

**SUMMER 2010**

<b>SOUP</b>	CHILLED GAZPACHO cilantro crème fraiche			4.00 / 6.00
	SOUP OF THE DAY			4.00 / 6.00
<b>SALAD</b>	CAFÉ SPINACH SALAD strawberries, gorgonzola, pistachios, strawberry balsamic vinaigrette			4.50 / 8.50
	HEARTS OF ROMAINE candied pecans, shaved red onions, blue cheese			4.50 / 8.50
	CHOPPED CHICKEN COBB bacon, avocado, blue cheese, egg, red wine vinaigrette			13.00
	ROASTED BEETS baked goat cheese, arugula, citrus vinaigrette			9.00
	ROCKY MOUNTAIN TROUT SALAD smoked trout, yukon golds, asparagus, fried egg			10.00
	ASIAN SALAD grilled chicken or ahi tuna, crispy wontons, toasted almonds, sesame soy dressing			13.00
	GRILLED SALMON SALAD spinach, garbanzos, tomatoes, olives, feta, five herb dressing			15.00
	HEIRLOOM TOMATO CAPRESE fresh mozzarella, pesto, balsamic syrup			11.00
<b>STARTER</b>	BRICK OVEN CRABCAKE pickled cucumber salad, whole grain mustard sauce			8.00
	STEAMED MUSSELS chorizo, tomatoes, cilantro, chipotle cream			12.00
	BLACKENED FISH TACOS corn tortillas, napa cabbage slaw, mango salsa, chipotle yogurt			11.25
	FLASH FRIED CALAMARI anaheim peppers, sweet & sour sauce			10.50
	GRILLED ARTICHOKE truffle aioli, drawn butter			10.00
	BAKED BRIE puffed pastry, roasted garlic, peach & blueberry chutney			10.50
	AHI TUNA SALSA cucumbers, red onion, cilantro, avocado, sweet soy			12.00
	LAMB LOLLYPOPS garlicky hummus, cucumber, feta, pomegranate molasses			12.00
	ARTISAN CHEESE PLATE today's selections served with accompaniments			14.50
<b>SANDWICH</b>	GRILLED ANGUS CHEESEBURGER caramelized onions, jack cheese, herb french fries			10.00
	SMOKED TURKEY avocado mash, sprouts, bacon, grilled sourdough, mixed green salad			10.25
	GRILLED CHICKEN balsamic, pesto, fresh mozzarella, sweet potato fries			10.75
	OPEN FACED ½ CRABMELT sourdough, provolone, caesar salad, cup of soup			14.75
<b>PIZZA</b>	SPINACH & GOAT CHEESE roasted peppers, kalamata olives, pine nuts			12.00
	CHICKEN & BACON parmesan sauce, tomatoes, red onion, scallions			12.50
	PROSCIUTTO & ARUGULA roasted garlic cream, four cheese blend			13.00
<b>PASTA</b>	MUSHROOM RAVIOLI heirloom tomato broth			9.00 / 16.00
	CHICKEN STIR FRY broccoli, mushrooms, bok choy, udon noodles, chili ginger soy			10.00 / 16.00
	ANGEL HAIR SHRIMP asparagus, feta, spinach, tomatoes, lemon caper sauce			10.50 / 17.00
	SAN FRANCISCO CIOPPINO mussels, shrimp, scallops, salmon, tomato broth, crispy gnocchi			12.00 / 19.00
<b>MAIN</b>	GRILLED ATLANTIC SALMON yukon golds, green beans, frisee, sweet corn broth			19.00
	FLAT IRON STEAK fingerling potato & roasted garlic hash, arugula salad, mushroom ragu			20.00
	GRILLED AHI TUNA purple potato & spinach sauté, smoked mushroom salsa			21.00
	GRILLED HALIBUT edamame puree, crispy rice cake, cashew & zucchini curry			26.00
	GRILLED FILET MIGNON braised leeks, rosemary potatoes, whole grain mustard jus			29.00
<b>TRIO</b>	thai bbq spareribs <i>cilantroe crème fraiche</i>	roasted garlic mashers	chili glazed broccoli	16.50
	pan roasted chicken breast <i>pan jus</i>	white cheddar mac & cheese	garlic braised spinach	
	grilled mahi mahi <i>citrus beurre blanc</i>	fingerling potato hash	grilled asparagus	
	herbed pork chop <i>chipotle pineapple</i>	sweet pea risotto	sautéed summer squash	