

fresh & natural

Pacific Mahi Mahi
Pacific White Prawns
Marin Oysters
Washington Oysters
Alaskan Dungeness Crab
British Columbia Salmon
Vande Rose all natural Pork
Meyer Natural Angus
Diestel Ranch Turkey
Pitman Family Farms Free Range Chicken
La Quercia Prosciutto
Artisan Salumi
Meyer Lemons
Raspberries
Arugula
Baby Carrots
Brentwood Farms Sweet Corn
Heirloom Summer Squash
Wild Hedgehog Mushrooms
Heirloom Organics
Bloomsdale spinach
Free Spirits Farms Organic Heirloom tomatoes

side dishes

Mac & Cheese 4.95
French Fries 3.95
Mashed Potatoes 3.95
Wilted Spinach 3.95
Wilted Bloomsdale Spinach, Pt. Reyes Blue Cheese 6.95
Organic Arugula and White Bean Salad 4.95
Brentwood Farms House Creamed Corn 4.95
Sautéed Organic Baby Carrots 4.95
Roasted Corn Salsa 3.95
Roasted Heirloom Summer Squash 4.95

small plates & fresh shellfish

Home Smoked Fresh Salmon served warm with grilled ciabatta 11.95
Spinach Dip creamy white cheddar sauce & sundried tomatoes 10.95
St. Louis style, slow cooked all natural Pork Ribs with housemade roasted corn salsa 9.95
Butcher's Board artisan salumes & local cheeses 9.95 (p.p.)
Maple Cider Grilled Chicken Skewers 3 served with tomato and olive salsa 7.95
Town Dock Calamari buttermilk battered, chili aioli, house cocktail sauce 10.95
Wild Prawn Cocktail Pacific white prawns, house cocktail sauce 12.95
Smoked Chicken & Wings chopped for the fingers and served with chili aioli 6.95
Shrimp Scampi wild Pacific prawns, tomatoes, garlic & lemon butter 13.95
Seafood Platter fresh local oysters, wild Pacific prawns, dungeness crab & house smoked salmon **medium & large A.Q.**
Oysters today's fresh selection with mignonette and cocktail sauce 2.60 ea.
Smoked Salmon Lettuce Cups house creamed salmon, sliced apples, 2 for 5.95, 7 for 12.95

soups & salads

Roasted Summer Tomato Soup with basil pesto 7.95
Wild Mushroom Soup vegetarian with cream, sherry and three types of mushrooms 7.95
Warm Bacon-Spinach Salad Redwood Hill feta, toasted pine nuts 8.95
Caesar baby romaine, soft garlicky croutons & freshly grated parmesan 7.95
Organic Baby Lettuce tomatoes and house vinaigrette 6.95
Bistro Cobb house smoked turkey, bacon, blue cheese, avocado, egg, tomato 13.95
House Smoked Salmon Salad with toy box tomatoes, oranges and buttermilk-dill dressing 14.95
Butter Lettuce & Pt. Reyes Blue Cheese candied walnuts, apples and maple vinaigrette 9.95

bistro classics

Bistro Burger fresh ground chuck, black pepper aioli and fries 12.95
Point Reyes Blue Cheese/Tillamook Cheddar/Applewood Bacon/Mushrooms 1.50 ea.
Fresh Linguini & Vegetables medley of fresh local spring vegetables served in a tomato saffron broth 15.95
Short Ribs braised, with mashed potatoes, horseradish cream and beef jus 21.95
Vande Rose Pork Chop roasted fingerling potatoes, baby carrots & spring onion 23.95
"Brick" Chicken from Pitman Family Farms served with mashed potatoes & fresh herb jus 18.95
New York Steak prime and all natural, with zinfandel butter and fries 28.95
Skirt Steak with sliced summer sweet heirloom tomatoes and arugula 19.95
Mesquite Grilled Salmon roasted fingerling potatoes, local grilled zucchini, topped with Meyer Lemon vinaigrette 19.95
St. Louis style, slow cooked all natural Pork Ribs roasted corn salsa, white bean summer salad, served with a coffee-chili & molasses dipping sauce 22.95
Fresh Linguini & Wild Pacific Prawns tomatoes & spinach with a garlic lemon butter 19.95
Fresh Mahi Mahi mesquite grilled, roasted heirloom squash & blistered tomato relish 21.95
Fresh Fish available daily A.Q.

sandwiches

Mushroom Burger our own three mushroom patty, arugula & fresh pesto aioli 11.95
New York French Dip with horseradish cream, au jus and a fresh roll 15.95
B.L.T. Applewood smoked bacon, romaine, avocado, tomato & black pepper aioli 12.95
Roast Turkey Dip shaved house smoked turkey, homemade au jus on a fresh ACME roll 13.95
Served with your choice of organic baby lettuce salad or fries

savor your...

sunday

Join us for a delectable 3-course meal featuring all-natural prime rib, mashed potatoes, soup or salad, and any one of our homemade desserts. **24.95**

tuesday

Enjoy 3 great courses, featuring Fulton Valley buttermilk fried chicken, organic green salad and hot blondies served with vanilla ice cream for dessert. **18.95**