

DINNER MENU

STARTERS

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

ENTRÉE SALADS

TRADITIONAL CAESAR SALAD WITH FREE RANGE CHICKEN OR BAY SHRIMP hearts of romaine, shaved parmesan cheese, Caesar dressing, croutons	14
WALNUT GORGONZOLA SALAD organic mixed greens, hearts of romaine, d'anjou pear, dried cranberries, gorgonzola, candied walnuts, raspberry vinaigrette	14
COBB SALAD hearts of romaine, free range chicken, applewood bacon, avocado, gorgonzola, sliced hard boiled egg, vine ripe tomato, house vinaigrette	15
GREEK SALAD organic mixed greens, red onion, roma tomato, kalamata olive, artichoke hearts, feta cheese, balsamic vinaigrette	14
10 SPICE WILD SALMON SALAD ten spice crusted salmon, organic baby spinach, scarborough frisee, arugula, chervil, roasted red pepper, fried caper berries, Sonoma goat cheese, sherry vinaigrette	17
THAI BEEF SALAD charred rare marinated skirt steak, herb organic greens mix, nappa cabbage, carrot, cucumber, bell pepper, crisp rice noodle, spicy peanut vinaigrette	16
SHRIMP LOUIE hearts of romaine, bay shrimp, vine ripe tomato, avocado, Louie dressing	16
CHINESE CHICKEN SALAD grilled free range chicken, herb organic greens mix, nappa cabbage, carrot, celery, bell pepper, crisp rice noodle, peanuts, sesame soy vinaigrette	15
SALAD NICOISE seared rare Ahi tuna, organic mixed greens, red potato, kalamata olives, blue lake beans, sliced hard boiled egg, house vinaigrette	16
STUFFED AVOCADO SALAD choice of Albacore tuna <i>or</i> Dungeness crab salad, organic mixed greens, house vinaigrette	16

over for pasta & entrées

PASTA AND RISOTTO

5 CHEESE BAKED SHELLS cheddar, American, mozzarella, gruyere, parmesan, cream, roasted walnut Italian bread crust	14
SAUSAGE PENNE AL FORNO Italian sausage, roasted Gilroy garlic, caramelized onion, roma tomato, herbs, marinara, fresh mozzarella, parmesan, Italian bread crust, oven baked	14
SPINACH AND RICOTTA RAVIOLI fresh roma tomatoes, marinara sauce	14
3 CHEESE TORTELLONI roasted Gilroy garlic, caramelized onion, roma tomato, basil, marinara, Sonoma goat cheese	14
PORCINI MUSHROOM & THYME RAVIOLI grilled free range chicken, red onion, prosciutto, roma tomato, mushroom, sherry sage cream	15
ABSOLUTE SALMON FETTUCINE red onion, peas, roma tomato, vodka cream sauce, chive, crème fraiche, spinach	18
TIGER PRAWN LINGUINE olive oil, Gilroy garlic, herbs, chardonnay, lemon, sweet butter	16
BABY CLAM LINGUINE olive oil, Gilroy garlic, herbs, chardonnay, lemon, sweet butter	15
FREE RANGE CHICKEN AND BROCCOLI PENNE olive oil, Gilroy garlic, sundried tomato, chardonnay, sweet butter	15
GREEK STYLE PENNE olive oil, Gilroy garlic, red onion, capers, kalamata olives, artichoke hearts, basil, roma tomato, feta	15
HOUSE MADE ITALIAN SAUSAGE LASAGNE ricotta, provolone, parmesan, light cream marinara	15
EGGPLANT PARMESAN baked eggplant, provolone, parmesan, light cream marinara	15
SPAGHETTI traditional house made marinara, Italian sausage	14
PORCINI MUSHROOM RISOTTO porcini mushroom, shallots, garlic, vegetable stock, parmesan	15

ENTRÉES

PAN SEARED WILD SALMON chardonnay buerre blanc, wild rice pilaf, seasonal vegetables	20
PETRALE SOLE DORE citrus buerre blanc, roasted garlic mashed potatoes, seasonal vegetables	20
JUMBO BLACK TIGER PRAWN SCAMPI Gilroy garlic, lemon, herbs, chardonnay, sweet butter, wild rice pilaf, seasonal vegetables	20
FREE RANGE CHICKEN PICCATA paillard of chicken breast, lemon, capers, Gilroy garlic, chardonnay, sweet butter, roasted garlic mashed potatoes, seasonal vegetables	18
PAN ROASTED FREE RANGE CHICKEN BREAST garlic, herb pan sauce, wild rice pilaf, seasonal vegetables	18
VEAL PICCATA lemon, capers, Gilroy garlic, chardonnay, sweet butter, roasted garlic mashed potatoes, seasonal vegetables	19
WILD MUSHROOM VEAL SCALLOPINI wild mushroom sherry demi sauce, roasted garlic mashed potatoes, seasonal vegetables	19
CHAR GRILLED MARINATED SKIRT STEAK soy ginger Gilroy garlic marinade, crisp onion rings, bistro fries, seasonal vegetables	20
NY STEAK AU POIVRE three pepper crust, cream enriched brandied demi peppercorn sauce, bistro fries, seasonal vegetables	27
CAFE BURGER ground chuck burger, leaf lettuce, vine ripe tomato, red onion, sesame bun substitute Garden Burger	12
add fixin's . . .cheddar, swiss, jack, gorgonzola, provolone	13
applewood bacon or avocado.	14