

RESTAURANT



APPETIZERS AND STARTERS

SOUP DU JOUR 8

FRENCH ONION SOUP 9

With Garlic Crouton, Emmental Cheese

TOMATO AND TOFU CAPRESE ^{Superfoods} GF 9

MIXED GREENS ^{Superfoods} GF 9

Tender Field Greens and Red Beets, served with Garden Herb and 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^{1,2} GF 14

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

STEAMED PRINCE EDWARD ISLAND MUSSELS GF 14

Served in Pinot Grigio Wine and Italian Parsley with Grilled Focaccia

STEAMED MANILA CLAMS GF 14

Served in Saffron Broth, Garlic and Basil with Grilled Focaccia

CHARCUTERIE PLATTER- COLD CUT PLATE 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 ^{Superfoods} 16

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

GRILLED KOBE BEEF CALIFORNIA BURGER² 17

with Bacon, Avocado, Lettuce, Tomato and Tillamook Cheddar Cheese

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 – ROTISSERIE YOUNG CHICKEN ^{Superfoods} GF 27

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

GRILLED AUSTRALIAN LAMB CHOP² GF 30

Served with Saffron Rice, Grilled Asparagus and Rosemary Jus

CENTER CUT GRILLED PORK CHOP² 26

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

GRILLED ANGUS NEW YORK STEAK (10 OZ)² GF 34

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

GRILLED SALMON² ^{Superfoods} GF 28

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

SEARED YELLOWFIN TUNA WITH BLUEBERRY HONEY WALNUT CHUTNEY^{1,2} ^{Superfoods} GF 28

Served with Sautéed Onions, Bell Pepper Confit and Cherry Tomatoes

SOLEIL PAELLA GF 29

Spanish Rice cooked with Saffron, Cornish Hen, Mussels, Gambas, 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 ^{Superfoods} GF 5

GRATIN POTATOES 5

SAUTEED SPINACH ^{Superfoods} GF 5

Dinner

¹ Served raw or undercooked or contains raw or undercooked ingredients

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