

## STARTERS

<b>FRITTO MISTO</b>	13
crispy Monterey calamari, Pacific shrimp, Blue Point oysters, Mediterranean vegetables, chipotle aioli	
<b>JUMBO LUMP AND DUNGENESS CRAB CAKES</b>	15
roasted sweet corn and jicama slaw, avocado crème fraîche, aged balsamic syrup, toasted pumpkin seeds	
<b>KYOTO STYLE SASHIMI TUNA</b>	10
thin sliced Yellow Fin tuna, fried shallots, daikon sprouts, ginger-ponzu vinaigrette	
<b>SEARED CHICKEN, CALIFORNIA BRIE AND ALMOND QUESADILLA</b>	8
grilled pineapple-mango salsa	
<b>ANGUS BEEF CARPACCIO</b>	9
English cucumber, sun-dried tomato, arugula, enoki mushrooms, toasted sesame seeds, Dijon-sambal aioli	
<b>GRILLED BLACK TIGER PRAWNS</b>	10
sweet chili-glazed shrimp on avocado-tomato salsa	
<b>VIETNAMESE SHRIMP ROLL</b>	9
Tiger shrimp and Asian vegetables wrapped in rice paper, nuoc cham dipping sauce	
<b>MEDITERRANEAN CROSTINI</b>	8
garlic rubbed crostini with hummus, 4-olive tapenade, California mushrooms and tomato cruda	
<b>ECLIPSE SAMPLER</b>	22
Jumbo Lump and Dungeness Crab Cake Kyoto Style Sashimi Tuna Angus Beef Carpaccio Grilled Black Tiger Prawns	

## SOUPS AND SALADS

<b>PACIFIC LITTLENECK CLAM CHOWDER</b>	Small Bread Bowl	8
a San Francisco favorite!	Large Bread Bowl	10
<b>TRIO OF FRENCH-VIDALIA ONION SOUPS</b>		9
sourdough croutons, melted Gruyère, provolone, aged pepper Jack cheese		
<b>AVOCADO AND TOMATO SALAD</b>		9
red onion, bell peppers, cumin dressing		
<b>ORGANIC FIELD GREENS</b>		7
cherry tomatoes, cucumber, caramelized walnuts, your choice of dressing		
<b>CAESAR SALAD</b>		8
romaine spears, traditional dressing, fresh Parmesan, white anchovy, warm garlic crouton		
<b>with GRILLED CHICKEN BREAST</b>		16
<b>with JUMBO LUMP AND DUNGENESS CRAB CAKES</b>		19
<b>CHOWDER AND TRIO OF SALADS</b>		19
chicken Caesar, shrimp Louie, traditional Cobb and clam chowder bread bowl		

Please let your server know if you have any special dietary needs.  
The Chef will be happy to accommodate you.

The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## CHEF'S SPECIALTIES

<b>ACORN SQUASH RAVIOLI</b> mushroom ragoût, fig-balsamic reduction	16
<b>POACHED OSSO BUCCO</b> Yukon buttermilk mash, mushrooms, herb broth	24
<b>ECLIPSE MIXED GRILL</b> Fulton Valley breast of chicken, petite filet mignon, and sweet chili-glazed shrimp roasted garlic mashed potatoes and fresh asparagus	30

## ENTREES

Choose One Entrée And One Sauce Or Relish

<b>SEARED ALASKAN HALIBUT</b> brushed with Meyer lemon olive oil	24
<b>GRILLED FILET MIGNON</b> corn-fed Angus beef tenderloin	27
<b>DURHAM RANCH RIB EYE STEAK</b> basted with Worcestershire butter	28
<b>FILET OF PACIFIC SALMON</b> citrus glazed and roasted on a California oak plank	19
<b>FULTON VALLEY BREAST OF CHICKEN</b> marinated and rubbed with herbes de Provence	18

## SAUCES AND RELISHES

<b>CLASSIC BÉARNAISE SAUCE</b> fresh tarragon, apple cider vinegar, Hollandaise sauce
<b>THREE APPLE-FENNEL RELISH</b> Fuji, Granny Smith, Red Delicious
<b>ROASTED WILD MUSHROOM DEMI</b> shiitake, oyster, crimini, portobello
<b>HAAS AVOCADO and PLUM TOMATO SALSA</b> sweet onion, cilantro, jalapeno
<b>SOY-GINGER BEURRE BLANC</b> fresh young ginger, shallots, chardonnay, creamy butter
<b>PEPPERCORN GLACE</b> flamed cognac, California green peppercorns, demi
<b>GRILLED GOLDEN PINEAPPLE AND MEXICAN MANGO SALSA</b> fresh cilantro, lime juice, olive oil

## SIDES

Small \$3    Large \$5

<b>RUSSET BURBANK MASHED POTATOES</b> roasted garlic, buttermilk, sweet butter
<b>CRISP FRENCH FRIES</b> seasoned sea salt
<b>SAFFRON TAGLIATINI PASTA</b> fresh herbs, garlic, virgin olive oil
<b>STEAMED ASPARAGUS</b> toasted sesame butter
<b>JUMBO GLOBE ONION RINGS</b>
<b>STEAMED JASMINE RICE</b> yellow lentils, radish seeds, lemon grass
<b>WOK SEARED GREEN BEANS</b> garlic, black bean paste, shoyu

For children 12 and under, smaller portions are available at half price.

An 18% gratuity will be added to all parties of six or more.