

Signature- Seasonal Regional

LUNCH MENU

Starters

Asiago Cheese Risotto Croquettes 24

Fried in Cottonseed oil, Saffron Aioli, Scallions 29

Dungeness Crab Cakes, Baby Field Mixed Greens, Citrus Aioli 36

Ceviche with Mixed Greens drizzled with Green Chile Aioli 32

Ensaladas

Grilled Organic Duck Breast Crispy Romaine Lettuce, Organic Greens 26
Heirloom , Asiago Cheese, Artichoke, Crispy House made Crostini

Local Crispy Field Mixed Greens, Plum Roma Tomato (v,gf) 24

Locally Grown, Grilled Vegetables, Roasted Rosemary Potato, Citrus Herb Dressing (v/g/f)
28

Ripe California Tomato, Sweet Basil Pesto, Mozzarella, Xv 'Olive Oil (v/g/f) 18

French Baguettes

Grilled Black Angus Beef Steak, Cajun Chicken or Shrimp 24/18/36

Roasted Garlic, Cilantro garlic Aioli, Plum Tomato, Scallions, Provolone Cheese 32

Avocado Bacon Greens & Roma Tomato 26

California Avocado, Crispy Bacon, Field mixed greens, Sliced Roma Tomato

Italian Panini

Slow Oven Roasted Free Range Chicken on Whole Grain 32

Chicken Breast, Smoked Provolone, Roasted Red/ Green Peppers

Grilled Vegetable Panini with Tapenade on Sourdough (v/g/f) 24

Marinated Seasonal Vegetables

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Lunch Main Entrée

***Classic Chicken Picatta (Organic)**

Caper Lemon Bur Blanc, Asparagus, Carrots, Squash, Linguini 36

***Pan Seared Blackened Pacific Salmon, Carrots, Beets, Pearl Onions, Saffron Rice 46**

***Dry Rubbed Pork Ribs with Spicy Hoisin BBQ Sauce, FF 34**

***Classic Crispy Beer Batter Fish & Chips 32**

***Grilled Handmade Black Angus Burger with Arugula, Red Onion, Pickles, Cheese ,FF 36**

***Mushroom Tower~ Portobello Mushroom, Squash, Zucchini, Peppers, Eggplant 36**

Add:

Organic Chicken Breast \$18 8 oz

Wild Pacific Salmon \$26 8 oz

Angus Steak Beef \$24 8 oz

Lamb Shank \$28 8 oz

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DINNER MENU

Starters

Shrimp Cocktail in a Martini Glass 48

Spicy BBQ Chicken & Shrimp on a Skewer 36

Grilled Lamb Chops with Hot Green Chile Mint Jellie Chutney 48

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Dinner Main Entrée

Slow Roasted Sonoma Ranch Leg of Lamb, Celery, Baby Carrots, Shallots, Potato 95

GF Black Angus Filet Mignon, Mushroom Demi Gloss Reduction, Garlic Potato Chateau 96

Pan Seared Pistachio Wild Pacific Salmon, Sweet Basil Pesto, Parsnip Potato Puree 88

Fresh Pacific Halibut, Bur Blanc, Leeks, Saffron Rice, Baby Carrots, Patty Pan Squash 86

Slow Roasted Free Range Organic Chicken `A jus, Potato, Carrots, Asparagus, Cremini Mushrooms 88

Classic Bolognese or Red Pepper & Eggplant Lasagna (v/g/f) 66

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Dinner Main Entrée

California Lamb Shank ~ Braised Lamb Shank Slow cooked till tender with Natural Gravy, Celery, Baby Carrots, Pearl Onions, Potato 68

Hoisin Grilled Halibut ~ Cast Iron Seared Pacific Halibut, Steamed Bok Choy, Rice (V) 64

Grilled Black Angus Filet Mignon ~ Grilled Farm Raised Filet of Beef, Roasted Garlic Potato Chateau, Red Chile Demi Gloss or Hot Miso Broth with Oyster Mushrooms 72

Traditional Chicken Piccata ~ Pan Seared Airline Chicken Breast, Linguine, Lemon Butter Caper Berry Sauce 58

Portobello Mushroom Tower~ Portobello Mushroom, Squash, Zucchini, Peppers, Eggplant Roasted Red Pepper Couli, Crushed Toasted Almonds (v/g/f) 56

