

RESTAURANT



Served from 5 pm until 10 pm

## APPETIZERS AND STARTERS

### SOUP DU JOUR 8

#### FRENCH ONION SOUP 9

With Garlic Crouton, Emmental Cheese

#### TOMATO AND TOFU CAPRESE <sup>Superfoods</sup> GF 9

#### MIXED GREENS <sup>Superfoods</sup> GF 9

Tender Field Greens and Red Beets, served with Garden Herb Champagne Vinaigrette

#### BABY ICEBERG SALAD GF 9

Point Reyes Bleu Cheese, Crispy Prosciutto, Roma Tomatoes with Balsamic Vinaigrette

#### CAESAR SALAD 10

Hearts of Young Romaine, Focaccia Croutons and Parmesan Cheese  
Served with Classic Caesar Dressing

#### MONTEREY STYLE FRIED CALAMARI 13

Served with Lemon Harissa Aioli

#### YELLOWFIN TUNA TARTAR<sup>1,2</sup> GF 14

Served with Teriyaki Sweet Chili Glaze, Sesame Seeds, Wasabi Mayo and Crispy Taro Chips

#### STEAMED PRINCE EDWARD ISLAND MUSSELS 14

Served in Pinot Grigio Wine and Italian Parsley with Grilled Focaccia

#### STEAMED MANILA CLAMS 14

Served in Saffron Broth, Garlic and Basil with Grilled Focaccia

#### CHARCUTERIE PLATTER 18

Dried Chorizo, Rosette de Lyon, Prosciutto Ham, Duck Mousse with Truffles  
Served with Baguette Toast, Pommery Mustard and Cornichons

## SANDWICHES

#### PETALUMA GRILLED CHICKEN SANDWICH <sup>Superfoods</sup> 16

Served on Ciabatta Bread with Boursin Cheese, Roasted Piquillo Peppers, Fried Onions and French Fries

#### GRILLED KOBE BEEF CALIFORNIA BURGER<sup>2</sup> 17

with Bacon, Avocado, Lettuce, Tomato, Tillamook Cheddar Cheese with French Fries

#### GRILLED VEGETABLE SANDWICH 16

Served on Naan Bread, Grilled Zucchini, Asparagus, Basil Aioli and Sprouts  
Served with Sweet Potato Fries

## ENTREES

### FROM OUR WOOD-BURNING GRILL & ROTISSERIE

#### FROM OUR WOOD FIRED ROTISSERIE – YOUNG CHICKEN <sup>Superfoods</sup> GF 27

Served with White Beans, Sundried Tomatoes, Kale Ragout with Garlic Shiitake Mushroom Demi-Glace

#### GRILLED AUSTRALIAN LAMB CHOP<sup>2</sup> GF 30

Served with Saffron Rice, Grilled Asparagus and Rosemary Jus

#### CENTER CUT GRILLED PORK CHOP<sup>2</sup> 26

Served with Roasted Brussel Sprouts, Orange Achiotte Sauce and Yuca Fries

#### GRILLED ANGUS NEW YORK STEAK (10 OZ)<sup>2</sup> GF 34

Served with Gratin Potatoes, Sautéed Bloomsdale Baby Spinach, Brandy Three Peppercorn Sauce

#### GRILLED SALMON<sup>2</sup> <sup>Superfoods</sup> GF 28

Served with Baby Arugula Salad, Pecans, Strawberries, Hearts of Palm with Chipotle Dressing

#### SEARED YELLOWFIN TUNA WITH BLUEBERRY HONEY WALNUT CHUTNEY<sup>1,2</sup> <sup>Superfoods</sup> GF 28

Served with Sautéed Onions, Bell Pepper Confit and Cherry Tomatoes

#### SOLEIL PAELLA GF 29

Spanish Rice cooked with Saffron, Cornish Hen, Mussels, Prawns, Chorizo, Piquillo Pepper and Peas

#### RIGATONI PASTA 24

Sautéed Rock Shrimp, Chorizo de Bilbao and Garlic Wine Sauce with Grilled Focaccia Bread

## SIDE ORDERS

#### FRENCH FRIES 5

#### SWEET POTATO FRIES 5

#### FRIED YUCA 5

#### SEASONAL STEAMED VEGETABLES <sup>Superfoods</sup> GF 5

#### GRATIN POTATOES 5

#### SAUTÉED SPINACH <sup>Superfoods</sup> GF 5

Dinner

<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients

<sup>2</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions  
If you have any concerns regarding food allergies, please alert your server prior to ordering