

LUNCH

starters & soups

dungeness crab cakes - herb greens, roasted tomato and rémoulade	15.00
chicken tinga quesadilla - oaxaca cheese and chipotle salsa	10.00
san francisco clam chowder - littleneck clams, sourdough bread bowl	10.00
chicken noodle soup - petaluma roasted chicken, strozzapretti noodles	9.00
🌀 grilled white asparagus - smoked virginia ham, roasted vidalia onion, red wine dressing	11.00

salads

🌀 arugula, bosc pear and reggiano salad	9.00
herb greens salad - toy box tomato, cucumber, walnuts	7.00
🌀 avocado and tomato salad, cumin dressing	10.00
scallop and shrimp salad - spinach, mango-sesame dressing	16.00
caesar salad - chopped	9.00
add chicken skewer	16.00
add jumbo shrimp skewer	18.00
brandt farms natural flat iron steak salad - bibb lettuce, mushrooms, roasted tomato, point reyes blue cheese, lemon basil vinaigrette	18.00
artichoke hearts salad - toasted almonds, lemon preserve, thyme-honey dressing	12.00
grilled heirloom tomato salad - buffalo mozzarella and purple basil	14.00

sandwiches & big plates

your choice of french fries, garlic fries or sweet potato fries

jumbo lump and dungeness crab cake sliders - rémoulade, avocado, tomato, daikon sprouts on a mini brioche bun	18.00
fried snapper - rock shrimp and mango salad, jalapeño cilantro aioli	16.00
house roasted turkey - bear flag jack cheese, avocado, smoked bacon, tomato, chipotle aioli	15.00
open-faced prime rib - queso cheese, jalapeño, peppers, onions, tomato-onion jam	18.00
meyer™ natural angus burger - aged white cheddar, horseradish sauce, onion jam on a brioche bun	16.00
marinated pork medallions - artichoke, mixed mushrooms, kale and cilantro-hazelnut pesto	17.00
baramundi - dungeness crab potato pancake, jicama and green apple salad	18.00
🌀 seared sea scallops - ripe tomatoes, basil, grilled onions	18.00
🌀 whole wheat linguine - shrimp, tomato, olives, asparagus	16.00

sides

mixed herb greens	5.50
seasonal fresh fruit	6.00
grilled asparagus	6.00

beverages

natura still or sparkling	5.00
CQ infused iced tea (ask for flavors)	6.00
soft drinks	4.50
san pellegrino	5.50
arnold palmer	5.00

wines

canvas pinot grigio	9.00
canvas chardonnay	8.00
robert mondavi private selection chardonnay	10.00
canvas merlot	8.00
estancia pinot noir	11.00
rodney strong cabernet sauvignon	11.00

desserts

mission crème brûlée	8.00
raspberry and white chocolate	
ghirardelli molten cake	8.00
chocolate ganache and vanilla bean ice cream	
union square shortcake	8.00
strawberries and chantilly cream	
farmer's market	8.00
seasonal fruit cobbler with streusel topping	

mer berries white cheddar oak mustard
rts of palm basil salad romaine spears pork
flower seeds chicken black beans cheese tortilla
on garlic onion avocado burger panini wild boar
ob parmesan egg ciabatta relish crouton wheat chees
watermelon cherry pine tomato salsa lemon cor
lder parsley jam white anchovy lobster focaccia
slaw basil tomatoes fried egg walleye blood orange pine
carrot pico de gallo herb fries mustard greens carro
corn tortilla bacon slaw chicory peppers ch
ite cheddar turkey pesto mayonnaise soft shell
uper sockeye salmon sweet peach jam ch
herb fries lemon vinaigrette sunflower seeds horserad
corn sunflower seeds carrot oak pastrami purple
trami parmesan herb fries salad dressing barbe
whole focaccia garlic parsley roma
parsley dressing lemon vinaigrette corn frie
ple baby arugula lobster gouda bacon slaw chicke
ish salad parsley bun white cheddar goat cheese
lo cobb horseradish sauce pastrami ja
watermelon baguette slaw hearts
ard burger garlic relish vegetables summe
pretzel pine pork jam red leaf club
red leaf lettuce sweet lemon blood orange
ugula goat cheese turkey seeds herb fries lettuce onion bu
d lake trout whole wheat pretzel blue
mato salsa salad walleye burger vinaigrette tomatoes
erry buttermilk dressing black bea
nflower

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