

LUNCH MENU

Available Plated, Family Style or Buffet. Entrees include 2 sides and chefs choice of bread and butter. \$2.95 for additional sides.



Light Options

Chicken Veronique \$13.95

Seared airline chicken breast finished with a velvety champagne and Tarragon cream sauce with local greengrapes

California Snapper \$13.95

Local sourced snapper fillet sautéed and finished with a sweet honey miso glaze.

Lemongrass Chicken \$12.95

Grilled airline chicken breast marinated in a lemongrass, ginger sesame oil and drizzled with house made teriyaki sauce.

Shrimp & Scallop Scampi \$17.95

Delicious shrimp and diver scallops sautéed in California olive oil, garlic, shallots, capers, lemon, flat leave parsley with a touch of Dijon mustard and white wine.

Aegean Chicken/Beef Skewers \$12.95

Grecian marinated chicken breast of beef tenderloin skewered with peppers, onion, squash, mushrooms and grilled.

Boneless Short Rib \$17.95

Boneless, Choice beef short rib braised for 18 hours in a Port wine and Bing cherry demi-glaze.

Spiced Salmon \$16.95

A Main Course California staple of fresh salmon lightly seasoned in our house coffee rub, roasted and finished with a green apple and shaved fennel slaw with horseradish.

Pork Tenderloin Medallions \$14.95

Seasoned and seared in sea salt and tri-color peppercorn blend then finished with a rustic, marinated yellow tomato relish.

Chiles Rellanos. \$9.95

Roasted Poblano pepper stuffed with queso fresco, cheddar and Jack cheeses, fried in egg batter and topped with a tangy tomato sauce. (2 per order)



Sides

Vegetable Quinoa Salad \$2.95

Charred broccolini tops, roasted yellow squash, sweet red onion, bell peppers, asparagus, garlic with white wine vinaigrette.

Moroccan Cous Cous Salad \$2.95

Dried cranberries, red bell pepper, zucchini, yam, raisins, orange, cumin, paprika, ginger, parsley, mint, pomegranate molasses drizzle.

Herbed Wild Rice Blend. \$2.95

Long grain, wild and brown rice with fresh herbs.

Mediterranean Pasta Salad \$2.95

Tri-colored rotini, marinated olives, artichokes, cherry tomato, chiffonade basil, feta cheese, creamy Italian dressing.

Sautéed Local Vegetables \$2.95

Seasonal blend of farm fresh vegetables sautéed in California olive oil with seas salt, pepper, lemon zest and fresh herbs.

5 Bean Salad \$2.95

Green, wax, white, kidney and garbanzos tossed with roasted peppers, onion and herb vinaigrette.

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Sliders

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| Grass Fed Beef w/ Bacon Jam | \$15.95 |
| <i>Bacon jam, aioli, sweet pickle.</i> | |
| Chicken-Buttermilk | \$15.95 |
| <i>fried chicken breast, adobo aioli, gorgonzola, celery & rainbow carrot relish.</i> | |
| Portobella Mushroom | \$15.95 |
| <i>Grilled Protobella, frise, caramelized cipolini, dill hauarte, sun-dried tomato aioli.</i> | |

Sandwiches & Wraps

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| Shaved Turkey with Cranberry Aioli | \$8.95 |
| Smokey Salmon & Herb Cream | \$8.95 |
| Curry Chicken Salad | \$8.95 |
| Roasted Vegetables & Hummus | \$8.95 |
| Roast Beef with Horseradish | \$8.95 |
| Salsa Verde Tofu & Lemon Aioli | \$8.95 |

Salad Options

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| California Caesar | \$5.95 |
| <i>with Parmesan, Tomato, Avocado, Basil & Croutons (Creamy or Vinaigrette Caesar Dressing)</i> | |
| Baby Green Salad | \$5.95 |
| <i>with Candied Pecans, Craisins, Grape Tomatoes, Boursin Cheese (Strawberry Balsamic Vinaigrette)</i> | |
| 805 Salad | \$5.95 |
| <i>with Garbanzo Beans, Diced Cucumber, Shaved Red Onion, Avocado, Roasted Corn (House made Cilantro Buttermilk Ranch or Tequila Lime Vinaigrette)</i> | |
| Iceberg Wedge Salad | \$5.95 |
| <i>with Bacon, Tomato, Spring Onions (Gorgonzola Blue Cheese Dressing)</i> | |