

STARTERS

^***Blackened Bleu Tender Tips**- Gorgonzola Cheese \$14

***Ahi Poke**- Jalapeno, Avocado, Tomato, Sesame, Sweet-Hot Wasabi \$16

Halibut Cakes- Cilantro Lime Sour Cream, Fresh Herbs \$15

Steamed Clams- White Wine, Garlic Butter, Tomato, Basil, Shallot, Capers, Bread \$19

Burrata- Basil Pesto, Honey, Maldon Salt, Crostini \$18

SALADS & SOUP

Caesar- Romaine, Parmesan Reggiano, Balsamic Crouton, Lemon, Creamy Caesar \$10

^**Gorgonzola**- Mixed Greens, Candied Pecans, Tomato, Cucumber, Pickled Onion, Gorgonzola Vinaigrette \$10

^**Ladieu**- Wild Greens, Candied Pecans, Red Grapes, Red Onion, Goat Cheese, Huckleberry Vinaigrette \$10

^**Pt. Reyes & Bleu**- Mixed Greens, Bacon, Tomato, Pistachio, Green Onion, Smoked Bleu Cheese Dressing \$10

^**Shrimp Cobb**- Mixed Greens, Poached Prawns, Avocado, Bacon, Hardboiled Egg, Tomato, Cucumber, Chives, Gorgonzola Vinaigrette \$19

Additions to Salads- Herbed Chicken \$7 Blackened Steak Tips \$11
Grilled Salmon \$12 Poached Prawns \$9

Seafood Chowder- Bacon, Sherry, Cream **Cup** \$8 **Bowl** \$13

Soup du Jour- Daily Creation **Cup** or **Bowl**

SANDWICHES & BURGERS

Served with Choice of Caesar Salad, French Fries, or Soup du Jour. Seafood Chowder + \$2

***Bistro Burger**- Butcher Block Grind, Tomato, Onion, Cheddar, 1000 Island, Bun, \$17

***Gorgonzola Burger**- Cabernet Demi Glace, Gorgonzola Cheese, Frizzled Onion, Bun \$17

***New York Steak Sandwich**- Blackened, Frizzled Onion, Swiss Cheese, Roasted Garlic Aioli, Baguette, \$21

^**Street Tacos (3) no side**- Carne Asada- Onion/Cilantro, Pork Chili Mole- Pickled Onion/Cotija, Chicken Chili Verde- Ancho Sour Crème/Onion/Cilantro. Fiesta Rice \$15

Italian Grinder- Soppresata, Genoa, Capicola, Mozzarella, Tomato, Pepperoncini, Peppadew, Roasted Garlic Aioli, Baguette \$15

Butcher Block Meatloaf Sand- Sweet/Spicy Glaze, Giardianara, Arugula, Bun \$17

Vegetarian Portabella Burger- Balsamic Marinated, Basil Pesto Mayonnaise, Roasted Red Pepper, Tomato, Onion, Mozzarella, Bun \$16

Bistro Club- Roasted Turkey, Capicola, Bacon, Tomato, Cheddar, Swiss, Arugula, Basil Pesto Mayonnaise, Sourdough \$16

LUNCH PLATES

***Bistro Medallions**- Cabernet Demi Glace, Gorgonzola Cheese, French Fries \$24

Parmesan Crusted Halibut- Lemon Thyme Butter Crème, Basmati Rice, Vegetables \$27

Bolognese- BB Grind, Veal, Pork, Pappardelle, Parmesan \$18

Grilled Salmon- Roasted Garlic Butter, Basmati Rice, Vegetables \$24