



DINNER

APPETIZERS AND STARTERS


Soup Du Jour	8
French Onion Soup With Garlic Crouton, Emmental Cheese	9
Tomato and Tofu Caprese  GF	9
Mixed Greens  GF Tender Field Greens and Red Beets, served with Garden Herb and Champagne Vinaigrette	9
Baby Iceberg Salad GF Point Reyes Bleu Cheese, Crispy Prosciutto, Roma Tomatoes with Balsamic Vinaigrette	9
Caesar Salad Hearts of Young Romaine, Focaccia Croutons and Parmesan Cheese Served with Classic Caesar Dressing	10
Monterey Style Fried Calamari Served with Lemon Harissa Aioli	13
Yellowfin Tuna Tartar GF Served with Teriyaki Sweet Chili Glaze, Sesame Seeds, Wasabi Mayo and Crispy Taro Chips	14
Steamed Prince Edward Island Mussels GF Served in Pinot Grigio Wine and Italian Parsley with Grilled Focaccia	14
Steamed Manila Clams GF Served in Saffron Broth, Garlic and Basil with Grilled Focaccia	14
Charcuterie Platter-Cold Cut Plate Dried Chorizo, Rosette de Lyon, Prosciutto Ham, Duck Mousse with Truffles Served with Baguette Toast, Pommery Mustard and Cornichons	18

SANDWICHES

Petaluma Grilled Chicken Sandwich 	16
Served on Ciabatta Bread with Boursin Cheese, Roasted Piquillo Peppers and Fried Onions	
Grilled Kobe Beef California Burger	17
with Bacon, Avocado, Lettuce, Tomato and Cheddar Cheese	
Grilled Vegetable Sandwich	16
Served on Naan Bread, Grilled Zucchini, Asparagus, Basil Aioli and Sprouts Served with Sweet Potato Fries	

ENTREES

FROM OUR WOOD – BURNING GRILL & ROTISSERIE

From our Wood Fired Rotisserie – Rotisserie Young Chicken GF 	27
Served with White Beans, Sundried Tomatoes, Kale Ragout with Garlic Shiitake Mushroom Demi Glaze	
Grilled Australian Lamb Chop GF	30
Served with Saffron Rice, Grilled Asparagus and Rosemary Jus	
Center Cut Grilled Pork Chop	26
Served with Roasted Brussel Sprouts, Orange Achiote Sauce and Yucca Fries	
Grilled Angus New York Steak (10 oz) GF	34
Served with Gratin Potatoes, Sauteed Bloomsdale Baby Spinach with Brandy Three Pepper Corn Sauce Served on the Side	
Grilled Salmon  GF	28
Served with Baby Arugula Salad, Pecans, Strawberries, Hearts of Palm with Chipotle Dressing	
Seared Yellowfin Tuna with Blueberry Honey Walnut Chutney  GF	28
Served with Sauteed Onions, Bell Pepper Confit and Cherry Tomatoes	
Soleil Paella GF	29
Spanish Rice cooked with Saffron, Cornish Hen, Mussels, Gambas, Chorizo, Piquillo Pepper and Peas	
Rigatoni Pasta	24
Sauteed Rock Shrimp, Chorizo de Bilbao and Garlic Wine Sauce with Grilled Focaccia Bread	

SIDE ORDERS

French Fries	5
Sweet Potato Fries	5
Fried Yucca	5
Seasonal Steamed Vegetables GF	5
Gratin Potatoes	5
Sauteed Spinach  GF	5