



Lunch Menu

Friday March 13 2020

ZUPPA

Cream of Asparagus or Chicken vegetable with pastina 7 cup or 9 bowl

Insalata

Butter lettuce, pears, pecans, gorgonzola cheese, aged sherry vinaigrette \$14

Caesar Salad

hearts of romaine, anchovy vinaigrette, croutons, parmesan cheese \$14

grilled marinated chicken breast \$18

Dungeness Crab Antipasti

Avocado, English cucumber, roasted red pepper, baby greens, papaya,

chili lime vinaigrette \$20

Bacon salad

Baby greens, bacon, avocado, pinenuts, rice wine vinaigrette and gorgonzola cheese \$16

House chopped

Little gems, garbanzos, salami, mozzarella, kalamata olives,

creamy balsamic dressing \$16

Beet salad

Roasted beets, goat cheese, carrots, hazelnuts,

organic greens, white balsamic dressing \$16

Hamachi

Cucumber, ginger pickle, wakame and soy sauce \$20

Fish panini

Grilled petrale sole, avocado, aioli, lettuce and tomato,

mixed green salad \$18

Crab omelet

Mozzarella cheese, Dungeness crab, potato cake and fresh fruit \$19

Panini

Smoked Turkey Breast, chipotle aioli, Swiss cheese, lettuce, tomato, French fries \$16

Burger

8oz Niman Ranch, lettuce, tomato, aioli, red onion, pontalina roll, french fries \$14

Delgiorno

Sautéed prawns, scallops, sea bass, asparagus, spinach, basil pesto cream, linguini \$26

Pesce

Grilled Seabass, beurreblanc, Dungeness crab raviolis, steamed asparagus \$26

Linguini Vongole

One pound of clams, garlic, Italian parsley, white wine, sweet butter \$22

Grill

Medallion of Filet Mignon, demi glace,

Potato latka, and sautéed vegetables \$30

Fish and chips

Lightly breaded petrole sole with cocktail sauce and aioli with french fries \$22

Green scarves lasagna

Spinach pasta mozzarella, parmesan, marinara and béchamel \$22

Crab Cake

Dungeness Crab Cakes with a chipotle aioli, with a grilled asparagus, fennel salad. \$18