

## Afternoon Menu Offered 3pm-5pm

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### APPETIZERS

^\***Blackened Bleu Tender Tips** \$10

Gorgonzola Cheese

**Halibut Cakes** \$11

Cilantro Lime Sour Cream, Fresh Herbs

**Charcuterie & Cheese** \$11

Soppressata, Toscano Salami, Genoa Salami,  
Gruyere, Pt. Reyes Bleu, Fontina, Fig Jam,  
Stone Ground Mustard, Olive, Crackers

^**Garlic Parmesan French Fries** \$7

Fresh Herbs, Parmesan Reggiano

^**Street Tacos** \$9

Pork Chili Mole- Cotija, Pickled Onion, Cilantro  
Chicken Chili Verde- Ancho Lime Crema- Avocado  
Carne Asada- Onion, Cilantro

### SALADS

**Caesar** \$9

Romaine, Parmesan Reggiano, Balsamic Crouton,  
Lemon, Creamy Caesar

^**Rocket** \$9

Arugula, Dijon Vinaigrette, Bacon, Pepitas,  
Hard Cooked Egg, Scallion, Parmesan Cheese

^**Gorgonzola** \$9

Mixed Greens, Candied Pecans, Tomato,  
Pickled Red Onion, Cucumbers,  
Gorgonzola Vinaigrette

^**Pt. Reyes Bleu & Bacon** \$9

Mixed Greens, Bacon, Tomato, Pistachio,  
Green Onion, Smoked Bleu Cheese Dressing

### SANDWICHES *Served Ala Carte, Add Fries \$3*

\***New York Strip Steak Sandwich** \$15

Blackened, Frizzled Onions, Gruyere,  
Crusty Baguette, Herbed Mayonnaise

\***Bistro Burger** \$11

House Ground, Tomato, Grilled Onion, White Cheddar,  
Bacon, 1000 Island, Bun

^**Herbed Potato Chips** \$5

Herbed Sour Cream Dip

**Fried Goat Cheese** \$7

Greens, Port Wine Reduction, Basil Oil, Fresh Herbs

**Roasted Red Pepper Hummus** \$8

Crostini, Feta Cheese, Peppadew, Artichoke, Olive

**Steamed Clams** \$14

White Wine, Garlic Butter, Tomato, Basil,  
Shallot, Capers, Cheese Toast

^**Prawn Cocktail** \$12

Wild Gulf Shrimp, House Cocktail

**Potted Cheese** \$7

White Cheddar Beer Cheese, Sourdough

^**Chips, Salsa & Guacamole** \$6

Fresh Fried Corn Tortilla, House Salsa & Guac

^**Ladieu** \$9

Wild Greens, Candied Pecans, Red Grapes, Red Onion,  
Goat Cheese, Huckleberry Vinaigrette

^**Mediterranean** \$9

Greens, Feta, Tomato, Pickled Onion, Castelvetrano Olive,  
Artichoke Heart, Pine Nuts, Parmesan Buttermilk Dressing

^**Shrimp Cobb** \$16

Poached Gulf Prawns, Mixed Greens, Avocado, Bacon,  
Chive, Gorgonzola, Cucumber, Tomato, Hardboiled Egg,  
Gorgonzola Vinaigrette

**Seafood Chowder**

Bacon, Sherry, Cream

Cup \$8                      Bowl \$13

**Turkey & Guacamole Wrap** \$9

Bacon, Tomato, Arugula

**Bistro Club Wrap** \$9

Turkey, Capicola, Bacon, Tomato, Cheddar, Basil Pesto  
Mayonnaise, Greens