

Executive Chef:
Roberto Rodriguez



Gift Certificates
Banquet Facilities

PH 925.932.14748

DINNER MENU

- S T A R T E R S -

CHILLED JUMBO PRAWN COCKTAIL Citrus Horseradish Cocktail Sauce, Sliced Avocado	\$14.95
BEEF CARPACCIO Thinly Sliced Beef, Dijon Mustard, Shaved Asiago Cheese, Capers, Extra Virgin Olive Oil	\$10.50
SESAME CRUSTED AHI TUNA Wasabi Soy Vinaigrette, Pickled Ginger, Organic Mixed Greens	\$13.50
SMOKED NORWEGIAN SALMON Straw Potato Cake, Pickled Red Onions, Capers, Mixed Greens, Wasabi Crème Fraiche, Caviar	\$12.25
SEARED DAYBOAT SCALLOPS Citrus Buerre Blanc, Roasted Red Bell Pepper Pesto, Wilted Spinach	\$13.25
FRITTI MISTI Calamari, Rock Shrimp, Spanish Paprika Aioli	\$10.95
ANTIPASTO PLATTER Pancetta Wrapped Prawn, Cherry Tomatoes, Mozzarella, Brigante Pecorino Cheese, White Emergo Beans, Olives, Assorted Charcuterie, Prosciutto Wrapped Melon and Golden and Green Zucchini Torta	\$13.75
SIX OYSTERS ON THE HALF SHELL Champagne Mignonette	\$11.75
IMPORTED AND DOMESTIC CHEESE PLATE (Ask Server for Selections) Served with Artisan Bread Toasts	\$11.25
STEAMED P.E.I MUSSELS Scallions, Sun Dried Tomatoes, Garlic, Fresh Basil, Chorizo Broth	\$10.75



- S O U P S / S A L A D S -

FRESH SOUP OF THE DAY (Ask Your Server)	\$ 6.50
ENDIVE AND POACHED PEAR SALAD Radicchio & Arugula Lettuces, Stilton Blue Cheese Crumbles, Toasted Walnut Vinaigrette	\$ 9.25
ORGANIC MIXED GREENS Aged Balsamic Vinaigrette, Honey Glazed Walnuts, Herbed Goat Cheese Crostini	\$ 7.50
ICEBERG LETTUCE WEDGE Crumbled Blue Cheese, Applewood Smoked Bacon, Hard Boiled Egg, Maytag Blue Cheese Dressing	\$ 9.50
RED AND GOLDEN BEET SALAD Pink Grapefruit Segments, Smoked Humboldt Fog Goat Cheese, Cracked Olives, Baby Spinach	\$ 9.25
WALDORF SALAD Butter Lettuce, Apples, Grapes, Raisins, Celery, Stilton Cheese, Honey Glazed Walnuts, Tarragon Vinaigrette	\$ 9.75

DINNER MENU (continued)

- S O U P S / S A L A D S -
(continued)

CAESAR SALAD Roasted Garlic Croutons, Parmigiano Reggiano, Classic Caesar Dressing	\$ 9.75
ASPARAGUS SALAD Crispy Prosciutto, Aged Balsamic Vinaigrette, Walnuts, Asiago Cheese, Ruby Red Grapefruit Segments	\$ 9.95
SHAVED FENNEL & WILD ARUGULA SALAD White Balsamic & Walnut Oil Vinaigrette, Herbed Goat Cheese, Orange Segments, Dried Cherries, Toasted Walnuts	\$ 9.95



- P I Z Z E T T A S / P A S T A S -

PIZZETTA OF THE DAY (Ask Your Server)	\$13.50
BLACK FOREST HAM PIZZETTA Smoked Gouda Cheese, Honey Dijon Sauce	\$13.95
ANGEL HAIR PASTA Rock Shrimp, Sweet Peas, Arugula, Zesty Marinara Sauce	\$18.95
PENNE PASTA DIAVOLA House Made Spicy Sausage, Tarragon Jus, Parmesan Cheese	\$17.75
SEAFOOD RISOTTO ALLA MILANESE Bay Scallops, Rock Shrimp, P.E.I. Mussels, Manila Clams	\$20.95
JUMBO PRAWN LINGUINI Sun-Dried Tomatoes, Garden Peas, Pancetta, Parmesan Cream Sauce	\$21.95
MUSHROOM RAVIOLI Black Truffle and Porcini Mushroom Ravioli, Red Bell Pepper Pesto, Lemon Herb Broth	\$18.95



- E N T R E E S -

SAUTÉED MUSCOVY DUCK BREAST and Crispy Leg of Duck Confit, Braised Artichokes, White Bean Ragout, Grilled Radicchio, Cabernet Demi Glaze	\$25.95
PAN-SEARED DAY BOAT SCALLOPS Roasted Red Pepper Risotto, Chorizo, Lemon Beurre Blanc	\$21.95
LIGHTLY SMOKED GRILLED BREAST OF CHICKEN Roasted Fennel, Garlic Fingerling Potato Salad, Wild Mushroom Ragout	\$19.95
ORANGE SPICED PORK TENDERLOIN Merlot Poached Apple-Pear Sauce, Sweet Potato Purée, Calvados Reduction	\$25.75

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DINNER MENU (continued)

- ENTREES -
(continued)

PAN-SEARED ATLANTIC SALMON Arugula Pesto, Golden Bell Pepper Sauce, Herbed Wild Rice	\$24.50
OVEN ROASTED LOCAL HALIBUT Brie and Leek Risotto, Citrus Beurre Blanc, Iced Pepper Salad	\$25.95
VEAL PICCATA Sautéed Veal Medallions with Lemon, White Wine and Capers Served with Mashed Potatoes & Blue Lake Beans	\$24.95
GRILLED HANGER STEAK with Gorgonzola Butter and Garlic Thyme Fries	\$18.95
VEGETARIAN PAELLA Sweet Peas, Oven-Dried Tomatoes, Cauliflower, Broccoli, Mushrooms, Saffron Infused Basmati Rice	\$16.50
RABBIT "THREE WAYS" Braised, Pancetta Wrapped and Confit, Served with Creamy Polenta, Chardonnay Sauce	\$24.95
FISHERMAN'S CIOPPINO Bay Scallops, Rock Shrimp, Dungeness Crab, Manila Clams, P.E.I. Mussels, Salmon, Halibut, Tomato Broth	\$28.95
GRILLED PRIME FILET MIGNON Yukon Gold Potato Chive Gratin, Spicy Grilled Broccoli	\$34.95

- *An 18% Service Charge May Be Added to Parties of Six or More.*
- *Entrée Split Charge May Apply.*