

Executive Chef:
Roberto Rodriguez



Gift Certificates
Banquet Facilities

PH 925.932.1474

- SMALL BITES MENU -

(Available at Bar and Patio, Full Menu Also Available at Bar)

~ ON THE LIGHTER SIDE ~

ORGANIC ROMA TOMATO & BUFFALO MOZZARELLA TOWER

Aged Balsamic Vinaigrette, Arugula Pesto and Fresh Basil

\$8.75

SHAVED PROSCIUTTO DI PARMA

Organic Summer Melon and Extra Virgin Olive Oil

\$8.75

IMPORTED AND DOMESTIC CHEESE PLATE

(Ask Server for Selections) with Artisan Bread Toasts

\$11.25

ICEBERG LETTUCE WEDGE

Crumbled Blue Cheese, Applewood Smoked Bacon, Cherry Tomatoes,
Hard Boiled Egg and Maytag Blue Cheese Dressing

\$7.75

SEARED DAY BOAT SCALLOPS (2)

With Creamy Brie Risotto and Citrus Buerre Blanc

\$8.95

CHILLED JUMBO PRAWN COCKTAIL (7)

Citrus Horseradish Cocktail Sauce, Sliced Avocado

\$13.95

MEITERRANEAN PITTED OLIVES

\$5.00

~ ON THE HEARTIER SIDE ~

GRILLED ANGUS BEEF SLIDERS (2)

Provolone Cheese and Garlic Thyme FrieS

\$11.75

MUSHROOM RAVIOLI

Black Truffle & Porcini Mushroom, Red Bell Pepper Pesto, Lemon Herb Broth

\$10.75

GRILLED PANCETTA WRAPPED PRAWNS (6)

Drizzled with Buerre Blanc Sauce

\$12.25

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SMALL BITES MENU (continued)

~ ON THE HEARTIER SIDE (continued) ~

PRAWNS ONASSIS (4)

Sauteed Jumbo Prawns with Garlic, Tomato, Feta Cheese
\$9.25

GRILLED HANGER STEAK

Yukon Gold Potato Gratin and Red Wine Demi-Glaze
\$8.95

FRITTI MISTI

Calamari and Rock Shrimp with Spanish Paprika-Caper Aioli
\$8.25

GARLIC THYME FRIES

Served with Ketchup and Aioli Sauces
\$4.50

