



# LUNCH SPRING 2012

## STARTERS

OLIVES	House blend of warm marinated Mediterranean olives	\$5
PEAR QUESADILLA	Fresh pears & brie in a grilled flour tortilla, served with spicy pear chutney	\$8
CALAMARI FRITTI	Crispy fried calamari with house-made cocktail sauce	\$9
FRIED ASPARAGUS	Stella Artois lager-battered local asparagus with lemon-Dijon aioli	\$10
CHERRY BURRATA	House-made burrata cheese & sour cherry compote on toast with aged balsamic vinegar	\$10
CHEDDAR FONDUE	New York White Cheddar in a garlic-rubbed pot, with fresh pears & crusty bread for dipping	\$11
GRILLED PRAWNS	Jumbo grilled wild Mexican white prawns with house-made cocktail sauce	\$11
MUSSELS	Mussels steamed in chardonnay, butter, shallots, garlic & fresh herbs	\$11
ANTIPASTO PLATTER	Today's selection of charcuterie with marinated vegetables & hummus	\$11
SPICY AHI TUNA	Chili crusted seared rare Ahi, served with California avocado, cherry tomatoes & lime	\$14

## SOUP & SALAD

ASPARAGUS BISQUE	Local asparagus, a touch of cream & lemon crème fraîche	\$4/\$7
CAESAR SALAD	Whole hearts of romaine, croutons, Grana Padano & Caesar dressing Add Spanish white Boquerones anchovies ~ \$2	\$8
BISHOP RANCH	Organic baby greens, roasted pears, candied walnuts & Point Reyes Blue Cheese with creamy balsamic vinaigrette	\$10
COBB	Fulton Valley Farms chicken breast, apple-wood smoked bacon, hard-boiled egg, cherry tomatoes & Point Reyes Blue Cheese on romaine with creamy balsamic vinaigrette	\$12
WALDORF	Grilled Fulton Valley Farms chicken breast, cashews, roasted pears, grapes, golden raisins & celery on romaine with creamy tarragon dressing	\$12
NIÇOISE	Seared rare Ahi tuna, potatoes, green beans, cherry tomatoes, olives & hard-boiled eggs on organic baby greens with sherry-shallot vinaigrette	\$14
BLACK & BLUE	Pan-seared grass-fed filet mignon tips & Point Reyes Blue Cheese on romaine with blue cheese dressing, topped with crispy fried onions	\$14

## RUSTIC FLAT BREAD PIZZAS

MARGHERITA	Tomato sauce, house-made fresh mozzarella & fresh basil	\$13
SAN RAMON	Roasted pear, blue cheese, caramelized onions & mozzarella	\$13
HARVEST	Bacon, mozzarella, dried champagne grapes & rosemary	\$13
FERRARI	Italian pepperoni, roasted red peppers, tomato sauce & mozzarella	\$13
PARMA	Tomato sauce, mozzarella, prosciutto d' Parma & truffled arugula	\$14

## GOURMET SANDWICHES

SPRING PANINI	Roasted asparagus, house-made fresh mozzarella, & lemon-thyme aioli on ciabatta	\$11
CLASSIC BLT	Applewood smoked bacon, lettuce, tomato & mayo on toasted sourdough	\$11
SMOKED CHICKEN SALAD	<i>Our signature sandwich!</i> Roasted Fulton Valley Farms chicken, pears, pecans, dried cherries & diced red onion with lettuce on lightly toasted wheatberry bread	\$11
PULLED PORK	Wine country barbequed pulled pork topped with cole slaw, on an artisan bun	\$11
BISTRO BURGER	Grilled certified Angus burger with lettuce, tomato, red onion & pickles on an artisan bun <i>Add bacon, avocado or cheese – cheddar, provolone, Swiss, or blue – \$1 each</i>	\$11
TUSCAN	Fulton Valley Farms chicken breast, sundried tomato spread, baby greens, provolone & pesto aioli on focaccia	\$12
RODZILLA BURGER	Grilled certified Angus burger with cheddar, bacon, crispy fried onions, lettuce, tomato & barbeque sauce on an artisan bun	\$12
GRAND-MERE	Fulton Valley Farms chicken breast, granny smith apples, brie, lettuce & mayo on ciabatta	\$12
CUBANO	Panini-pressed ciabatta with mojo-marinated pork loin, ham, pickles, mustard & Swiss	\$12
FRENCH DIP	Thinly-sliced top sirloin & provolone on a ciabatta roll, served with au jus	\$12
SPICY TUNA ROLL	Chili-crusted seared ahi tuna with avocado & jalapeño cilantro coleslaw on an artisan roll	\$13

*All sandwiches served with shoestring fries or a side of baby greens with creamy balsamic vinaigrette. Substitute a side Caesar salad or a cup of soup for \$2 each*

## LUNCH ENTRÉES

QUICHE DU JOUR	A small whole freshly-baked quiche, with a cup of soup du jour or baby greens	\$12
MARKET PASTA	Chef's selection of pasta cooked to order with the freshest ingredients	A.Q.
PACIFIC SALMON	Pan seared pacific salmon, sautéed green beans & crispy fingerling potatoes	\$18
BOURBON RIBS	Bourbon glazed pork spare ribs with French fries & coleslaw	\$18
BISTRO STEAK FRITES	10-oz. Angus reserve New York steak with pommes frites & maitre d' butter	\$24