

## 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 Pitman Family Farms buttermilk fried chicken, organic green salad and hot blondies served with vanilla ice cream for dessert. **18.95**

### soups & salads

**Roasted Butternut Squash Soup** Sonoma Sage Pesto 8

**Wild Mushroom Soup** vegetarian with cream, sherry, and three types of mushrooms 9

**Warm Bacon-Spinach Salad** Redwood Hill feta, toasted pine nuts 9

**Caesar** baby romaine, soft garlicky croutons & freshly grated parmesan 8

**Organic Baby Lettuce** tomatoes and house vinaigrette 7

**Bistro Cobb** house smoked turkey, bacon, blue cheese, egg and tomato 14

**House Smoked Salmon Salad** with toy box tomatoes, oranges and buttermilk-dill dressing 15

**Butter Lettuce & Pt. Reyes Blue Cheese** candied walnuts, apples and maple vinaigrette 10

### side dishes

Mac & Cheese 4.95

French Fries 3.95

Mashed Potatoes 3.95

Roasted Red Potatoes 4.95

Wilted Spinach 3.95

Wilted Bloomsdale Spinach, Pt. Reyes Blue Cheese 6.95

Organic Arugula and White Bean Salad 4.95

Housemade Creamed Corn 4.95

Sautéed Brussel Sprouts & Bacon 4.95

Roasted Corn Salsa 3.95

Sautéed Long Beans 4.95

### small plates & fresh shellfish

**Home Smoked Fresh Salmon** served warm with grilled ciabatta 12

**Spinach Dip** creamy white cheddar sauce & sundried tomatoes 11

**St. Louis style, slow cooked all natural Pork Ribs** with housemade roasted corn salsa 10

**Butcher's Board** artisan salumes & local cheeses 10 (p.p.)

**Maple Cider Grilled Chicken Skewers** 3 served with tomato and olive salsa 8

**Castroville Artichoke** mesquite grilled, with pesto aioli 11

**Town Dock Calamari** buttermilk battered, chili aioli, house cocktail sauce 11

**Smoked Chicken & Wings** chopped for the fingers and served with chili aioli 7

**Seafood Platter** fresh local oysters, wild Pacific prawns, dungeness crab & house smoked salmon **medium & large A.Q.**

**Salt and Pepper Prawns** buttermilk battered with tarragon aioli 14

**Oysters** today's fresh selection with mignonette and cocktail sauce 3 ea.

**Smoked Salmon Lettuce Cups** house creamed salmon, sliced apples, 2 for 6, 7 for 13

### sandwiches

**Mushroom Burger** our own three mushroom patty, arugula & fresh pesto aioli 13

**New York French Dip** with horseradish cream, au jus and a fresh roll 16

**Roast Turkey Dip** shaved house smoked turkey, homemade au jus on a fresh ACME roll 14

**Served with your choice of organic baby lettuce salad or fries**

### bistro classics

**Bistro Burger** fresh ground chuck, black pepper aioli and fries 13  
Point Reyes Blue Cheese/Tillamook Cheddar/Applewood Bacon/Mushrooms 1.50 ea.

**Grilled Fish Tacos** handmade flour tortillas, mesquite grilled fish, roasted corn salsa, chili aioli, tomato relish, cilantro, limes, grilled jalapeno peppers 15

**Short Ribs** braised, with mashed potatoes, horseradish cream and beef jus 22

**Bledsoe Family Farms all Natural Pork Chop** onion marmalade, roasted red potatoes & sautéed brussel sprouts 25

**"Brick" Chicken** from Pitman Family Farms served with mashed potatoes & fresh herb jus 19

**New York Steak** prime hand cut, sautéed spinach and roasted red potatoes 30

**Skirt Steak** with grilled sweet potatoes and arugula 21

**Cedar Plank Salmon** baked with shallots and bacon, sautéed Bloomsdale spinach, crimini jus 24

**St. Louis style, slow cooked all natural Pork Ribs** roasted corn salsa, white bean salad, coffee-chili & molasses dipping sauce 23

**Fresh Linguini & Wild Pacific Prawns** tomatoes & spinach with a garlic lemon butter 19

**Mesquite Grilled Pacific Swordfish** sautéed green beans and blistered tomato relish 25

