

Vegetarian, Vegan, Gluten Free & Celiac Menu

* Vegetarian

** Gluten Free / Celiac

** House Made Soup of the Day - Cup 9 Bowl 11

* Veggie Garden Fries - Tempura Zucchini Sticks, Green Beans, Sweet Potatoes, Chipotle Aioli, Sambal Sweet Chili Sauce 16

* Wild Mushroom Flatbread - Spinach, Kale, Parmigiano-Reggiano Cheese, Sky Hill Goat Cheese, White Truffle Oil 18

** Halibut & Prawn Mexican Style Ceviche - Cucumber, Mango, Avocado, Tomato, House Made Blue Corn Tortilla Chips 18

** Petaluma Chicken Empanadas - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraiche, Queso Fresco 17

** Sesame Encrusted Ahi Tuna - Sesame Crusted, Asian Slaw, Ginger, Crispy Wonton, Wasabi-Cilantro Aioli 19

** Cajun Wild Mexican Shrimp - Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 18

Greens

** Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 23/34

**/* Local Peach & Strawberry Salad - Arugula, Fresh Mozzarella, Candied Pecans, Red Onions, Light Curry Vinaigrette 17

**/* Organic Mixed Green Salad - Cucumbers, Relish, Pumpkin Seeds, Sky Hill Goat Cheese, Whole Grain Mustard Vinaigrette 14

**/* Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Red Quinoa Mustard Vinaigrette 16/22

** Classic Caesar - Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 13/18

Add to any salad - Grilled Chicken 9 - Grilled Prawns 12 - Beer Battered Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14

** Chinese Chicken - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 18/23

Substitute - Ahi Tuna 18/25, Beer Battered Prawns 18/26

Main

** Pan Seared Sea Scallops - Cauliflower Potato Puree, Fresh Peach Salsa, Summer Vegetables, Meyer Lemon Caper Butter Sauce 39

** Cabernet Braised Short Ribs & Manchego Gnocchi - Wild Mushrooms, Sweet 100's, Thyme & Sage Reduction 39

** Blue Corn Tortilla Encrusted Alaskan Halibut - Corn, Potato, Sweet 100's, Leeks, Wild Mushroom Succotash, Lemongrass-Basil Nage 38

** Kobe Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise 39

Seafood Fettuccini - Dungeness Crab, Wild Prawns, Mussels, Asparagus, Sweet 100s, Roasted Pepper & Guajillo Cream Sauce 38

* House Made Potato Manchego Stuffed Gnocchi - Pesto Cream Sauce, Bocconcini Mozzarella, Spring Vegetables 28

* Tri Color Parmesan Cheese Tortellini - Carrots, Cauliflower, Wild Mushrooms, Broccoli, Meyer Lemon Alfredo Sauce 29

Pasta Additions - Grilled Chicken 9 - Grilled Prawns 12 - Beer Battered Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14

**/* Summer Vegetable Risotto - Peas, Sweet Corn, Grilled Zucchini, Heirlooms, Parmesan Reggiano, Sky Hill Goat Cheese 28

Risotto Additions- Scallops 13 - Flat Iron Steak 18 - Filet Mignon 18

* Penne Pomodoro Pasta - Sweet Corn, Heirloom Tomatoes, Herbs De Provence, Basil Drizzle, Parmigiano-Reggiano 27

Pasta Additions - Grilled Chicken 9 - Grilled Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14

Bacon Wrapped Grass Fed 6oz Filet Mignon –Buttermilk Mashed Potatoes, Grilled Asparagus, Crispy Onions, Merlot Reduction **43**

Surf ‘&’ Turf Style - choice of: 3 each Grilled Prawns 9 – 3 each Pan Seared Scallops 10 – 2.5 oz Fresh Dungeness Crab Meat 10

The Classics

**** Niman Ranch St. Louis Style Ribs** – Chipotle Tamarind BBQ Sauce, Coleslaw, Mac’N’Cheese **35**

**** Fish ‘n’ Chips** - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries **26**

Mac ‘n’ Cheese ‘n’ Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions **24**

Add Dungeness Crab 14 - Grilled Chicken 9 - Grilled Prawns 12 – Scallops 13

**** Fallon Hills Lamb Burger** - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips **22**

**** Bistro Cheese Burger** - Painted Hill Grass Fed, French Fries, Cheddar, Lettuce, Onions, Pickles, Bistro Spread, Brioche Bun **19**

Indicates gluten *or other* and will be excluded from the dish

Be sure to let your server you are ordering off this special menu

Buyouts available / Let us cater your next event!