



STARTERS

Soup of the Day <i>Prepared Daily</i>	8	Classic Caesar Salad <i>Hearts of Romaine, Parmesan Crisp</i>	8
Butter Lettuce Salad <i>Crispy Onions, Blue Cheese Crumbles, Buttermilk Dressing</i>	9	California Caprese Salad <i>Organic Heirloom Tomatoes, Avocado, Fresh Mozzarella, Balsamic</i>	8
Crispy Spanakopita Spring Rolls <i>Minted Yogurt Dipping Sauce</i>	9	Catalan Shrimp <i>Chile-Lime Marinade, Garden Fresh Herbs, Grilled Baguette</i>	9

SANDWICHES

Roasted Beef French Dip <i>White Cheddar, French Roll, Au Jus</i>	12	Smoked Turkey and Provolone Panini <i>Pesto, Olives, Pepperoncini, Focaccia</i>	10
The Grand Burger <i>Avocado, Jack Cheese, Chipotle Aioli</i>	14	Grilled Tomato Flat Bread Sandwich <i>Mozzarella, Pesto</i>	9

ENTRÉE SALADS

Garlic Shrimp and Artichoke Salad <i>Spanish Olives, Pickled Onion, Feta Cheese, Red Wine Vinaigrette</i>	14	Grilled Loch Duart Salmon and Panzanella Salad <i>Heirloom Tomatoes, Watermelon Radish, Salsa Verde</i>	16
Grilled Flat Iron Steak Salad <i>Oven Dried Tomatoes, Watercress, Pomme Frites, Blue Cheese Dressing</i>	16	Organic Chicken Cobb Salad <i>Heirloom Tomatoes, Avocado, Egg, Maple-Cured Bacon, Blue Cheese Crumbles</i>	16
Grilled Chicken Caesar Salad <i>Hearts of Romaine, Parmesan Crisp</i>	16		

MAIN PLATES

Roasted Chicken Supreme <i>Garlic Potato Purée, Wild Mushrooms, Natural Jus</i>	15	Seared Sea Bass <i>Summer Beans, Pea Tendrils, Lemon-Butter Sauce</i>	18
Penne Pasta with Angus Beef Tips <i>Wild Mushrooms, Roasted Red Peppers, Parmesan</i>	18	Seafood Paella <i>Prawns, Calamari, Mussels, Grilled Chorizo, Spanish Peppers, Saffron</i>	16
Classic Vitello Tonnato <i>Veal Scaloppini, Artichokes, Tuna Aioli, Caperberries</i>	19		

RESERVATIONS 858.314.2727