

## Appetizers

- Fresh Mozzarella & Tomato Bruschetta** With Basil Pesto on Grilled French Bread 13.95
- Crispy Artichoke Hearts** With a Lemon Panko Crust & Lemon-Basil Aioli 10.95
- Smoked Salmon Bruschetta** With Lemon Herb Cream Cheese, Smoked Salmon, Capers, Light Red Onion & Olive Oil Drizzle 14.95
- Grilled Artichoke** With an Olive Oil Drizzle, Fresh Tomato, Basil & Parmesan & Our Chipotle Aioli 10.95
- Roasted Garlic, Basil & Parmesan Polenta Fries** Fried & served with Our Zesty Marinara 12.95
- Blue Cheese Chips** With Creamy Rosemary-Lemon Blue Cheese Cream with Parmesan & Fresh Tomato 13.95
- Gorgonzola Truffle Fries** Crispy Skin on Fries tossed with Rosemary, Lemon Zest, Garlic, Gorgonzola Cheese & Truffle Oil 10.95
- BBQ Pulled Pork Tacos With** Pepper Jack Cheese, Fresh Avocado & Sriracha Coleslaw in Soft Corn Tortillas 12.95
- Housemade Crispy Spring Rolls** With Asian Style Vegetables, Rice Noodles & Our Spicy Sweet & Sour Sauce 11.95
- Coconut Prawns** Coconut Prawns with a Sweet Soy-Ginger Sauce 13.95
- Pulled Pork Nachos** With Jack & Cheddar Cheese, Guacamole, Sour Cream, Salsa, Olives & Jalapeno Slices Layered with Crispy Tortilla Chips 15.95
- Fried Calamari** Served with Spicy Chipotle Aioli 12.95
- Spicy Red Thai Curry & Peanut Chicken Wings** With Celery Sticks & Creamy Blue Cheese Dressing 11.95
- Beef Short Rib Quesadilla** With White Cheddar & Goat Cheese, Green Chili, Cilantro, Chipotle Aioli & Tomato Salsa 15.95
- French Onion Soup** Caramelized Onion, Fresh Herbs & Sherry in a Rich Beef Stock with Swiss & Parmesan Cheese Gratin 9.95

## Salads

- Roast Chicken, Farro & Quinoa Salad** With Arugula, Fresh Pear, Cranberries, Assorted Nuts, Gorgonzola & a Pomegranate Vinaigrette 15.95 Small 10.95
- Greek Chicken Salad** Wild Arugula, tossed with Roast Chicken, Grape Tomatoes, Cucumber, Kalamata Olives, Capers, Feta Cheese & Croutons in a Lemon Vinaigrette 15.95 Small 10.95
- Jerk Spiced Chicken Salad** Mixed Sonoma Organic Greens with, Jicama, Toasted Almonds, Mango, Pineapple & a Mango Vinaigrette 15.95 Small 10.95
- Grilled Tuna Salad Nicoise\*** Citrus Herb Grilled Tuna over Organic Greens with Hard Boiled Egg, Green Beans, Olives, Tomato, Cucumber & Red Potatoes with a Lemon-Thyme Vinaigrette 18.95
- Sonoma Salad** Mixed Organic Greens with Local Smoked Chicken, Granny Smith Apples, Cranberries, Gorgonzola, Candied Walnuts & Honey Mustard Vinaigrette 15.95 Small 10.95
- Blackened Salmon Caesar** Blackened Salmon Filet over Crisp Caesar Salad 15.95
- Caesar** Dressed Hearts of Romaine 10.95 Small 7.95 Chicken or Shrimp Add 4.50 Prawns 9.00
- Crab Cake Salad** Dungeness Crab Cakes with Mixed Sonoma Greens & Spicy Aioli 15.95 Small 10.95
- Fresh Spinach Salad with Grilled Chicken** Crumbled Gorgonzola, Dried Cranberries & Apples in Warm Honey-Mustard Dressing 15.95 Small 10.95
- Mixed Greens** Mixed Sonoma Greens in a light Vinaigrette 5.95

\*served Rare to Raw, may be cooked more\*

## Entrées

### Chicken Paillard with Creamy Parmesan Salad

Lemon, Herb & Panko Crusted Chicken Breast with Baby Arugula in a Creamy Garlic-Parmesan Dressing 19.95

