



starters

wine by glass

domaine chandon, reserve brut, sonoma, nv	10
gloria ferrer, royal cuvee, carneros, '97	14
beringer, white zinfandel, napa, '06	8
poet's leap, riesling, columbia valley, '05	14
claiborne & churchill, gewurtztraminer, central coast, '05	11
sterling, vitner's collection, pinot grigio, central coast, '05	8
ferrari carano, fume blanc, sonoma, '05	12
bernardus, sauvignon blanc, monterey, '05	10
canvas by michael mondavi, chardonnay, california, '05	8
chalone, chardonnay, monterey, '05	10
orogeny, pinot noir, russian river, '05	16
la crema, pinot noir, sonoma coast, '05	11
canvas by michael mondavi, merlot, california, '05	8
clos du val, merlot, napa, '04	15
canvas by michael mondavi, cabernet sauvignon, california, '05	8
chalone, cabernet sauvignon, monterey, '04	11
ravenswood, zinfandel, napa valley, '04	10
estancia, syrah, paso robles, '04	10
consilience, syrah, santa barbara, '04	12

general
manager
austin
swint

chef de
cuisine
sarah
linkenhell

shrimp cocktail 12
poached and chilled shrimp with
cocktail sauce,
wakame and lemon

california greens 8
tomato and cucumber
sun dried cherry vinaigrette

sally's crab cakes 13
blue crab cakes
tomato relish and caper remoulade

shiitake chicken spring rolls 10
cilantro dipping sauce

creamy pacific lobster soup 8
kabocha pumpkin

salads

grilled steak salad 16
beef tenderloin, roasted potato,
tomato and gorgonzola on
baby spinach and mixed greens
pomegranate-pepper dressing

grilled tuna caesar salad 16
baby romaine, fresh parmesan,
anchovies and croutons
classic caesar dressing
or with blackened shrimp 16

caribbean grilled chicken salad 16
jerk seasoned grilled chicken,
mandarin oranges, strawberries,
papaya, mango, avocado,
served with mixed greens
orange raspberry and
honey macadamia nut dressing

baja cobb salad 16
seared scallops, shrimp,
avocado, tomato on
butter lettuce
creamy pancetta &
onion dressing

sandwiches

king crab club sandwich 15
king crab, blue crab, pancetta bacon,
tomato & avocado
with seasoned fries

satay chicken sandwich 12
grilled with shiitake
mushrooms & onions on
brioche with seasoned fries

short-rib flatbread sandwich 14
caramelized onions, watercress,
garlic mayo, green peppercorn sauce
with seasoned fries

mushroom griller 14
grilled marinated portabella
mushrooms, onions, avocado
and mozzarella cheese
with seasoned fries

entrees

seared snapper 17
on shiitake mushroom risotto cake
and pickled ginger butter sauce

grilled peppered ahi 17
mashed potato
and wilted spinach,
miso mustard butter sauce

grilled kobe style beef burger 18
aged cheddar, swiss or cambozola,
with a lemon pepper aioli
and seasoned fries

sally's fish and chips 16
malt vinegar, spicy tamarind
and tartar sauces

specialty sushi rolls

samurai 9.75
inside – cucumber, avocado
outside – rice, salmon, sliced
lemon

bamboo 9.75
inside – unagi, cucumber, tobiko
outside – rice, avocado, sweet soy
roasted sesame seed

kazoo 13.75
inside – rice, salmon, mango, avocado, lettuce
outside – soy wrap, topped with
crushed pistachio

please notify your server if you have any food allergies
raw or undercooked food may be hazardous to your health
as our focus is on guest service, we will present one check per table
an 18% gratuity will be added to parties of six or more