

whites

champagne brut – charles de fere, fr	7
white zinfandel – sycamore lane, napa	7
riesling – kendall jackson, ca	9
sauvignon blanc – babich, nz	9
pinot grigio – trinity oaks, ca	8
chardonnay – sterling, ca	8
chardonnay – bridlewood, ca	9
chardonnay – sonoma cutrer, ca	12

reds

merlot – red diamond winery, wa	8
pinot noir – gloria ferrer, ca	9
pinot noir – blackstone reserve, ca	12
cabernet – b.v. "signet collection", ca	10
shiraz – penfolds "thomas hyland", au	8
zinfandel – "sin zin", ca	10
cabernet – 14 hands winery, wa	8
merlot – rutherford hill, ca	12

starters

chili dusted calamari
sherry aioli, "mojo" verde 13

seared ahi stack
sliced ahi seared rare, sesame ginger vinaigrette
& wakame salad 13

flatbread pizza
herb & goat cheese spread, roasted tomatoes,
watercress, olive oil drizzle 12

mediterranean dips
traditional chick-pea & red pepper hummus,
cucumber salad & crunchy pita chips 9

pacific seafood chowder
bay shrimp, bay scallops, clams 8

sandwiches

seafood salad sandwich
lobster, crab & shrimp salad, swiss gruyere, griddled sourdough, cucumber salad 15

marinated skirt steak sandwich
herbed ciabatta, melted swiss, sautéed mushrooms, horseradish sauce, seasoned fries 16

st. agur bleu cheese burger
french bleu cheese, red wine reduction, seasoned fries 16

baja fish tacos
beer battered tilapia fillets, corn tortillas, fire roasted salsa & pico de gallo 15

pastrami sandwich
swiss gruyere, spicy horseradish mustard & kosher pickles on rye, fingerling potato salad 14

white cheddar bacon burger
grilled half-pound of mid-west beef, bacon, white cheddar, lto, seasoned fries 14

bistro style chicken club
grilled chicken breast, buttery croissant, havarti cheese, blt, seasoned fries 14

smoked turkey focaccia
oven roasted tomato, herb & goat cheese spread, watercress & mojo verde, cucumber salad 14

entrees

gulf prawns
roasted tomatoes, sherry, garlic, capers & mixed vegetables served over jasmine rice 26

grilled salmon
sautéed greens & mash, truffle oil, red wine reduction 26

pan roasted chicken breast
artichoke hearts, seared asparagus, chicken & mushroom jus 22

chicken fettuccine
wild mushrooms, parmigiano-reggiano, tomato cream sauce 21

vegetable basket
steamed or roasted, tamari-garlic sauce, jasmine rice 19

Split plate charge is \$3.00. An 18% gratuity will be added to both, parties of six or more or unsigned tabs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise your server of all allergies; most common: tree nuts, peanuts, milk, eggs, shellfish, fish, soy & wheat.

