



LUNCH MENU

Roasted Summer Heirloom Tomato Bisque

Baked with Puff Pastry 12.00

Caesar Salad

Hearts of Romaine, Reggiano Parmesan, Spanish White Anchovies, Sourdough Croutons 10.00

Wedge Salad

*Sweet Gem Lettuce with Crumbled Blue Cheese, Crispy Bacon
Creamy Point Reyes Blue Cheese Dressing 10.00*

Venison and Black Bean Chili

*With Cheddar Cheese, Honey-Spiced Onion Rings
Small 10.00 Large 14.00*

Summer Heirloom Tomatoes and Mozzarella di Buffalo

Extra Virgin Olive Oil, Fried Sicilian Capers, Roasted Garlic Crostini, Aged Balsamic Syrup 16.00

Dungeness Crab Cake

Sweet Corn Salsa, Crispy Artichokes, Creamy Caper Vinaigrette 16.00

SANDWICHES AND PANINI

Line Caught Oregon Albacore Tuna Panini Melt

Petite Basque Cheese, Toasted Pecans and Celery in a Lemon Yogurt Dressing, Radicchio Salad 16.00

Moroccan Spiced Lamb Burger with Harissa Fries

Mint Cucumber Raita, Orange-Beet Relish 16.00

Grilled Chicken Panini

With Gorgonzola Dolce, Pesto, Apple Wood Smoked Bacon and Wild Arugula 16.00

Single Decker Turkey Clubhouse Sandwich

With Allumette Potatoes 14.00

Grilled California Chicken Wrap

*Avocado, Monterey Jack Cheese, Peppered Bacon, Sundried Tomato Pesto, Baby Spinach
Roasted Garlic Aioli 17.00*

Grilled Chuck Burger

With Allumette Potatoes 16.00 (With cheese add 1.00)

ENTREES

Sautéed Petrale Sole

With a Pinenut-Roast Garlic Crunch

Over Spinach with a Sweet Corn-Sundried Tomato-Basil Butter Sauce 19.00

Truffled Maine Lobster Mac and Cheese

*Baked with Sweet Maine Lobster Meat under a Crunchy Garlic Crouton Crust
Roasted Tomato-Watercress Salad 24.00*

Chicken Pot Pie

Baked in a Sherry Laced Cream with Puff Pastry 17.00

With a Shot of Spanish Sherry.....add 3.00

Cobb Salad

*Grilled Chicken, Honey Cured Ham, Avocado, Point Reyes Blue Cheese, Chopped Egg
Red and Green Onions, Peppered Bacon, Balsamic Vinaigrette 17.00*

Fresh Dungeness Crab Meat Salad

Avocado, Organic Field Greens, Asparagus, Crisp Rösti Potato, Sweet and Spicy Mustard Dressing 26.00

Warm Salad of Grilled Prawns and Pan Seared Day Boat Scallops

*With Micro Greens, Toasted Almonds, Roasted Beets, Crispy Wontons, Ruby Grapefruit Emulsion
Meyer Lemon Beurre Blanc 24.00*

Dungeness Crab Cakes

Sweet Corn Salsa, Roasted Garlic Potato Purée, Crispy Artichokes, Creamy Caper Vinaigrette 28.00

Sautéed Monterey Prawns and Angel Hair Pasta

*Tossed in Extra Virgin Olive Oil with Fresh Herbs and Garlic
Served on a Roasted Tomato Coulis with Shaved Manchego Cheese 21.00*

~ ~ Vegetarian ~ ~

Risotto "Primavera"

*Finished with Summer Herb Pesto, English Peas, Roasted Tomatoes, Pea Shoots
Meyer Lemon Beurre Blanc, Shaved Manchego Cheese 18.00*

**Executive Chef Gloria Ciccarone-Nehls 18.5% Gratuity will be added to parties of 6 or more
To ensure a relaxing experience for all guests, kindly refrain from cell phone usage**