

## STARTERS

- ^\***Blackened Bleu Tender Tips**- Gorgonzola Cheese \$13
- Halibut Cakes**- Cilantro Lime Sour Cream, Fresh Herbs \$14
- Steamed Clams**- White Wine, Garlic Butter, Tomato, Basil, Shallot, Capers, Cheese Bread \$19
- Fried Goat Cheese**- Greens, Port Wine Reduction, Basil Oil \$9
- ^**Shrimp Cocktail**- Wild Gulf Shrimp, House Cocktail, Horseradish \$14

## SALADS

- Caesar**- Romaine, Parmesan Reggiano, Balsamic Crouton, Lemon, Creamy Caesar \$9
- ^**Golden Beet**- Basil Pesto, Arugula, Goat Cheese, Pine Nuts, Balsamic Vinaigrette, Port Wine Reduction \$9
- ^**Gorgonzola**- Mixed Greens, Candied Pecans, Tomato, Cucumber, Pickled Onion, Gorgonzola Vinaigrette \$9
- ^**Ladieu**- Wild Greens, Candied Pecans, Red Grapes, Red Onion, Goat Cheese, Huckleberry Vinaigrette \$9
- ^**Pt. Reyes & Bleu**- Mixed Greens, Bacon, Tomato, Pistachio, Green Onion, Smoked Bleu Cheese Dressing \$9
- ^**Shrimp Cobb**- Mixed Greens, Poached Prawns, Avocado, Bacon, Hardboiled Egg, Tomato, Cucumber, Chives, Gorgonzola Vinaigrette \$17
- Seafood Chowder**- Bacon, Sherry, Cream **Cup** \$8 **Bowl** \$13
- ^**Tuscan Chicken & Tomato**- Mirepoix, Pancetta, Fines Herbes **Cup** \$5 **Bowl** \$9

## SANDWICHES & BURGERS

- \***Bistro Burger**- Butcher Block Grind, Tomato, Grilled Onion, White Cheddar, 1000 Island, Bun, with French Fries \$14
- \***Gorgonzola Burger**- Butcher Block Grind, Cabernet Demi Glace, Gorgonzola Cheese, Frizzled Onion, Bun, with French Fries \$14
- \***New York Strip Steak Sandwich**- Blackened, Frizzled Onion, Gruyere Cheese, Herbed Mayonnaise, Crusty Baguette, with French Fries \$18
- ^**Street Tacos**- Carne Asada, Pork Chili Mole, Chicken Chili Verde, Ancho Sour Crème, Pickled Onion, Cilantro, with Fresh Tortilla Chips, Salsa & Guacamole \$13

## ENTRÉE

- \***Bistro Medallions**- Cabernet Demi Glace, Gorgonzola Cheese, Sour Cream Mashed Potato, Vegetables \$29
- Parmesan Crusted Halibut**- Lemon Thyme Butter Crème, Basmati Rice, Vegetables \$34
- ^**Pan Roasted Chicken Breast**- Mary's Chicken, Roasted Chicken Jus, Sour Cream Mashed Potato, Vegetables \$23
- Shellfish Pappardelle**- Sea Scallop, Clams, Wild Shrimp, Italian Sausage, Mushroom, Shallot, Tomato, Fresh Basil, Garlic Cream, Parmesan Reggiano \$29
- ^**Chicken & Truffle Risotto**- Cauliflower, Shallot, Arugula, Fresh Herbs, Parmesan \$22
- ^\***Wild Mushroom & Truffle Risotto**- Shallot, Fines Herbes, Arugula, Parmesan \$19