

SOUP, SALADS, SMALL COURSES

SOUP OF THE DAY	CUP 5.	BOWL 8.
MIXED GREENS & CRUDITÉ SALAD OR CAESAR SALAD		9.
EXTRAS- ANCHOVIES, ROQUEFORT, GOAT CHEESE, FETA CHEESE		ADD 2.
ROASTED NATURAL CHICKEN BREAST	ON YOUR CHOICE OF SALAD	ADD 7.
BAY SHRIMP & AVOCADO COCKTAIL		12.
COUNTRY STYLE DUCK PÂTÉ	PICKLED ONIONS, CORNICHON, OLIVES AND CROSTINI	12.
STEAMED MONTEREY BAY ARTICHOKE	HERB MAYONNAISE	12.
CRISPY DUCK SPRING ROLLS	MANGO SALAD & PONZU SAUCE	13.
PROSCIUTTO DI PARMA	OLIVES & SHAVED PARMESAN	14.
HAWAIIAN AHI TUNA SASHIMI		15.
½ DOZEN OYSTERS ON THE HALF SHELL	COCKTAIL & MIGNONETTE SAUCES	15.
STEAK TARTARE	FRESH CHOPPED RAW ANGUS N.Y. W/SPICY DRESSING & CROSTINI	18.
6 ESCARGOTS	BAKED IN THEIR SHELLS W/GARLIC PARSLEY BUTTER	15.
ASSORTED CHEESE PLATE	FOUR CHEESES W/FRUIT, NUTS & CROSTINI	16.
SIDES: FRENCH FRIES, RICE, MASHED POTATOES, VEGETABLES, OLIVES, ETC.		5.

MAIN COURSES

FRESH GROUND TRI TIP BURGER	SALAD OR FRENCH FRIES	EXTRAS 2. EACH	14.
VEGETARIAN PORCINI RAVIOLIS	GARDEN VEGETABLES, TOMATOES, CREAM & BASIL		16.
OFF THE BONE BRAISED FRESH CALIFORNIA LAMB SHANK	ON FRESH RIGATONI		20.
CRISPY SAUTÉED VEAL SWEETBREADS "PROVENÇAL"	PORCINI RAVIOLIS		22.
SEAFOOD LINGUINI	TODAY'S FRESH SEAFOOD - SAFFRON & TOMATOES		22.
STEAMED MUSSELS	MARINIÈRE OR POULETTE - FRENCH FRIES		20.
POACHED SALMON	CAPER BEURRE BLANC & STEAMED VEGETABLES		26.
WILD PRAWNS	SIMMERED IN SAFFRON PERNOD SAUCE W/WILD RICE		26.
ROASTED SONOMA CHICKEN BREAST	CURRY, RAISIN CHUTNEY & WILD RICE		25.
BEEF BOURGUIGNON	MASHED POTATOES & ASSORTED VEGETABLES		25.
PAN FRIED CALF LIVER	SAUTÉED ONIONS, BACON & MASHED POTATOES		25.
MILK FED VEAL PICCATA	RIGATONI, ARTICHOKE HEARTS, CAPER LEMON VEAL JUS		28.
GRILLED ANGUS NEW YORK STEAK	FRIES, VEGETABLES & BEURRE CAFÉ DE PARIS		
CREAM COGNAC PEPPER SAUCE	ADD 2.	6 OZ. 18.	12 OZ. 34.

ALL SPLIT ORDERS ADD 2.

SERVING HOURS: 12:00 TO 8:30 WEDNESDAY THROUGH SUNDAY

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

VISA, MASTERCARD & AMERICAN EXPRESS-NO CHECKS