

Dinner

We feature vegetables and Organic Ingredients from Local Vendors whenever possible

Dinner Entrées

Catch of the Day

Please ask your server for our fresh fish of the day

Market Price

Signature Artichoke Leek Lasagna


Artichoke / Leeks / Mozzarella / Parmesan Cheese / Lemon Zest / Truffle Oil

 *Pairing: Chardonnay, Salmon Creek 2007 - Glass \$6 / Bottle \$24*

\$13

Bistro Burger


1/2 lb. Angus Beef Patty / White Cheddar / Onion Marmalade / L.T.O. / Chipotle Aioli

 *Pairing: Please ask your server about our selection of Draft Beers*

\$13

Fish 'N Chips

Cod / Panko Breading / Thin Cut Fries / Caper Aioli

 *Pairing: Please ask your server about our selection of Draft Beers*

\$17

Wood Oven Roasted Chicken


Braised Rodoni Farms Leeks / Potato Puree / Lemon / Tarragon

 *Pairing: Boont Amber Ale Draft - Glass \$5*

\$18

Wood Grilled Salmon

Sautéed Asparagus / Creamy Polenta / Tomato Pine Nut Relish

 *Pairing: Pinot Noir, Husch, Anderson Valley 2006 - Glass \$9 / Bottle \$36*

\$19

Signature Cioppino

Tomato Broth / Lemon / Herbs / Clams / Mussels / Shrimp / Scallops / Calamari / Fresh Fish

 *Pairing: Tempranillo, Santa Cruz Mountain Vineyards 2005 - Glass \$8 / Bottle \$32*

\$20


Shrimp 'N Grits

Pancetta / Caramelized Onion / Roasted Tomato / Lemon / Herbs / Polenta

\$20

Bistro Filet

10 oz. cut / Potato Leek Gratin / Watercress / Lemon / Fried Bleu Cheese

 *Pairing: Cabernet Sauvignon, Organic Wine Works - Glass \$8 / Bottle \$36*

\$20

Coffee & Coriander Rib Eye

12 oz. cut / Coffee & Coriander Dry Rub / Cherry Tomatoes / Jalapeño Pepper / Cilantro / Parsley / Balsamic Vinegar / Mashed Potato

 *Pairing: Durif, Santa Cruz Mountain Vineyard 2006 - Glass \$8 / Bottle \$32*

\$28

*Water served upon request • Corkage fee \$15/bottle • Split plate fee \$2/person
18% gratuity added for parties of six or more • 21% gratuity added for parties over twelve*