

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**

bistro classics

“Brick” Chicken from Pitman Family Farms served with mashed potatoes and fresh herb jus 19

St. Louis style, slow cooked all natural Pork Ribs roasted corn salsa, white bean salad, coffee-chili & molasses dipping sauce 19

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

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

Fresh Linguini & Wild Pacific Prawns tomatoes and spinach with a garlic lemon butter 18

Skirt Steak with grilled sweet potatoes and arugula 20

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

soups & share plates

Roasted Butternut Squash Soup with Sonoma Sage Pesto 8

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

Caesar baby romaine, soft garlicky croutons and freshly grated parmesan 8

Organic Baby Lettuce tomatoes and house vinaigrette 7

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

Spinach Dip creamy white cheddar sauce, sundried tomatoes 11

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

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

Castroville Artichoke mesquite grilled, with pesto aioli 11

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

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

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

Salt and Pepper Prawns buttermilk battered, tarragon aioli 14

Butcher's Board a selection of artisan salumes & local cheeses 10 (p.p.)

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

Lunch salads & sandwiches

Bistro Burger fresh ground chuck, black pepper aioli and fries 11

Add on ea 1.50 Point Reyes Blue Cheese / Tillamook Cheddar / Applewood Bacon / Mushrooms

Grilled Prawns, Butter Lettuce & Pt. Reyes Blue Cheese candied walnuts, apples and maple vinaigrette 15

Mushroom Burger our own three mushroom patty, arugula and fresh pesto aioli 10

Bistro Cobb house smoked turkey, bacon, blue cheese, egg, and tomato 13

House Smoked Salmon Salad with toy box tomatoes, oranges and buttermilk-dill dressing 14

Chicken Caesar grilled chicken, baby romaine, croutons and parmesan 13

New York French Dip with horseradish cream, au jus and a fresh roll 15

House Smoked Turkey Sandwich, country whole wheat, Winchester Farms aged gouda, tomatoes and pesto aioli 12

Grilled Fish Tacos handmade flour tortillas, mesquite grilled fish, roasted corn salsa, chili aioli, tomato relish, cilantro, limes, grilled jalapeno peppers 14

Soup & Salad enjoy a bowl of soup and choose an organic green or house caesar salad 13

B.L.T. Applewood smoked bacon, romaine, tomato & black pepper aioli 11

Roast Turkey Dip shaved house smoked turkey, homemade au jus on a fresh ACME roll 13

Sandwiches served with your choice of organic baby lettuce salad or fries

