

## Starters



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

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

**Buttermilk Battered Calamari** - Red Onion, Green Beans, Chipotle-Cilantro-Lime Aioli 18

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

**Wild Mushroom Flatbread** - Spinach, Kale, Parmigiano-Reggiano Cheese, Sky Hill Goat Cheese, White Truffle Oil 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, Pickled 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, Green Beans, 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, Radish, 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, Orange Salsa, Vegetable Medley, 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 40

**Seafood Fettuccini** - Dungeness Crab, Wild Prawns, Mussels, Green Beans, Roasted Pepper & Guajillo Cream Sauce 38

**Chicken Parmesan** – Crispy Chicken Breast, Fresh Melted Mozzarella, Fettuccini Pasta, House Made Marinara Sauce 36

**Tri Color Parmesan Cheese Tortellini** – Green Beans, Wild Mushrooms, Meyer Lemon Alfredo Sauce 29

*Pasta Additions - Grilled Chicken 11 - Grilled Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14 – Lobster Meat 13*

**Lemon Thyme Vegetable Risotto** – Carrots, Butternut Squash, Sweet Corn, Sky Hill Goat Cheese 28

*Additions- Grilled Chicken 11 - Grilled Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14 - Flat Iron Steak 18 - Filet Mignon 18 - Lobster Meat 13*

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

*Pasta Additions - Grilled Chicken 11 - Grilled Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14 - Lobster Meat 13*

**Bacon Wrapped Grass Fed 6oz Filet Mignon** - Buttermilk Mashed Potatoes, Green Beans, 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, Fire Cracker Coleslaw, Jalapeno Cornbread 35

**Fish 'n' Chips** - Napa Palisades Red Ale Batter, Fire Cracker Coleslaw, Tartar Sauce, French Fries 26

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

*Add Dungeness Crab 14 - Grilled Chicken 11 - Grilled Prawns 12 – Scallops 13 – Lobster Meat 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**

### **On the Side**

\*Cheddar Mashed Potatoes 9 \*Sauteed Green Beans with Sliced Almonds 9 \*Jalapeño Cornbread 9

\*Fries 8 \*Garlic & Parmesan Fries 10 \*Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!) 10

\*Sweet Potato Fries 9 \*Mac 'n' Cheese 10\* Sauteed Winter Vegetables 10\*

***\*Our house-made focaccia bread is available upon request***

**Executive Chef-Owner Bernardo Ayala / Buyouts available / Let us cater your next event!**