

APPETIZERS & SOUPS

- California Mixed Baby Greens**
avocado, papaya, ruby red grapefruit and citrus dressing
- Hearts of Baby Romaine**
tossed with caesar dressing and shaved romano cheese, ciabatta crisp
- Heirloom Tomato Salad and Buffalo Mozzarella**
shaved fennel, shallots and aged balsamic
- Ahi Tuna Tartar**
avocado confit, ginger cilantro and sesame dressing with micro greens
- Traditional Buffalo Wings**
served with ranch dressing
- Sauteed Nantucket Jumbo Sea Scallops**
bloody mary essence, celery leaf salad and caper berries
- Signature Colossal Shrimp Cocktail**
horseradish, tomato and mustard mayonnaise dips
- Crispy Coconut Crusted Shrimp**
served with Hawaiian sugarloaf pineapple and chili glaze
- Chilled Yellow Tomato Gazpacho**
served with Maryland crabmeat
- Baja California Tortilla Soup**
sliced avocado, sour cream, pico de gallo and crispy tortilla
- Classic Chicken Noodle Soup with Basil Pesto**

SALADS

- Baja Shrimp Salad**
romaine lettuce, roasted corn, black beans, diced tomatoes and avocado, with a lime-tequila dressing
- California Cobb Salad**
citrus roasted free-range chicken, farm greens, diced tomatoes, and avocado, apple-smoked bacon, blue cheese
- Asian Chicken Salad**
poached chicken, shredded Napa cabbage, carrots, snow peas and crispy wontons tossed in a ginger, cilantro and sesame dressing
- Black Pepper Crusted Ahi Tuna Nicoise**
haricot verts, tomatoes, olives, egg and baby greens

PIZZAS

- Shrimp Pesto Pizza**
sauteed shrimp, basil pesto and parmesan cheese
- Wild Mushroom Pizza**
portabello, shitake and white mushrooms, tomato cream
- Pizza Blanco**
roasted garlic, mozzarella, fontina, and asiago with sauteed spinach
- Pizza Margherita**
tomato, basil, mozzarella and parmesan cheese
- Pepperoni Pizza**
sliced tomatoes, asiago cheese, and baby arugula

PASTAS

- 7 **Porcini Mushroom Ravioli** 17
vodka tomato cream sauce and sliced mushrooms
- 8 **Spaghetti Carbonara** 15
crispy pancetta, sweet peas, and parmesan cream
- 9 **Spaghetti with Tomato Basil Sauce** 10
Add Meatballs 15
- 12 **Garlic Cream Fettuccine** 10
parmesan cream sauce with Italian parsley
Add Chicken 16
Add Shrimp 17
- 11 **Spinach and Tomato Tortellini** 12
basil pesto sauce and toasted sunflower seeds

SANDWICHES

- All sandwiches are served with your choice of crispy fries or homemade chips
- 19 **Grilled Portobello Mushroom Sandwich** 16
sliced heirloom tomatoes and baby arugula
- 14 **Reuben Sandwich** 13
sauerkraut, swiss and Russian dressing on rye
- 8 **California BLT** 14
bacon, lettuce and tomatoes on toasted brioche bun with ancho chili mayonaise
- 8 **Lobster Club Sandwich** 25
sliced avocado, bacon, lettuce, sliced tomatoes
- 8 **Grilled Chicken Club on Ciabatta Bun** 15
applewood smoked bacon, sliced avocado, jack cheese

ENTREES

- 17 **Panko Crusted Whitefish** 22
grilled asparagus, fingerling potatoes, pear tomatoes, caper sage brown butter
- 18 **Grilled Norwegian Salmon Medallion** 25
yukon gold potatoes, baby root vegetables in a chive broth
- 21 **Pan Fried Atlantic Black Cod Filet** 29
baby artichokes, baked tomatoes, fennel, fingerling potatoes, crispy leeks and saffron essence
- 21 **Roasted Free Range Breast of Chicken** 20
oven roasted potatoes, California baby vegetables, mustard tarragon sauce
- 16 **Center Cut Pork Chop** 21
gratin potatoes, assortment of California baby vegetables, creamed forest mushrooms
- 14 **Black Angus Filet Mignon** 23
roasted shallots, garlic, fingerling potatoes, baby vegetables, aged port wine essence
- 11 **Dijon Crusted Australian Rack of Lamb** 35
gratin potatoes, haricots verts, mild garlic thyme jus
- 10 **Boneless Braised Beef Ribs** 27
potato gnocchi, crispy pancetta and root vegetables
- 15 **Black Angus Rib Eye Steak** 25
topped with herb butter and baby vegetables