



SMALL PLATES & SOUPS

CALAMARI \$13

CRISPY FRIED CALAMARI TOPPED WITH SWEET PEPPERS & HOUSE MADE LEMON GARLIC AIOLI.

CRAB CAKES \$13

4 PIECE HOUSE MADE CRAB CAKES SERVED WITH REMOULADE & CRISPY LEEKS

SWEET POTATO FRIES \$10

FRESHLY FRIED SWEET POTATO FRIES TOPPED WITH GRILLED SCALLIONS & HONEY TRUFFLE GLAZE

GARLIC SHRIMP \$12

6 PIECE SHRIMP SAUTÉED IN GARLIC AND HERB BUTTER SERVED WITH GRILLED TOAST

TANDOORI SHRIMP \$14

6 PIECE SHRIMP MARINATED IN YOGURT AND INDIAN SPICES, SERVED WITH MINT CHUTNEY & SALAD.

CHICKEN WINGS \$13

10 PIECE TOSSED WITH YOUR CHOICE OF BUFFALO, BBQ, TANDOORI SAUCE, GARLIC PARMESAN, HONEY SIRACHA, OR HONEY MUSTARD SERVED WITH RANCH OR BLUE CHEESE AND CARROTS

SOUP OF THE DAY

CUP \$5.50 BOWL \$6.50

SEAFOOD BISQUE

CUP \$5.50 BOWL \$6.50

DAILY SPECIALS

PLEASE ASK OUR SERVER ABOUT OUR DAILY SPECIALS

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of exposure to food-borne illness especially if you have certain medical conditions

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PASTAS

SPAGHETTI & MEATBALLS \$15

HOMEMADE BEEF MEATBALLS, MARINARA, PARMESAN CHEESE AND BASIL

FETTUCCINE ALFREDO \$16

GRILLED CHICKEN, MUSHROOMS, BROCCOLI AND PARSLEY IN CREAMY ALFREDO SAUCE

LOBSTER MAC 'N' CHEESE \$19

FRESH PASTA BAKED IN OUR HOUSEMADE FOUR CHEESE SAUCE WITH ROASTED RED PEPPER AND LOBSTER MEAT

PENNE ALLA VODKA \$15

FRESH COOKED PENNE PASTA SAUTÉED IN HOUSEMADE VODKA CREAM SAUCE, SUN-DRIED TOMATOES, MUSHROOMS AND FRESH SPINACH

GARDEN SALADS

COBB SALAD \$12

FRESH MIXED GREENS TOPPED WITH SMOKED BACON, FRESH AVOCADO, GORGONZOLA CHEESE, GRAPE TOMATOES, BOILED EGG & ROSEMARY POMMERY MUSTARD VINAIGRETTE

MISTA SALAD \$10

FRESH MIXED GREENS TOPPED WITH SUN-DRIED CRANBERRIES, HOUSE CANDIED WALNUTS, GOAT CHEESE & BALSAMIC VINAIGRETTE

SAUSALITO CAESAR SALAD \$10

FRESH ROMAINE LETTUCE TOSSED WITH HOUSE MADE CAESAR DRESSING TOPPED WITH GRAPE TOMATOES, PARMESAN CHEESE & CROUTONS

WARM GOAT CHEESE SALAD \$11

FRIED GOAT CHEESE, AVOCADO, BLISTERED TOMATOES, MIXED GREENS & RASPBERRY VINAIGRETTE

BEET SALAD \$13

FRESH MIXED GREENS TOPPED WITH BEET SLAW, FRIED GOAT CHEESE, AVOCADO, TOMATOES AND RASPBERRY DRESSING

ADD ONS


CHICKEN \$6

SHRIMP \$7


TOFU \$5 

SALMON \$8

6 OZ SIRLOIN \$10

 GLUTEN FREE

 VEGAN

 VEGETARIAN



HANDHELDS

CLASSIC BURGER \$13

1/2 POUND CAB BEEF PATTY TOPPED WITH LETTUCE, TOMATO, ONION, PICKLE & SLICED CHEDDAR ON BRIOCHE BUN SERVED WITH FRIES

SMOKED CHICKEN SANDWICH \$14

SMOKED CHICKEN TOPPED WITH CHIPOTLE AIOLI, SWISS CHEESE, LETTUCE, TOMATO, ON A SEARED CIABATTA ROLL WITH A SIDE OF SEASONED FRIES

