



Since 1998- Celebrating 20 years

Starters

- Hummus Dip - 9.95**
sprinkled with zaatar and served with pita bread
- Charcuterie Plate - 17.00**
cured finest spanish meats; jamon serrano, bresaola, chorizo iberico, toasted baguette, tapenade and tarragon aioli
- Tabla de Quesos - 15.00**
chef's selection of imported and california cheese, baguette, dry fruit and grapes
- Coconut Shrimp - 13.95**
sweet chili-garlic dipping sauce
- Octopus a la Gallega - 14.95**
mesquite wood -fired Spanish octopus with piquillo pepper aioli and homemade pickles
- Buffalo Wings - 10.95**
chipotle-lime dipping sauce
- Grilled Chicken Satays - 10.95**
peanut sauce, toasted coconut
- Stuffed Mushrooms - 10.95**
pearl barley, mixed vegetables, feta, mozzarella, chipotle aioli
- Fried Calamari - 12.95**
buttermilk, Anaheim peppers, onions, chipotle aioli
- Tarragon Fries - 6.95** fresh cut potatoes, garlic and feta cheese
- Soup of the Day - 5.75**

Dinner Salads

- Caesar - 7.95**
house made croutons, shaved parmesan
- House Mix Greens - 7.25**
cucumber, radishes, carrots in italian vinaigrette dressing
- Wedge - 7.95**
green onions, tomatoes, blue cheese crumbles, blue cheese dressing
- Additions:**
- Grilled Chicken - 8**
- Grilled Prawns - 9**
- Grilled Salmon - 10**
- Grilled Flat Iron - 10**
- Anchovies - 2.50**

Entrée Salads

- Tarragon Cobb**
- Rotisserie Chicken or Prawn - 17.95**
chopped romaine and iceberg lettuce, avocado, red onions, tomatoes, chopped egg, blue cheese crumbled and house vinaigrette dressing
- Ahi Tuna - Nicoise - 19.95**
(sesame seed crusted and seared rare)
butter lettuce, hard boiled egg, nicoise olives, boiled red potato, english cucumber, red onion and tomato with lemon, oregano & evoo dressing

Sides

- Mushrooms Sautéed - 5.95**
- Roasted Potatoes - 4.95**
- Garlic Mashed Potato - 4.95**
- Spinach Sautéed - 5.95**
- Garlic Bread - 4.95**

House Favorites

- Cioppino - 26.95**
mussels, clams, shrimp, white fish, potatoes, spicy tomato-saffron sauce, garlic bread
- Paella Marisco - 26.50**
saffron rice, bell peppers, artichoke hearts, peas, sun-dried tomatoes, white fish, clams, mussels, shrimp
- Paella Pollo and Andouille - 20.95**
saffron rice, chicken, andouille sausage, bell peppers, artichoke hearts, peas and sun-dried tomatoes
- Linguine with Clams and Mussels - 19.95**
linguine with clams and mussels, garlic, chili flakes, butter, white wine and italian parsley
- Fennel seed crusted Ahi Tuna - 24.95**
seared **rare** - wild dill, lemon and white wine sauce; served on bed of fava bean risotto and seasonal vegetables
- Stuffed Chicken Breast - 19.95**
with prosciutto and mozzarella cheese, served with garlic mashed potatoes, grilled zucchini, roasted garlic sauce, mustard aioli
- Braised Boneless Short Rib - 24.95**
roasted garlic, mashed potatoes and seasonal vegetables

From the Mesquite Grill

- Flat Iron Steak 8oz - 23.95**
red wine sauce, roasted potatoes, seasonal vegetables
- Filet Mignon - 6oz. - 29.95 / 9oz. - 38.95**
garlic mashed potatoes, sautéed spinach, mushrooms, bleu cheese sauce & demi glace
*bacon wrapped \$2.00 extra
- Creekstone Farms Bone-In Rib Eye Steak 16 oz. - 39.95**
roasted potato, seasonal vegetables
- Rack of Lamb - 32.95**
roasted potato, seasonal vegetables, lamb jus
- Pork Chop 12 oz - 23.95**
apple chutney, garlic mashed potatoes and seasonal vegetables
- ½ Roasted Rotisserie Chicken - 19.95**
rosemary, lemon, garlic, herbs and natural pan jus; served with garlic mashed potatoes, seasonal vegetables
- Salmon - 23.95**
rice pilaf, seasonal vegetables, extra virgin olive oil, lemon & herb sauce
- Lemon-Garlic Laced Prawns - 22.95**
rice pilaf, seasonal vegetables, lobster sauce

Vegetarian Options

- Butternut Squash Ravioli - 19.95**
apple - winter squash compote; apple cider -sage cream sauce
- Risotto Forest Mushrooms & Truffle - 19.95**
italian rice, mixed mushrooms, tarragon black truffle and parmesan cheeses

Executive Chef: **Gerardo Moreno**

Substitutions \$2. Split orders \$2, Corkage Fee \$15.00 per 750' and up
Private banquet room up to 250 persons