

SUMMER LUNCH 2010

SOUP	SWEET CORN & BASIL SOUP	crisp pancetta		5.00 / 7.25
	BLACK BEAN			5.00 / 7.25
SALAD	ORGANIC GREENS	candied walnuts, roast shallot vinaigrette, blue cheese cream		8.75
	TACO SALAD	blackened chicken, avocado, beans, queso fresco, chipotle-tomato vinaigrette		12.25
	ASIAN CHICKEN SALAD	crisp rice noodles, toasted almonds, soy vinaigrette		12.75
	CAFE COBB SALAD	smoked turkey breast, bacon, avocado, blue cheese, green goddess		13.75
	THAI LETTUCE WRAPS	chicken, cilantro, mint, peanuts, crispy noodles		12.25
	CAESAR	garlic croutons, aged romano add blackened chicken 3.25		6.50 / 10.50
SHARE	CALIFORNIA ARTISANAL CHEESE PLATE	today's selection served with accompaniments		13.75
	DUNGENESS CRAB CAKE	mango-red onion relish, gingered mango coulis		7.25
	PANCETTA WRAPPED SHRIMP	spicy peach glaze, mizuna greens		13.25
	SPICY TUNA POKE	pickled cucumber, avocado, micro greens, sriracha, wonton chips		13.25
	SEARED POTSTICKERS	pork, sweet soy, chili garlic aioli		8.00
	PETITE LAMB CHOPS	moroccan spice, apricots, harissa-honey sauce		11.75
	CALAMARI FRITO MISTO	shiitake mushrooms, tarragon aioli, puttanesca sauce		10.50
SANDWICH	GRILLED CHICKEN SANDWICH	blackberry bbq sauce, brie, basil, fries		10.50
	SAN FRANCISCO CRAB MELT	cheddar, toasted sourdough, organic greens, almonds		14.00
	GRILLED ANGUS CHUCKBURGER	cheddar, applewood bacon, avocado, sourdough roll, fries		12.00
	GRILLED VEGETABLE SANDWICH	zucchini, fennel, mushrooms, mozzarella, pesto		11.50
	MARINATED STEAK SANDWICH	arugula, peppercorn aioli, fried shallots, garlic potato wedges		16.00
PASTA	ANGEL HAIR PRAWNS POMODORO	fresh tomatoes, basil, garlic, virgin olive oil		11.25 / 16.25
	PAPARDELLE PASTA	roast chicken, mission figs, prosciutto, basil (can be made vegetarian)		10.75 / 15.75
	VEGETARIAN RISOTTO	asparagus, cherry tomatoes, baby spinach, parmesan cheese		10.50 / 15.50
	SEARED BEEF & BASIL PASTA	garlic, ginger, fennel, cherry tomatoes, lemon grass		11.50 / 16.50
MAIN	PAN SEARED CHICKEN BREAST	caramelized onion mashed potatoes, herb jus		14.50
	SEAFOOD CIOPPINO	scallops, mussels, shrimp & ocean fish, tomato-fennel & orange broth		16.75
	GRILLED FLANK STEAK	mashed potatoes, broccolini, red wine demi		15.50
	SPICY TOGARASHI SEARED AHI	mango & radish salad, lemongrass vinaigrette		19.75
	GRILLED SALMON	fresh herb risotto, portobello mushrooms, sweet corn sauce		18.00
TRIO	fish tacos	grain mustard potato salad	sautéed spinach	15.50
	open face steak sandwich	penne pasta salad	cream corn	
	1/2 crab melt	4 cheese mac n cheese	classic cole slaw	
	bbq pulled pork sandwich	cup of sweet corn soup	caesar salad	