


## small plates

*meze platter 8.95* 

Hummus, Tabbouleh, Baba Ganoush, Coriander

*steamed black mussels 8.95* 

Chorizo, Pablano Chilies

*calamari 9.95* 

Caper-Olive Remoulade, Spicy Cocktail Sauce

*crab cakes 13.95*

Daikon Salad, Tomato-Fennel Salsa, Lemon Aioli

*truffle pomme frits 9.95*

Yukon Potatoes, White Truffle Oil, Porcini Salt

*firecracker asian shrimp 12.95* 

Spicy Sautéed Sustainable Shrimp, Cabbage Mango Slaw  
Chili-Lime Dressing

*tomato soup and grilled cheese 9.95* 

Fiscalini, Sourdough, Spicy Tomato Soup

*onion soup gratin 8.95*

Gruyere Cheese, Parmesan

*lobster pot pie 14.95*

Slipper Tail Meat, Fennel, Peas, Red Potato, Onion, Puff Pastry  
Lobster Sauce

*tenaya salad 9.95* 

Organic Greens, Apples, Bleu Cheese Crumbles, Spiced Walnuts  
Balsamic Vinaigrette

*pear and gorgonzola salad 10.95* 

Arugula, Candied Almonds, Sun-Dried Blueberry Vinaigrette

*classic caesar salad 9.95*

Tender Romaine Leaves, Garlic Croutons, Parmesan Crisp, Caesar Dressing

*seafood louie cobb salad 14.95*

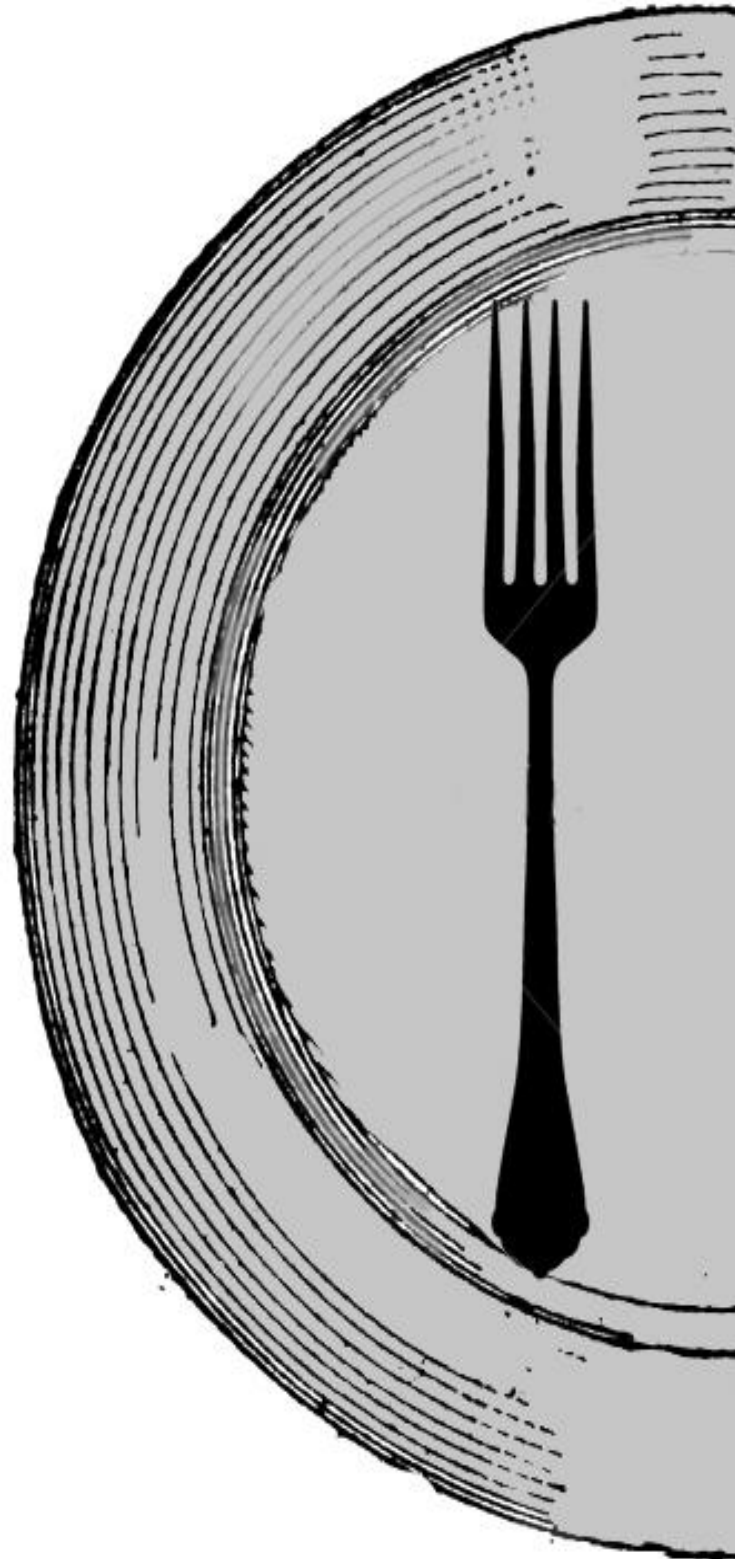
Dungeness Crab, Bay Shrimp, Bacon, Tomato, Hard Boiled Egg  
House-Made Louie Dressing

