

Appetizers

- Quesadilla** Chicken, Shredded Pepper Jack, Chile Verde Sauce and our House Pico de Gallo **18.95**
- Spicy Ahi Tuna Poke Cocktail** Green Onion, Jalapeno, Cabbage Slaw with Sesame Oil with fried wonton chips **18.95**
- Bruschetta Caprese** tomato, basil, fresh mozzarella combination served with sourdough crostini **15.95**
- Smoked Salmon Bruschetta** With Lemon Herb Cream Cheese, Smoked Salmon, Capers, Light Red Onion & Olive Oil Drizzle **18.95**
- Garlic Bread with Parmesan** French Baguette with Garlic-Herb Butter Parmesan **8.95**
- Whole Artichoke** Pan Seared with Rosemary, White Wine, Shaved Garlic Cloves with a Basil Lemon Aioli **13.95**
- Blue Cheese Chips** With Creamy Rosemary-Lemon Blue Cheese Cream with Parmesan & Fresh Tomato **15.95**
- Gorgonzola Truffle Fries** Crispy Skin on Fries tossed with Rosemary, Lemon Zest, Garlic, Gorgonzola Cheese & Truffle Oil **11.95**
- BBQ Brisket & Bacon Sliders** with Bacon, Cheddar Cheese & Sliced Pickles on Soft Slider Buns **16.95**
- Southwestern Chicken Egg Rolls** Deep Fried And Served with Avocado Ranch Dipping Sauce **18.95**
- Crab Cakes** With a Roasted Red Pepper Coulis & Basil Lemon Aioli with Micro Greens **16.95**
- Pork Carnitas Tacos** With Shredded Lettuce, Onion & Tomatillo Salsa in Soft Corn Tortillas with Lime & Cilantro **13.95**
- Coconut Prawns** Coconut Prawns with a Sweet Soy-Ginger Sauce **16.95**
- Pulled Pork Nachos** With Jack & Cheddar Cheese, Guacamole, Sour Cream, Salsa, Olives & Jalapeno Slices Layered with Crispy Tortilla Chips **18.95**
- Fried Calamari GF** Tossed in Seasoned Arborio Rice Flour Served with Spicy Chipotle Aioli **16.95**
- Moroccan Chicken Wings** With Celery Sticks & Creamy Blue Cheese Dressing **15.95**

Salads

- Caesar 13.95** Small **9.95** Add **Blackened Salmon 9.00, Chicken** or **Shrimp Add 7.00 Prawns 10.00**
- Roast Chicken, Faro & Quinoa Salad** With Arugula, Fresh Pear, Cranberries, Assorted Nuts, Gorgonzola & a Pomegranate Vinaigrette **18.95**
- Greek Chicken Salad** Wild Arugula, tossed with Roast Chicken, Grape Tomatoes, Cucumber, Kalamata Olives, Capers, Feta Cheese & Croutons in a Lemon Vinaigrette **18.95**
- Smoked Chicken Tossed Cobb Salad** Mixed Sonoma Organic Greens with House Smoked Chicken, Bacon, Cherry Tomatoes, Avocado, Egg, Blue Cheese Crumbles & a Balsamic Vinaigrette **18.95**
- Sonoma Salad** Mixed Organic Greens with Local Smoked Chicken, Granny Smith Apples, Cranberries, Gorgonzola Candied Walnuts & Honey Mustard Vinaigrette **18.95**
- The Wedge** Gem Iceberg lettuce with Danish Bleu Cheese Dressing, cucumbers, cherry tomatoes & Bacon **13.95**
- Grilled Tuna or Smoked Salmon Salad Nicoise*** Over Organic Greens with Hard Boiled Egg, Green Beans, Olives, Tomato, Cucumber & Red Potatoes with a Lemon-Thyme Vinaigrette **20.95**
- Crab Cake Salad** Dungeness Crab Cakes with Mixed Sonoma Greens & Spicy Aioli **19.95**
- French Onion Soup** Caramelized Onion, Fresh Herbs & Sherry in a Rich Beef Stock with Swiss & Parmesan Cheese Gratin **10.95**
- Mixed Greens** Mixed Sonoma Greens in a light Vinaigrette **7.95**

