

## Dinner

<b>Soup</b> today's freshly made selection	<b>\$5.00</b>
<b>Organic Greens</b> organic "sweet 100" tomatoes, ricotta salata, balsamic vinaigrette	<b>\$8.00</b>
<b>Cobb Salad</b> organic greens, grilled chicken, peppered bacon, avocado, cucumbers, tomatoes, point reyes blue, sherry-dijon vinaigrette	<b>\$15.00</b>
<b>Halibut Salad</b> meyer lemon aioli, organic greens, organic "sweet 100" tomatoes, ricotta salata, balsamic vinaigrette	<b>\$16.00</b>
<b>Burger</b> angus chuck, peppered bacon, brioche bun, bravo farms cheddar or point reyes blue, fries	<b>\$14.00</b>
<b>Chicken Caesar Wrap</b> grilled chicken, chopped romaine, parmesan, croutons, whole wheat tortilla, fries	<b>\$15.00</b>
<b>Club</b> roast turkey, peppered bacon, avocado, tomato, whole wheat bread, fries	<b>\$14.00</b>
<b>Blackened Halibut Sandwich</b> spicy coleslaw, brioche bun, fries	<b>\$16.00</b>
<b>Grilled Cheese Panini</b> bravo farms cheddar, peppered bacon, heirloom tomatoes, fries	<b>\$14.00</b>
<b>Chicken Panini</b> arugula, roasted peppers, ciabatta, meyer lemon aioli, fries	<b>\$14.00</b>
<b>Ribeye Steak</b> grilled, rosemary roasted potatoes, wilted spinach, roasted young carrots, cabernet sauce	<b>\$24.00</b>
<b>Halibut</b> pan seared, lemon buerre blanc, roasted heirloom tomatoes, pea tendril salad	<b>\$22.00</b>
<b>Chicken Breast</b> grilled, panzanella of heirloom tomatoes, basil and mint, roasted tomato vinaigrette	<b>\$20.00</b>
<b>Lobster and Corn Ravioli</b> corn and pepper ragout, tarragon cream	<b>\$18.00</b>