



STARTERS

Melted Cheese 12
spanish chorizo and guacamole, corn tortillas

Roasted Tomato Bisque 12
burrata and garden basil pesto

Cut Rolls 12
big eye tuna and avocado, spicy aioli
crunchy shrimp and cucumber, soy-wasabi
herb and vegetable, ginger mayo

Fried Calamari 13
shiitake mushrooms and sweet thai-soy chili

Baja Style Shrimp Cocktail 15
saltine crackers and salsa

Margherita Flatbread 15
tomatoes and basil, mozzarella

FROM THE GARDEN

House Smoked Salmon Salad 21
wild arugula and pickled onions
tomatoes and dill vinaigrette

Marinated Hangar Steak Salad 23
iceberg, heirloom tomatoes and
chopped bacon, A1 vinaigrette

Chopped Mixed Greens 18
vegetables and goat cheese
sherry dressing

Classic Caesar 16
romaine and shaved parmesan pepper crostini
Add Chicken \$4 Add Prawns \$6

Our "Cobb" 19
radicchio, avocado, bacon, egg, turkey
tomatoes and blue cheese
thousand island dressing

Heirloom Tomato Salad 18
grapefruit, fennel, buratta cheese
olive tapenade, crostini

Salad Niçoise 21
blue lake beans and peewee potatoes, olives
egg, roasted shallot vinaigrette

BISTRO

Natural Creekstone Burger 17
american cheese, lettuce and pickles
tomatoes, house-made ketchup

Smoked Chicken Club Wrap 17
lettuce, tomatoes, avocado and bacon

All Beef Quarter Pound Hot Dog 12
sauerkraut and grilled onions
stone-ground mustard

BBQ Pulled Pork Sliders 24
provolone and house-made coleslaw

Turkey Patty Melt on Rye 20
caramelized onions, cheddar cheese, mustard
russian dressing dipping sauce

Tuna Salad on Sourdough 12
celery, onion and relish, mayo

Mushroom and Asparagus Omelet 18
bacon and leeks, aged white cheddar
(egg whites available upon request)

ENTREES

Hand-Cut Tagliatelli 14/20
chanterelle mushrooms and mizithra
burnt butter

Toasted Basil Raviolis 14/20
cured lemon and confit onions, tomato broth

Sautéed Rigatoni 14/20
turkey sausage and baby fennel
spicy sun-dried tomato

BBQ Scottish Salmon 26
sautéed mushrooms and mustard greens
tarragon

Grilled Marinated Skirt Steak Tacos 22
cabbage and black beans, avocado

Grilled Mahi-Mahi 24
house-made pommes frites and tartar sauce
vinegar

Line-Caught Pacific Swordfish 24
braised cipollinis and spinach, buttered sherry

Grilled Filet of Natural Beef 26
cowgirl creamery cottage cheese
steak sauce