*served Rare to Raw, may be cooked more

Substitutions or added items as well as split plates are subject to additional charge Split Plate or Share Fee 5\$

There will be a 3.5% convenience fee for all CC or Debit Transactions

Entrées

Chicken Paillard with Creamy Parmesan Salad Lemon, Herb & Panko Crusted Chicken Breast with Baby Arugula in a Creamy Garlic-Parmesan Dressing **27.95** ½ **Size Chicken Paillard** Same as above **15.95**

Eggplant Parmesan with Our House Marinara & Fresh Seasonal Vegetables **22.95**

Sandwiches

Grilled Herb Marinated Salmon BLT With Applewood Smoked Bacon, Lettuce & Tomato on Grilled Sourdough **18.95**

Vegetarian Panini with Grilled Zucchini, Roasted Red Peppers, Portobello Mushrooms & Fresh Mozzarella on Ciabatta Roll **17.95**

French Dip Thinly Sliced Prime Rib, Provolone Cheese Caramelized Onions & Creamy Horseradish on Garlic Toasted Baguette with a Rosemary Beef Jus **18.95**

Chef's Patty Melt Charbroiled Angus Beef Patty with Cambozola Cheese, Applewood Smoked Bacon, Avocado & Sriracha Aioli on Grilled Sourdough **17.95**

Roasted Turkey Club Turkey, Apple Wood Smoked Bacon, Lettuce & Tomato on Toasted Sourdough **15.95**

Monte Cristo Sandwich Turkey, Ham & Cheese, Lightly Egg Dipped & Grilled **13.95**

Grilled Chipotle Chicken Wrap with Lettuce, Tomato, Avocado, Onion, Bacon, Pepper Jack Cheese & Chipotle Ranch in a Roma Tomato Wrap **17.95**

Cheeseburger Ground Black Angus Beef with Cheddar Cheese **16.95**

Mushroom & Swiss Turkey Burger Full Flavored Turkey Burger with Lettuce, Tomato, Red Onion, Pickle Yellow Mustard Aioli on a Toasted Bun **15.95**

Garden Burger Swiss Cheese, Lettuce, Tomato & Sauteed Onions on a Ciabatta Roll **16.95**

Pasta & Pizza

Baked Lemon Salmon Pasta With Garlic, Lemon Roasted Tomato, Spinach, Dill Cream & Parmesan **21.95**

Shiitake Linguini Marsala our Creamy Marsala Sauce with Sautéed Shiitake Mushrooms Over a Bed of Linguini **21.95**
add Chicken **7.00**

Handmade Vegetable & Ricotta Filled Ravioli (Vegan Avail) Tossed with Peas, Grape Tomatoes, a Light Roasted Tomato Pesto with Fresh Mozzarella **21.95**

Creamy Pasta Primavera Chefs creamy marinara with our mix of sautéed veggies and parmesan cheese **22.95**
add Chicken **7.00**

The Antonio our house BBQ Sauce, Chicken, red & green onions with Spinach & Mozzarella **19.85**

Three Sausage Pizza With Italian Sausage, Pepperoni & Chorizo with Mozzarella & Parmesan **18.95**

Sicilian Pizza Sweet Italian Sausage, Pepperoni, Portobello Mushroom, Artichokes, Red Peppers & Roasted Garlic with Smoked Mozzarella **19.95**

Mediterranean Pizza Basil Pesto, Artichoke Hearts, Wilted Spinach, Roasted Garlic, Black Olive & Sun Dried Tomato with Mozzarella & Feta Cheeses **19.95**

Chicken Caesar Piadini (Pizza Sandwich) Our Crisp Pizza Crust with Basil Pesto, Mozzarella & Chicken with Crisp Caesar Salad Inside **18.95**

Chef's Combo Pizza Roasted Garlic, Marinara, Mozzarella, Pepperoni, Sausage, Mushrooms, Green Peppers & Olives **18.95**

Vegan Mozzarella & Crust Available 2.00 ea.

We can only do 5 checks per tables

Please ask your server about **gluten free** option

Gratuity will be added to parties of 6 or more

Please let your server know if you have any **allergies** or **dislikes** as not all ingredients are listed.

There is a 3\$ per person Cake Fee for outside desserts