

Specials some items may change monthly

starters

artichoke spinach dip crostinis 10

wood-fired garlic shrimp garlic, paprika, butter 10

steamed clams apples, andouille, garlic, basil, white wine, butter 9

fried mozzarella tomato sauce 7

iceberg slices house made thousand island, corn, bacon, tomatoes 7

vegetable spring rolls cabbage, carrots, mushrooms, celery, water chestnuts 7

entrées

cali burger bacon, tomatoes, lettuce, avocado, pepper-jack cheese, ranch dressing 13

lobster raviolis asparagus, tomato-cream sauce 15

shrimp & clam linguine lemon-butter sauce, tomatoes, garlic, basil 15

french dip roast beef, au jus, panini roll, fries 9

pan roasted duck breast cranberry-balsamic glaze, scallop potatoes, vegetables 17

grilled steak salad ranch dressing, blue cheese crumbles, tomatoes, chopped romaine, fried red onions 15

skirt steak balsamic glaze, bacon mashed potatoes, vegetables 16

seafood paella andouille sausage, chicken, shrimp, salmon, clams, saffron 17

calamari steak asparagus, risotto, lemon-butter sauce 16

kobe beef burger swiss, thousand island, red onion, lettuce, tomato, fries 14

split charge 1.50

18% gratuity added for parties of 8 or more

lunch: monday-friday 11:00-2:30; dinner: sunday-thursday 4:30-9:00, friday & saturday 4:30-9:30
breakfast: saturday & sunday 8:30-2:00

tel: 925.855.9000