

# BAR & DINNER MENU

Tuesday - Friday, 5:00pm - 9:00pm

## SOUPS & APPETIZERS

### Soup du Jour

Cup \$5.00 Bowl \$8.50

### French Onion Soup

Cup \$5.00 Bowl \$10.00

Beef Jus, Comte Cheese, Crouton

### Ahi Tuna Ceviche \$15.00

Toasted Pumpkin Seeds, Micro Cilantro, Avocado, Lime Juice and Fresh Corn Tortillas

### Fra'Mani Salumi and Farmstead Cheeses

Half \$10.00 Full \$15.00

Garlic Naan, House Made Pickles and Stone Ground Mustard

### Comanche Creek Heirloom

### Organic Tomato \$12.00

Di Stefano Burrata, Aged Balsamic, Corto Extra Virgin Olive Oil, Micro Arugula

## SALADS

### Asian Chicken Salad \$17.00

Baby Tatsoi and Mizuna, Fried Wontons, Cilantro, Popcorn Shoots, Shaved Green Onions and Carrots, Sesame Ginger Vinaigrette

### Butter Lettuce Salad \$11.00

Living Butter Lettuce, Shaved Spring Radishes, Pickled Red Onions, Candied Pistachios and Creamy Tarragon Dressing

### Wild Arugula & Frisée Salad \$14.00

Frog Hollow Peaches, Shaved Fennel, Valbreso Feta Cheese, Candied Pumpkin Seeds, Champagne Vinaigrette

### Grilled Skirt Steak Salad \$21.00

Wild Arugula, Israeli Couscous, Pepperoncini, Valbreso Feta, Marinated Cherry Tomatoes, Balsamic Braised Bermuda Red Onions, Charred Scallions and Lemon Herb Vinaigrette

### Classic Caesar Salad \$11.00

Herb Croutons, Parmigiana Reggiano  
Add Grilled Chicken or Roasted Prawns \$15.00  
Add Ahi Tuna or Salmon \$19.00

## BURGERS & SANDWICHES

All Sandwiches & Burgers served with your choice of French Fries, Onion Rings, Coleslaw or Fruit

### The "All American" Angus Beef Burger \$15.00

Add \$1.00 for each additional item: Avocado, Bacon, Barbecue Sauce, Caramelized Onions, Onion Rings, Sauteed Mushrooms, Cheddar, Mozzarella, Point Reyes Blue Cheese and Swiss

### The "Beyond Meat" Burger (Vegetarian) \$15.00

Plant Based Burger Patty, Capay Farms Tomato, Butter Lettuce, Haas Avocado, Caramelized Onion, Chipotle Aioli

### Korean Steak Sandwich \$16.00

Spicy Marinated Steak, Tillamook Cheddar, House Pickled Red Onions & Jalapenos, Shredded Lettuce, Chili Sauce, Garlic Aioli on Toasted Filone Bun

### Diestel Turkey Club Sandwich \$15.00

Diestel Roasted Turkey Breast, Maple Cured Smoked Bacon, Lettuce, Tomato, Avocado and Mayonnaise on Toasted Wheat

### Grilled Chicken Sandwich \$15.00

Wild Arugula, Haas Avocado, Heirloom Tomato and Maple Cured Pepper Bacon, Tarragon Aioli on Toasted Ciabatta

## ENTRÉES

### Herb Roasted Jidori Chicken Breast \$26.00

Saffron, Castelvetrano Olives and Mint, Heirloom Potato Ragout

### Grilled Black Angus Prime Rib Eye Steak (12oz) \$32.00

Roesti Potatoes, Delta Asparagus, Wild Arugula, Roquefort Demi-Glace

### Tortellini \$22.00

Herb Roasted Toybox Mushrooms, Roasted Cherry Tomatoes, Sweet Peas and Vegetable Broth

### Pan Seared Wild Salmon \$29.00

Wilted Bloomsdale Spinach, Yukon Potato Mouseline, Sauce "Vierge"

### Pan Seared Halibut "en Escabeche" \$29.00

Heirloom Peppers and Tomatoes, Sherry Jus, Spanish Rice