

we serve mistral bread & tap water upon request

appetizers

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

soup | salad

<b>seasonal soup</b> , preparation changes daily	cup 6   bowl 8
<b>spicy seafood chowder</b> with calamari, shrimp, ahi, salmon, sweet peppers, tomato-shellfish broth	cup 6   bowl 8
<b>mixed organic greens</b> with sliced strawberries, candied pecans, balsamic vinaigrette, crumbled goat cheese	7
<b>thai style marinated beef salad</b> with green papaya, tomatoes, red pepper, snow peas, red onion, cilantro, thai curry vinaigrette	15
<b>fried chicken ‘cobb’ salad</b> 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
<b>gulf prawn &amp; bay shrimp ‘louis’</b> with romaine lettuce, hard boiled egg, tomato, avocado, ‘louis’ dressing	20

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

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

entrees

<b>fresh fish</b> , preparation changes daily	market price
<b>angus new york steak frites</b> 6 oz. cut with thyme roasted mushrooms, crispy fries, parsley & cilantro chimichurri	22
<b>pan seared sea scallops*</b> with wilted spinach salad, roasted fingerling potatoes, piquillo pepper vinaigrette, crispy fried artichokes	22
<b>pan seared atlantic salmon</b> with mixed greens salad, fresh cilantro, english cucumber, cherry tomatoes, pickled red onion, shaved fennel, creamy honey-mustard dressing	19
<b>mistral paella</b> with prawns, mussels, chicken breast, andouille sausage, tomatoes, english peas, saffron rice, sweet peppers, tomato-shellfish broth	19
<b>beef ‘stroganoff’</b> with cabernet-braised grass fed beef brisket, black pepper pappardelle, mushrooms, english peas, fresh thyme	18
<b>grilled tequila-lime marinated mahi mahi tacos</b> 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