

Chef's Features

Gazpacho Soup

Fresh Tomatoes, Cucumbers and Onions seasoned with Garlic, Oregano and Olive Oil. Chilled and served with Avocado and Chives
Small Bowl 5.50 Large Bowl 6.75

Grilled Castroville Artichoke

Charbroiled over an open flame served with Remoulade Sauce 7.95

Heirloom Panzanella Salad

Market Fresh Heirloom Tomatoes, Gorgonzola Cheese, Basil and Red Onions With Grilled Levain Bread 11.75

Three Course Supper Dinner

Your Choice of any Entrée below paired with any Starter Salad or Soup of the Day and Dessert
Add 8.00

Petrale Sole*

Pan Fried then topped with a Lemon Butter Sauce
Served with Grilled Asparagus 19.95

Parmesan Crusted Alaskan Halibut*

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese
Baked and Served with Mustard Sauce and Grilled Vegetables 28.95

Filet Mignon with a Bleu Cheese Herb Crust*

Served with Spinach Mashed Potatoes and Bordelaise Sauce 28.95

Dessert

Warm Caramel Apple Sundae

Three Scoops of Natural French Vanilla Ice Cream
Topped with Cinnamon Apples, Caramel Sauce,
Whipped Cream and a Crunchy Walnut Topping 6.95

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of foodborne illness.