

## STARTERS

- Roasted Beets.** with Humboldt Fog goat cheese, candied walnuts and balsamic reduction 11
- Field Greens.** with pomegranate dressing, sliced pears and bleu cheese 10
- Ahi Poke.** sesame dressing and wonton crisps 13
- Sautéed Mussels.** yellow curry sauce 13
- Steamed Clams.** garlic, bacon and chardonnay 13

## MAIN

- Linguine.** with citrus salmon tartar, fresh herbs, olive oil, zucchini and chives 17
- Crispy Skin Chicken.** young potatoes and wilted spinach 17
- House-Made Blue Crab Cakes.** preserved lemon aioli, micro greens salad
- single 16
- double 19

## LUNCH

## SALADS AND SANDWICHES

- Caesar Salad.** chopped romaine, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton 12
- add grilled chicken 16
- add wok-fried prawns 18
- add marinated salmon 17
- Traditional Cobb Salad.** grilled chicken, smoked bacon, egg, avocado, bleu cheese and tomatoes, tossed with lemon-dijon dressing 14
- Grilled Chicken Wrap.** arugula, grilled eggplant and roasted red peppers, served with a cucumber salad 12
- Organic Heirloom Tomato and Mozzarella Sandwich.** house-made pesto and cucumber salad 14
- Signature Club Sandwich.** warm sliced grilled chicken, smoked bacon, crisp lettuce, sliced tomatoes, herb spread on a rustic ciabatta roll, served with a cucumber salad 13
- Signature Burger.** 8 oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes, french fries and herb dip 14
- Grilled Salmon Salad.** lemon confit, arugula, baby tomatoes and cucumber 17
- Ahi Nicoise Salad.** fingerling potatoes, green beans and vine ripened tomatoes 20