*beet and goat cheese salad 10.95* 

Arugula and Lemon Pepper Dressing

*classic spinach salad 9.95*

Bacon Dressing



# large plates

 *pan roasted barramundi fillet* 26.95

Gnocchi, Citrus Segments, Tarragon Butter

 *salmon fillet* 29.95

Wild-Caught Sustainable Cedar Plank Salmon, Wasabi Mashed Potatoes, Pomegranate Sauce

 *pan fried trout* 24.95

Wilted Greens, Porcini Mushroom Polenta, Crispy Fried Leeks, Tarragon Butter

*parmesan-almond crusted chicken breast* 24.95

Wilted Beet Greens, Gnocchi, Orange Saffron Sauce

*chicken piccata* 24.95

Garlic Smashed Potatoes, Lemon Caper Butter

*grilled bone-in pork chop* 28.95

Potato Pancake, Spiced Apricot Chutney

*filet mignon* 38.95

Roasted Fingerling Potatoes, Cabernet Sauce

*rib eye steak* 36.95

Garlic Smashed Potatoes, Gorgonzola-Chianti Butter

*pan roasted new york steak* 35.95

Sautéed Button Mushrooms, Roasted Fingerling Potatoes  
Garlic Butter

*grilled flat iron steak* 24.95

Smashed Red Potatoes, Mushroom Sauce

*schnitzel* 18.95

Breaded Pork Cutlet, Roasted Fingerling Potatoes, Lemon Caper Butter Sauce

*pan seared sugar cane elk loin* 38.95

Potato Pancake, Vanilla Riesling Syrup

 *range buffalo burger* 18.95

Gorgonzola, Grilled Onion, Heirloom Tomato, Arugula, Potato Roll

*capellini d' angelo* 16.95

Tomato, Garlic, Fresh Basil, Parmesan and Pecorino Cheeses, Olive Oil

*penne pasta* 20.95

Chicken Breast, Spinach, Sun-Dried Tomatoes, Pine Nuts, Pesto

 *shrimp and pasta* 28.95

Angel Hair Pasta, Sustainable Trap-Caught Shrimp, Tomato  
Horseradish-Vodka Butter

 *eggplant napoleon* 21.95

Grilled Tomato, Red Onion, Roasted Peppers, Goat Cheese,  
Grain Medley, Balsamic Drizzle

We believe in using locally grown organic, sustainable products whenever possible as part of our commitment to the land and sea in an effort to protect our environment. Ask your server about our involvement in the Monterey Bay Aquarium's Seafood Watch