

## DINNER MENU

### STARTERS

<b>CRISPY CRUSTED CALAMARI WITH TWO SAUCES</b>	roasted chile lemon aioli, Beaver horseradish cocktail sauce	9
<b>DUNGENESS CRAB CAKES</b>	honey lime aioli, cilantro infused oil	10
<b>TIGER PRAWN SAUTE</b>	garlic, italian parsley, white wine, lemon, butter	11
<b>HOUSE-MADE BUFFALO WINGS</b>	bleu cheese, ranch, cream cheese, chive dip	8
<b>STUFFED ARTICHOKE BOTTOMS</b>	bay shrimp, roma tomato, hearts of palms, zesty vinaigrette	7
<b>MIKE'S PEAR SALAD</b>	organic mixed greens, hearts of romaine, d'anjou pear, dried cranberries, gorgonzola, candied walnuts, raspberry vinaigrette	7
<b>TRADITIONAL CAESAR SALAD</b>	hearts of romaine, parmesan, Caesar dressing, croutons	6
<b>SEASONAL TOMATOES WITH FRESH BUFFALO MOZZARELLA</b>	basil, aged balsamic vinegar, extra virgin olive oil	8
<b>WEDGE OF ICEBERG LETTUCE</b>	Shafts bleu cheese dressing, crisp applewood bacon	7
<b>BRUSCHETTA TWO WAYS</b>	grilled Italian bread, vine ripe tomato, olive oil, garlic, basil; melted gorgonzola, caramelized shallots	8
<b>CRISPY FRIED ONION RINGS</b>		5
<b>DAILY SOUP</b>		cup 4 / bowl 6

### ENTRÉE SALADS

<b>TRADITIONAL CAESAR SALAD WITH FREE RANGE CHICKEN OR BAY SHRIMP</b>	hearts of romaine, shaved parmesan cheese, Caesar dressing, croutons	13
<b>MIKE'S PEAR SALAD</b>	organic mixed greens, hearts of romaine, d'anjou pear, dried cranberries, gorgonzola, candied walnuts, raspberry vinaigrette	13
<b>SPINACH SALAD</b>	baby spinach, avocado, pine nuts, jicama, warm goat cheese, creamy sage dressing	13
<b>COBB SALAD</b>	hearts of romaine, free range chicken, applewood bacon, avocado, gorgonzola, sliced hard boiled egg, vine ripe tomato, house vinaigrette	14
<b>GREEK SALAD</b>	organic mixed greens, red onion, roma tomato, kalamata olive, artichoke hearts, feta cheese, balsamic vinaigrette	13
<b>10 SPICE WILD SALMON SALAD</b>	ten spice crusted salmon, organic baby spinach, scarborough frisee, arugula, chervil, roasted red pepper, fried caper berries, Sonoma goat cheese, sherry vinaigrette	16
<b>THAI BEEF SALAD</b>	charred rare marinated skirt steak, herb organic greens mix, nappa cabbage, carrot, cucumber, bell pepper, crisp rice noodle, spicy peanut vinaigrette	16
<b>SHRIMP LOUIE</b>	hearts of romaine, bay shrimp, vine ripe tomato, avocado, Louie dressing	14
<b>CHINESE CHICKEN SALAD</b>	grilled free range chicken, herb organic greens mix, napa cabbage, carrot, celery, bell pepper, crisp rice noodle, peanuts, sesame soy vinaigrette	13
<b>SALAD NICOISE</b>	seared rare Ahi tuna, organic mixed greens, red potato, kalamata olives, blue lake beans, slice hard cooked egg, house vinaigrette	15
<b>STUFFED AVOCADO SALAD</b>	choice of Albacore tuna <i>or</i> Bay Shrimp salad, organic mixed greens, house vinaigrette	14

