

Vegetarian, Vegan, Gluten Free & Celiac Menu

* Vegetarian

** Gluten Free / Celiac

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

* Veggie Garden Fries - Green Beans, Sweet Potatoes, Red Onions, Brussels Sprouts, Chipotle Aioli, Sambal Sweet Chili Sauce 16

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

Crispy Fried Potstickers – Chicken & Vegetables, Sesame-Soy Chili Dipping Sauce 18

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

Baked Maine Lobster Mac 'n' Cheese – Dry Vella Jack, Crispy Onions 24

Greens

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

**/* Bosc Pear, Persimmon, & Pomegranate Salad – Wild Arugula, Point Reyes Blue Cheese, Light Curry Vinaigrette 18

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

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

Add to any salad - Grilled Chicken 11 - 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

** Pan Roasted Ora King Salmon – Buttermilk Mashed Potatoes, Tangerine Salsa, Soy-Honey Glaze, Lemon-Grass Verbena Nage 37

** 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

Chicken Parmesan – Crispy Chicken Breast, Melted Mozzarella, Fresh Pasta on a Bed of Marinara 36

* Tri Color Parmesan Cheese Tortellini – Roasted 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

**/* Lemon Thyme Vegetable Risotto – Carrots, Butternut Squash, Sweet Corn, 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 11 - 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 – 2.5oz Lobster Meat 13

The Classics

**** Vande Rose Farms 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 11 - 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!