

LUNCH

Starters

Soup Du Jour	7.25
French Onion Soup <i>With Garlic Crouton, Emmental Cheese</i>	8.50
Monterey Style Fried Calamari <i>Served with Spicy Harissa Pepper Aioli</i>	11.00
Charcuterie Platter (Cold Cut Plate) <i>Dried Chorizo, Saucisson with Garlic, Rosette de Lyon, Duck Mousse, Chicken with Truffles, Cured and Dried Duck Breast. Served with Warm Assorted Rolls, Pommery Mustard and Cornichons</i>	15.50
Sashimi Ahi Tuna Tartar <i>Seaweed Salad, Ginger Carrot Coulis, Wonton Chips</i>	12.50

Entrées

Rock Shrimp Cilantro Wrap <i>With Avocado, Tomatoes and Mixed Greens, wrapped in a Flour Tortilla</i>	14.00
Tuna Cobb Salad <i>Mixed Baby Greens, Egg, Cheddar Cheese, Avocado, Seared Rare Tuna, Served with Tarragon Herb Vinaigrette</i>	14.25
BLT - Salad <i>Baby Iceberg Lettuce, Applewood Bacon and Tomato Served with Point Reyes Blue Cheese Dressing</i>	13.50
Local Little Gem Lettuce Salad <i>Parmesan Cheese, Garlic Croutons, Spanish Marinated Anchovies, Served with Caesar Dressing</i>	13.00
Warm Tomato Tart <i>Sonoma Goat Cheese, Petite Arugula, Balsamic Syrup</i>	12.95
Seared Scottish Salmon <i>With Baby Spinach, Spicy Crisp Walnuts, Sautéed Crimini Mushrooms With Sundried Tomato Vinaigrette</i>	15.95
Grilled Chicken Sandwich <i>With Chiabatta Bread, Piquillo Peppers, Portobello Mushroom, Crispy Onions, Pommery Mustard Aioli and served with French Fries</i>	15.25
Grilled Eggplant Sandwich <i>On a Potato Roll with Roasted Red Peppers, Sonoma Goat Cheese, Mixed Greens and French Fries</i>	14.75
Soleil Turkey Club <i>Smoked Breast of Turkey, Bacon, Avocado, Tomato and Tarragon Mayonnaise</i>	14.00
From our Wood Fired Rotisserie – Young Chicken <i>Sautéed Garlic Fingerling Potatoes, Grilled Vegetables, Natural Jus</i>	15.95
Grilled Flat Iron Steak Pomme Frites <i>Sautéed Shallots and Parsley, Red Wine Jus, Petite Salad</i>	18.95
Wild Mushroom Mac and Cheese <i>With Sautéed Rock Shrimp</i>	14.00
Gambas “a La Plancha” with Chorizo de Espana <i>Prawns Sauteed “a La Plancha” with Olive Oil, Garlic, Chorizo, Served with Saffron Rice</i>	14.95