## PASTA

<b>5 CHEESE BAKED SHELLS</b> cheddar, american, mozzarella, gruyere, parmesan, cream, roasted walnut Italian bread crust	13
<b>SAUSAGE PENNE AL FORNO</b> Italian sausage, roasted Gilroy garlic, caramelized onion, roma tomato, herbs, marinara, fresh mozzarella, parmesan, Italian bread crust, oven baked	13
<b>SPINACH AND RICOTTA RAVIOLI</b> fresh roma tomatoes, marinara sauce	13
<b>3 CHEESE TORTELLONI</b> roasted Gilroy garlic, caramelized onion, roma tomato, basil, marinara, Sonoma goat cheese	14
<b>PORCINI MUSHROOM &amp; THYME RAVIOLI</b> grilled free range chicken, red onion, prosciutto, roma tomato, mushroom, sherry sage cream	14
<b>TORTELLINI CARBONARA</b> chicken & prosciutto, pancetta, peas, basil, cream sauce	13
<b>ABSOLUTE SALMON FETTUCINE</b> red onion, peas, roma tomato, vodka cream sauce, chive, crème fraiche, spinach	16
<b>TIGER PRAWN LINGUINE</b> olive oil, Gilroy garlic, herbs, chardonnay, lemon, sweet butter	15
<b>LINGUINE VONGOLE</b> olive oil, Gilroy garlic, herbs, chardonnay, lemon, sweet butter	14
<b>FREE RANGE CHICKEN AND BROCCOLI PENNE</b> olive oil, Gilroy garlic, sundried tomato, chardonnay, sweet butter	14
<b>GREEK STYLE PENNE</b> olive oil, Gilroy garlic, red onion, capers, kalamata olives, artichoke hearts, basil, roma tomato, feta	14
<b>SPAGHETTI</b> traditional house made marinara, Italian sausage	13
<b>ANGEL HAIR</b> fresh roma tomatoes, garlic, fresh basil, olive oil	13
<b>HOUSE MADE ITALIAN SAUSAGE LASAGNE</b> ricotta, provolone, parmesan, light cream marinara	14

## ENTRÉES

<b>PAN SEARED WILD SALMON</b> chardonnay buerre blanc, wild rice pilaf, seasonal vegetables	18
<b>PETRALE SOLE DORE</b> citrus buerre blanc, wild rice pilaf, seasonal vegetables	18
<b>BLUE RIVER JUMBO PRAWN SCAMPI</b> Gilroy garlic, lemon, herbs, chardonnay, sweet butter, wild rice pilaf, seasonal vegetables	18
<b>FREE RANGE CHICKEN PICATTA</b> paillard of chicken breast, lemon, capers, Gilroy garlic, chardonnay, sweet butter, roasted garlic mashed potatoes, seasonal vegetables	17
<b>PAN ROASTED FREE RANGE CHICKEN BREAST</b> garlic, herb pan sauce, wild rice pilaf, seasonal vegetables	17
<b>VEAL PICATTA</b> lemon, capers, Gilroy garlic, chardonnay, sweet butter, roasted garlic mashed potatoes, seasonal vegetables	18
<b>WILD MUSHROOM VEAL SCALLOPINI</b> wild mushroom sherry demi sauce, roasted garlic mashed potatoes, seasonal vegetables	18
<b>CHAR GRILLED MARINATED SKIRT STEAK</b> soy ginger Gilroy garlic marinade, crisp onion rings, bistro fries, seasonal vegetables	18
<b>NEW YORK STEAK</b> 12oz. grilled aged Angus beef, sauteed mushrooms, bistro fries, seasonal vegetables	25
<b>EGGPLANT PARMESAN</b> baked eggplant, provolone, parmesan, light cream marinara	14
<b>PORCINI MUSHROOM RISOTTO</b> porcini mushroom, shallots, vegetable stock, parmesan	14
<b>CAFE BURGER</b> ground chuck burger, leaf lettuce, vine ripe tomato, red onion, sesame bun substitute Garden Burger	11
add fixin's . . .cheddar, swiss, jack, gorgonzola, provolone	12
applewood bacon or avocado.	13
<b>ROASTED TURKEY CLUB</b> triple-decker sandwich, fresh roasted turkey breast, smoked bacon, lettuce, tomato	12