

SOUP, SALADS, SMALL COURSES

SOUP OF THE DAY	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	16.
STEAMED MONTEREY BAY ARTICHOKE W/HERB MAYONNAISE	12.
CRISPY DUCK SPRING ROLLS W/MANGO SALAD & PONZU SAUCE	12.
GRAPE LEAVES FILLED W/LAMB & WILD RICE ON CUCUMBER SALAD W/YOGURT	12.
COUNTRY STYLE DUCK PÂTÉ W/PICKLED ONIONS, CORNICHON, OLIVES AND CROSTINI	12.
PROSCIUTTO DI PARMA W/ARUGULA, OLIVES & SHAVED PARMESAN	14.
6 OYSTERS ON THE HALF SHELL W/COCKTAIL & MIGNONETTE SAUCES	15.
FRIED HERB BREADED OYSTERS W/SAUERKRAUT & BEURRE BLANC	15.
6 ESCARGOTS BAKED IN THEIR SHELLS W/GARLIC PARSLEY BUTTER	15.
STEAK TARTARE- FRESH CHOPPED RAW ANGUS NEW YORK STEAK W/SPICY DRESSING	18.
ASSORTED CHEESE & FRUIT PLATE FOUR CHEESES	16.
SIDES: FRENCH FRIES, RICE, VEGETABLES, OLIVES, ETC.	5.

MAIN COURSES

FRESH GROUND CHUCK BURGER W/SALAD OR FRENCH FRIES EXTRAS 2. EACH	13.
VEGETARIAN MUSHROOM RAVIOLIS	16.
TODAY'S FRESH PASTA	SEE SERVER
BAY SHRIMP & AVOCADO "LOUIS"	16.
STEAMED MUSSELS MARINIÈRE OR POULETTE	18.
POACHED SALMON W/CAPER BEURRE BLANC & STEAMED VEGETABLES	25.
WILD PRAWNS SIMMERED IN SAFFRON PERNOD SAUCE W/WILD RICE	26.
PLUM GLAZED BBQ PORK TENDERLOIN W/GARDEN VEGETABLES & ROASTED POTATOES	23.
CRISPY SAUTÉED VEAL SWEETBREADS "PROVENÇAL" W/MUSHROOM RAVIOLIS	23.
PAN FRIED CALF LIVER W/SAUTÉED ONIONS, BACON & STEAMED NEW POTATOES	23.
NATURAL SONOMA CHICKEN BREAST W/CURRY, RAISIN CHUTNEY & WILD RICE	23.
TODAY'S FRESH CALIFORNIA LAMB	SEE SERVER
MILK FED VEAL PICCATA W/CAPERS & MUSHROOMS ON FRESH RIGATONI	27.
GRILLED ANGUS NEW YORK STEAK W/FRIES, VEGETABLES & BEURRE CAFÉ DE PARIS	29.
CREAM COGNAC PEPPER SAUCE ADD 2.	

ALL SPLIT ORDERS ADD 2.

SERVING HOURS: 12:30 P.M. TO 8:30 P.M. WEDNESDAY THROUGH SUNDAY

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

VISA, MASTERCARD & AMERICAN EXPRESS-NO CHECKS