

we serve mistral bread & tap water upon request

appetizers

salt & pepper calamari with rock shrimp, thai-style sweet chili sauce, cilantro micro greens	13
mediterranean sampler with baba ganoush, roasted piquillo pepper hummus, sundried tomato pesto, marinated greek feta, marinated olives, warm herbed flatbread	10

soup | salad

seasonal soup , preparation changes daily	cup 6 bowl 7
spicy seafood chowder with calamari, shrimp, ahi, salmon, sweet peppers, tomato-shellfish broth	cup 6 bowl 7
mixed organic greens with roasted beets, candied walnuts, balsamic vinaigrette, crumbled goat cheese	7
thai style marinated beef salad with green papaya, tomatoes, red pepper, snow peas, red onion, cilantro, thai curry vinaigrette	15
fried chicken ‘cobb’ salad with marinated mary’s organic chicken breast (or sub grilled chicken upon request), applewood smoked bacon, diced avocado, hard boiled egg, tomatoes, blue cheese, red wine vinaigrette	15
gulf prawn & bay shrimp ‘louis’ with romaine lettuce, hard boiled egg, tomato, avocado, ‘louis’ dressing	20

sandwiches (all sandwiches served with your choice of fries or greens)

bay area ‘b.l.t.’ sandwich with wild-caught lobster, snow crab, applewood smoked bacon, sliced tomato, butter lettuce, sriracha aioli	21
mediterranean vegetable panini with grilled eggplant & zucchini, roasted red bell pepper, fresh mozzarella, basil aioli, house-made focaccia	13
-add smoked bacon	2
novy ranch grass fed bistro burger with caramelized onions, sharp cheddar, lettuce, tomato, sliced pickles	12
-add smoked bacon	2
-add onion rings, roasted mushrooms, avocado, or sub blue cheese (each)	1

entrees

fresh fish , preparation changes daily	market price
angus new york steak frites 6 oz. cut with thyme roasted mushrooms, crispy fries, parsley & cilantro chimichurri	22
pan seared sea scallops* with wilted spinach salad, roasted fingerling potatoes, piquillo pepper vinaigrette, crispy fried artichokes	22
pan seared salmon with shaved brussels sprouts, baby kale, toasted red quinoa, orange segments, pickled red onions, pomegranate citrus vinaigrette	19
mistral paella with prawns, mussels, chicken breast, andouille sausage, tomatoes, english peas, saffron rice, sweet peppers, tomato-shellfish broth	19
butternut squash ravioli with roasted green & yellow zucchini, butternut squash, chanterelle mushrooms, sage brown butter sauce	18
-add grilled chicken	4
grilled tequila-lime marinated mahi mahi tacos with corn tortillas, shredded cabbage, tomatillo salsa, chipotle aioli (sub blackened mahi mahi upon request)	18

chef Tim Fabatz | chef de cuisine Cory Scales

miscellaneous: we will add 18% service to parties of 7 or more; \$2 to split any item; \$2.50 per person dessert fee for any non-house dessert; \$18 for any non-house wine for the first 3 bottles, \$36 for each subsequent bottle (please double for large format bottles)
*consuming raw or undercooked seafood may increase your risk of foodborne illness