



## STARTERS

### **French Onion Soup \$10**

*organic beef broth, seasoned crostinis, swiss cheese*

### **Dungeness Crab Cakes, Remoulade \$20**

### **Popcorn Cauliflower \$16**

*delicately fried cauliflower, sriracha buttermilk*

### **Mushroom Empanadas \$18**

*manchengo cheese, truffle oil, aioli*

### **Toscana Soup \$10**

*sausage, potato, garbanzo, kale, tomatoes, corn, seasoned crostinis*

### **Cauliflower Soup, Toasted Almond Gremolata \$10**

*toasted almond gremolata, seasoned crostinis*

### **Chef's Special Garlic Bread \$10**

## SALADS

### **Chicken Cranberry Salad \$28**

*organic spring mix, dried cranberries, grilled chicken, crumbled goat cheese, caramelized onions, creamy ranch, GF*

### **Wagyu Beef Salad \$30**

*grilled wagyu steak, spring mix & chopped romaine, avocado, cherry tomato, grilled corn, red onion, gorgonzola cheese, gremolata, cilantro lime dressing, GF*

### **Vegan Bowl \$28**

*chopped romaine, edamame, cucumber, guinoa, bell pepper, avocado, red onion, cilantro dressing, GF/V*

### **Salmon Nicoise \$30**

*grilled salmon, arugula, roasted potato, seasonal beans, olives, tomato, boiled egg, capers, dijon vinaigrette, GF*

### **Chinese Chicken Salad \$28**

*thinly sliced cabbage, carrots, green onions, red peppers, cilantro, edamame, shredded chicken breast, crispy wonton strips, sesame dressing*

### **Blackened Shrimp or Salmon Caesar Salad \$30**

*chopped romaine, herbed bread crumbs, parmesan*

## ENTREES

### **Crab Avocado Eggs Benedict \$32**

*two poached eggs, english muffin, bacon, dungeness crab, avocado, hollandaise sauce, roasted breakfast potatoes*

### **Wagyu Beef Burger \$32**

*brioche bun, aged cheddar, tomato, spring mix, grilled onion, peppercorn pickle, chef's special spread, baked potato wedges*

### **Seafood Paella \$33**

*spanish rice, seafood stock, saffron, chorizo sausage, shrimp, calamari, chicken, peas, parsley (can be made vegetarian with seasonal vegetables) GF*

### **Rigatoni, Braised Short Ribs \$31**

*cherry tomatoes, marinara, shaved parmesan & garlic sauce*

### **Smokey Chicken Carbonara \$31**

*farfalle pasta, grilled chicken, asparagus, pancetta, tomatoes, parmesan cheese*

### **Butternut Squash Ravioli \$30**

*crispy sage butter, chopped bacon, cream*

### **Loaded Tacos \$30**

*spicy shrimp or slow braised short ribs, cojita cheese, onions, cilantro, avocado, corn tortillas, corn on the cobb, GF*

### **Grown Up Grilled Cheese & Tomato Bisque \$30**

*sourdough bread, brie & cheddar, side salad*

## BEVERAGES

*Iced Tropical Tea \$7*

*Old Fashion Homemade Lemonade \$6*

*Sparkling Mint Lemonade \$7*

*Creamy Iced Coffee \$7*

*Pellegrino Sparkling Water 750ml \$10*

*Cappuccino/Latte \$7*

*Soda / Juices / Coffee / Decaf \$5*

**20% service fee is added to all tables, tables of 6 persons or more a 25% service fee will be added**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
10% of our food & beverage sales supports uncompensated care at Lucile Packard Children's Hospital.**

**We apologize in advance, please no substitutions/modifications to our daily menu.**