Paella California- Scallops, Shrimp, Clams, Chorizo, Chicken, Saffron Rice 78

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Dolce

Fried Vanilla Ice Cream with Wild Berry Sauce 20

Fresh Merlot Wild Berries with Chantilly Cream in a Martini glass 22

Real Dark Guittard Chocolate Raspberry Torte 18

French Cast Iron Bread Pudding 16

Vanilla Crème Brulee 18

Chef John Chacon's

-Tapas Bar

Side of: Fresh Hand Made House Biscuits with Butter or Sopapillas with Honey Butter

**Camarones de Ajo y Chile Rojo ~ Grilled Marinated Black Tiger shrimp, Roasted Purple
Garlic, Crushed Red Hot New Mexico Chimayo Red Chile / Green Chile Sauce**
44

**Pan Seared Garlic Scallops ~ De Glazed with Robert Mondavi Chardonnay wine 2009'
finished with Creamy French butter, Baby Carrot & Beets**
36

Costillitas ~ Beef short ribs, fresh vegetables, roasted Herb fingerling potato
32

**Polenta con Hongos ~ Grilled Polenta, Asiago cheese, Caramelized Spanish onion,
Roma Tomato**
24

Papas Bravas ~ Oven Roasted potatoes, fresh Cilantro, Red Chile garlic Aioli
16

Torta de Huevo ~ Pan fried egg, potato, Caramelized Spanish onion
16

Grilled Beef Slider's x 3 ~ Greens, Roma tomato, Caramelized onion, white cheddar
28

Weekend Brunch Menu

***Classic French Egg Omelet with Enchiladas**

36

*** Italian Frittata ~Green Chile, Squash, Onion, Garlic, Peppers, Chile Rojo**

36

***Classic French Crepe ~Chicken, Beef or Vegetables with Mushroom Sauce**

38

*** Cast Iron Style Breakfast~ 2 Organic Eggs, Potato, Turkey Sausage or Bacon**

38

***Blue Corn Pancakes with fresh fruit syrup with Berries & Cream**

36

NY Steak and Enchiladas with Spanish Rice Red or Green Chile

Ensaladas

Grilled Organic Duck Breast Crispy Romaine Lettuce, Organic Greens

Plum Roma, Asiago Cheese, Artichoke, Crispy House Made Crostini

56

Locally Grown, Grilled Vegetables, Roasted Rosemary Potato,Almonds, Gala Apples

Toasted Sesame Seed Citrus Herb Dressing (v/g/f)

52

Ripe California Tomato, Sweet Basil Pesto, Mozzarella, Xv 'Olive Oil (v/g/f)

52

French Baguettes

Grilled Handmade Black Angus Beef Burger with Mixed Greens, Red Onion, FF
56

Grilled Black Angus Beef Steak, Cajun Chicken or Shrimp
64/58/78

Roasted Garlic, Cilantro garlic Aioli, Plum Tomato, Scallions, Provolone Cheese
Avocado Bacon Greens & Roma Tomato, California Avocado, Crispy Thick Bacon, Field
mixed greens, Sliced Roma Tomato
56

Italian Panini

Slow Oven Roasted Free Range Chicken on Whole Grain or Sourdough
Chicken Breast, Smoked Provolone, Roasted Red/ Green Peppers, Pesto Aioli
36

Grilled Seasonal Vegetable Panini with Tapenade (v/g/f) on Sourdough, Marinated
Seasonal Vegetables
32

Add to Panini:

Organic Chicken Breast \$18 8 oz
Wild Pacific Salmon \$26 8 oz

Angus Steak Beef \$24 8 oz
Lamb Shank \$28 8 oz

CONTINENTAL BREAKFAST

2-4 pax

***Assorted French Pastries & Breads with Cherry Jam & Butter**

75

***Noahs Sliced Petite Bagels with Assorted Jam and Queso Fresco**

65

***Scottish Smoked Salmon Lox with Capers, Onions, Egg, Butter leaf**

78

***Greek Mint Yogurt Parfait with fresh berries**

68

***Organic / Exotic Fresh Fruit Basket & Nuts / Cheese**

78

***Southwestern Breakfast Burritos ~Bacon, Sausage or Veggie with
Red Chile or Green Chile Sauce**

76

In-flight

Location Locker

STOCK or Clients

Assorted Non GMO Chips and Gourmet California Mixed Nuts

Fresh Orange, Apple, or Grape fruit*

Peet's SF Coffee Regular/Decaf* Roast Coffee

Assorted Organic Hot Tea's

FULL BAR SET UPS / WINE AND SPIRITS

--PLEASE CONTACT FOR SPECIAL VIP CLUB ACCOUNT SET UP --