

Starters



House Made Soup of the Day - Cup 9 Bowl 11

Jalapeño Corn Bread – Served Warm with Whipped Cilantro & Honey Butter 10

Veggie Garden Fries - Green Beans, Sweet Potatoes, Asparagus, Red Onion, Chipotle Aioli, Sambal Sweet Chili Sauce 16

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

Crispy Fried Potstickers – Chicken & Vegetables, 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, 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 24/35

Local Bosc Pear & Strawberry Salad – Arugula, Fresh Mozzarella, Candied Pecans, Red Onions, 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 19/24, Beer Battered Prawns 19/24

Main

Blue Corn Tortilla Encrusted Pacific Halibut – Cauliflower Potato Puree, Spring Vegetable Ragout, Lemongrass-Basil Nage 39

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

Pan Seared Sea Scallops – Basil Potato Puree, Orange Salsa, Vegetable Medley, Meyer Lemon Caper Butter Sauce 39

Cabernet Braised Short Ribs & Asiago Ricotta Ravioli - Wild Mushrooms, Sweet 100's. Thyme & Sage Reduction 39

Kobe Beef Flat Iron Steak - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, Mac 'n" Cheese, Bordelaise 40

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

Tri Color Parmesan Cheese Tortellini - Green Beans, Tomatoes, 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 – Asparagus, Spring Onions, Tomatoes, Sweet Corn, Sky Hill Goat Cheese 29

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 - Asparagus, 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

Grass Fed 6oz Filet Mignon - Buttermilk Mashed Potatoes, Green Beans, Crispy Onions, Merlot Thyme Reduction 44

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 Ribs - Chipotle Bourbon BBQ Sauce, Coleslaw, Jalapeno Cornbread with Cilantro Honey Butter 34

Fish 'n' Chips - Scrimshaw Pilsner Batter, House Coleslaw, Tartar Sauce, French Fries 25

Mac 'n' Cheese with Applewood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 23

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 **18**

On the Side

*Cheddar Mashed Potatoes 9 *Grilled Asparagus with Chipotle Aioli 9

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

*Sweet Potato Fries 9 *Truffle Fries 10 *Mac 'n' Cheese 10* Sauteed Spring Vegetables 10*

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

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