LOBSTER ROLL \$18

HOUSE MADE LOBSTER MIX TOPPED WITH GRILLED TOMATOES & FRESH MIXED GREENS SERVED ON A SANDWICH ROLL WITH A SIDE OF SWEET POTATO FRIES

SHORT RIB GRILLED CHEESE \$16

PULLED SHORT RIB, CHEDDAR CHEESE, CARAMELIZED ONIONS & HOUSE MADE CHIPOTLE AIOLI ON TWO CRISPY MULTI GRAIN BREAD SLICES SERVED WITH SEASONED FRIES

CHICKEN CLUB \$15

LETTUCE, TOMATO, BACON, AVOCADO & RANCH SERVED ON MULTI-GRAIN BREAD WITH SEASONED FRIES

ADD ONS

CHEESE	\$0.50
MAYO	\$0.50
BACON	\$1.00
AVOCADO	\$1.00
MUSHROOM	\$1.00

SUBSTITUTE SWEET POTATO FRIES +\$2.00

DESSERTS

CHOCOLATE MOUSSE CAKE \$8

JACK DANIELS BREAD PUDDING \$8

HOUSE MADE CRANBERRY BREAD PUDDING WITH A JACK DANIELS GLAZE

STRAWBERRY CHEESECAKE \$8

ADD ICE CREAM +\$1.00

MAIN PLATES

PAN SEARED BLACKENED SALMON \$22

SEARED BLACKENED SALMON SERVED WITH CRISPY RISOTTO CAKE TOPPED WITH NEW POTATO, LOBSTER SALAD, PICKLED ONION & CITRUS VINAIGRETTE

GRILLED SALMON \$20

SALMON SERVED WITH GRILLED ASPARAGUS & BASMATI RICE DRIZZLED WITH HONEY MUSTARD SAUCE

SOUTHWEST RICE BOWL \$15 (V)

CILANTRO RICE TOPPED WITH BLACK BEANS, GRILLED CORN SALSA, FRIED TORTILLAS & CITRUS VINAIGRETTE

CHICKEN PARMESAN \$15

CRISPY CHICKEN BREAST TOPPED WITH MARINARA AND MOZZARELLA & PARMESAN SERVED OVER PENNE

BUTTER CHICKEN \$17

CHICKEN COOKED IN A CREAMY BUTTERY TOMATO SAUCE SERVED WITH BASMATI RICE, NAAN BREAD & RAITA

TANDOORI CHICKEN \$18 (GF)

BONE IN CHICKEN LEG MARINATED IN INDIAN SPICES SERVED WITH MINT CHUTNEY AND SALAD

10 oz RIBEYE \$30

CHAR-GRILLED RIBEYE SERVED WITH HERB CUT STEAK POTATOES, ASPARAGUS & ROSEMARY DEMI GLAZE

BIRRIA SHORT RIB TACOS \$16

TWO SHORT RIB TACOS SERVED WITH PICKLED ONIONS, PROVOLONE CHEESE & BEEF CONSOMME

VEGETABLE KHORMA \$16 (V)

SEASONED VEGETABLES COOKED IN CREAMY CASHEW YELLOW CURRY. SERVED WITH BASMATI RICE AND NAAN BREAD

SIDES

SIDE SALAD	\$5
STEAK FRIES	\$5
BROCCOLI	\$5
BASMATI RICE	\$5
MAC & CHEESE	\$7
PARMESAN RISOTTO	\$7