

# Dinner Menu

\* denotes that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

## Small Plates

Clams and Mussels Josefina <i>Gluten Free</i> - Steamed in a White Wine Fresh Cherry Tomato Sauce Primarily With Bacon Bits and Cotija Cheese	\$13.50	Queso Fundido <i>Gluten Free</i> - Creamy Melted Oaxacan Cheese, Spinach, Mushrooms, Pico De Gallo And Our House Made Chorizo Served with Fresh Corn Tortilla Chips	\$11.50
Southwestern Hummus <i>Gluten Free</i> - Spicy Three Chili Hummus Topped with Roasted Pico De Gallo and Crumbled Cotija Cheese. Served with Fresh Tortilla Chips	\$9.75	Baklava Baked Brie Phyllo wrapped Brie with Pistachios and Orange Cardamom Black Canyon Honey	\$9.75
Crab Cakes Served with Avocado Tomatillo Sauce and Spicy Remoulade	\$12.50	Anaheim Corn Meal Dusted Calamari <i>Gluten Free</i> - Served with Spicy Remoulade and Sweet Chili Sauces.	\$11.50

## Soup and Side Salads

Add 'Natural' Chicken Breast to any Salad **\$3.75**  
Add Seared Scallops **\$5.50**

Caesar with Baby Arugula Salad Baby Artisan Romaine and Organic Arugula with Caesar Dressing, Shaved Parmesan Lemon Wheel, Thyme Oven Roasted Tomato, and Focaccia Croutons	\$7.25	Champagne Vinaigrette Salad <i>Gluten Free</i> - Organic Baby Greens tossed with Champagne Fresh Herb Vinaigrette Black Mesa Goat Cheese Candied Pecans, Avocado and Grapefruit Segments	\$7.75
Pancetta and Kumquat Vinaigrette Salad <i>Gluten Free</i> - Organic Baby Greens Tossed with Kumquat Vinaigrette and Topped with Pancetta Shaved Pecorino Cheese, Toasted Pistachios and Arizona Dates	\$7.50	House Salad <i>Gluten Free</i> - Mixed Greens Tossed in Our House Champagne Vinaigrette Dressing. Garnished with Tomato Wedges and Jicama Slaw	\$6.25
Bowl of Soup	\$7.50	Cup of Soup	\$6.25

## Entrées

Diablo Shrimp "Macaroni and Cheese" Seashell Pasta in Smoked Gouda Cheese Sauce topped with Sun-Dried Tomatoes Pickled Red Onions and Wild Large Tiger Shrimp Sautéed in Spicy Diablo Sauce <i>(Wine Suggestion: Bogle Chardonnay)</i>	\$26.50	Chicken Saltimbocca <i>Gluten Free</i> -Pan Seared Chicken Breast (Never Antibiotic or Hormone) Served with Lemon Caper Prosciutto Sauce and Artichoke Florentine Risotto <i>(Wine Suggestion: Whoa Nelly Pinot Noir)</i>	\$19.50
Seared Scottish Salmon <i>Gluten Free</i> - With Southwestern Farro, Organic Arugula, Kumquat Vinaigrette, Avocado Tomatillo Salsa, Cilantro Pepita Pesto and Pickled Red Onions <i>(Wine Suggestion: Kung Fu Girl Riesling)</i>	\$25.50	Southwestern Crab Cakes Served with Cilantro Rice, Jicama Slaw, Spicy Remoulade and Avocado Tomatillo Sauce <i>(Wine Suggestion: Neilson Chardonnay)</i>	\$25.00
French Onion Braised Short Ribs <i>Gluten Free</i> -Over Gruyere and Swiss Cheese Risottowith a Sherry wine Caramelized Onion Sauce <i>(Wine Suggestion: Bogle Essential Red Blend)</i>	\$26.50	Cioppino with Artichoke Florentine Risotto Spicy Seafood Stew Served with Artichoke Spinach Risotto and Grilled Garlic Sourdough Bread <i>(Wine Suggestion: Joel Gott Sauvignon Blanc)</i>	\$29.50
Bacon Wrapped Filet Mignon* <i>Gluten Free</i> - Topped with Sautéed Truffle Scented Crimini Mushroom and Red Wine Demi-Glace Served with Mashed Smoked Gouda Potatoes <i>(Wine Suggestion: Quilt Cabernet)</i>	\$32.50	Achiote Smoked Pork Osso Bucco Smoked and Slow Braised Pork Shank in Achiote Demi-Glace Served with Tillamook Green Chili Polenta and Sautéed Baby Vegetables <i>(Wine Suggestion: Sebastiani Zinfandel)</i>	\$24.50
Fried Green Tomatoes and Penela Cheese with Southwestern Farro Southwestern Farro Over Organic Arugula, Kumquat Vinaigrette, Avocado Tomatillo Salsa, Cilantro Pepita Pesto and Pickled Red Onions <i>(Wine Suggestion: Stellina Di Notte Pinot Grigio)</i>	\$19.50		

## Sides

Smoked Gouda Mashed Potatoes	\$7.00	Sautéed Vegetables	\$7.00
Artichoke Florentine Risotto	\$7.00	Cilantro Rice	\$7.00
Sriracha Au Gratin Potatoes	\$7.00	Gruyere Swiss Cheese Risotto	\$7.00
Tillamook Green Chili Polenta	\$7.00		