**Chicken & Prawns** Sauteed Chicken Breast & Prawns with Fresh Tomato, Basil, Lemon Zest, Sauvignon Blanc & a Touch of Cream 19.95

**Grilled Hangar Steak** With a Cabernet Mushroom Demi Glaze & Smokey Blue Cheese Maitre`d Butter 28.95

## Sandwiches

**Ginger Soy Grilled Ahi Sandwich (Rare)** With Ginger Lime Slaw, Pickled Red Onion, Grilled Pineapple & Wasabi Aioli on Toasted Ciabatta 18.95

**Chicken Caesar Piadini (Pizza Sandwich)** Our Crisp Pizza Crust with Basil Pesto, Mozzarella & Chicken With Crisp Caesar Salad in side 15.95

**Smoked Beef Brisket Panini** With Grilled Onion, BBQ Sauce, Cheddar Cheese & Smoked Onion Aioli on a French Roll 15.95

**Vietnamese Pull Pork Bahn Mi** On a Hoagie Roll with Bahn Mi Sauce, Fresh Cucumber, Jalapeno, Pickled Daikon & Carrots with Fresh Cilantro 15.95 (has a Nice Kick)

**Chef's Patty Melt** Charbroiled Angus Beef Patty with Cambozola Cheese, Applewood Smoked Bacon, Avocado & Sriracha Aioli on Grilled Sourdough 13.95

### Roasted Turkey Club

Turkey, Apple Wood Smoked Bacon, Lettuce & Tomato on Toasted Sourdough 13.95

### Monte Cristo Sandwich

Turkey, Ham & Cheese, Lightly Egg Dipped & Grilled 11.95

### Thai Chicken Wrap

Asian Spiced Grilled Chicken with Napa Cabbage, Bean Sprouts, Carrot Cucumber, Mint, Basil & Thai Peanut Aioli 14.95

### Herb Grilled Chicken Ciabatta

With Prosciutto, Provolone Cheese, Arugula, Tomato & Lemon Aioli on Toasted Ciabatta 16.95

### Cheeseburger

Ground Black Angus Beef with Cheddar Cheese 13.95

## Pasta & Pizza

**Salmon Fettuccini** With Roasted Tomatoes, Peas & Spinach in a Lemon-Basil Chardonnay Cream with Parmesan 18.95

**Housemade Gnocchi with Shredded Short Ribs** With Oven Roasted Tomato, Mushrooms, Spinach, Port Wine, Our Rich Beef Jus, Goat & Parmesan Cheese 19.95 Small 15.95

**Chef's Smoked Pork Belly Carbonara** With Peas, Mushrooms, Garlic, Fresh Herbs & White Wine with a Touch of Cream & Parmesan 19.95 Small 15.95

### Handmade Vegetable & Ricotta Filled Ravioli

Tossed with Artichoke, Grape Tomatoes, a Light Roasted Tomato Pesto with Fresh Mozzarella 19.95 Small 14.95

**Capellini with Prawns** Angel Hair Pasta with Fresh Tomato, Basil, Lemon Zest, Garlic a Splash of Red Vermouth, Tomato Sauce A Touch of Cream & Parmesan 18.95 Small 12.95

**Smoked Duck & Italian Sausage Pizza** With Roasted Garlic Cream, Smoked & Regular Mozzarella, Mushrooms, Spinach & Fresh Rosemary 17.95

### Three Sausage Pizza

With Italian Sausage, Pepperoni & Chorizo with Mozzarella & Parmesan 16.95

**Sicilian Pizza** Sweet Italian Sausage, Pepperoni, Portobello Mushroom, Artichokes, Red Peppers & Roasted Garlic with Smoked Mozzarella 16.95

**Mediterranean Pizza** Basil Pesto, Artichoke Hearts, Wilted Spinach, Roasted Garlic, Black Olive & Sun Dried Tomato with Mozzarella & Feta Cheeses 16.95

**Chef's Combo Pizza** Roasted Garlic Cream, Marinara, Mozzarella, Pepperoni, Sausage, Mushrooms, Green Peppers & Olives 16.95

Substitutions or added items as well as split plates are subject to additional charges

Please make server aware of any Dislikes or Allergies as  
Not all ingredients are listed and we must charge for these  
mistakes