



Appetizers & Salads

DUNGENESS CRAB MEATBALLS

Local Veal & Dungeness Crabmeat, Asiago Cheese with Spicy Tomato Vinaigrette 8.95

GRASS FED BEEF TENDERLOIN CARPACCIO

Lemon-caper Gremolata, Wild Arugula Truffle Asiago Cheese 8.75

GRILLED WHITE ASPARAGUS SALAD

Lemon- Cilantro Crème Fraîche and Dickson Ranch's Regina EVO 6.95

BABY MIXED HEAD OF LETTUCE

Watermelon Radish, Pickled Red Onion tossed with Balsamic Grape Seed Oil Vinaigrette 7.25

FRITTO MISTO AND HERBS SALAD

Red Royal Shrimp, Calamari with Honey-Chili Glaze 6.75

PIZZA

~ FRESH MOZZARELLA, ROASTED TOMATOES AND FRESH BASIL 13.25

~ SAUSAGE AND PEPPERONI, TOMATO SAUCE AND ASIAGO CHEESE 13.50

~ BASIL PESTO, FRESH FIGS AND POINT REYES BLUE CHEESE, BALSAMIC REDUCTION 14.75

~ ROASTED CHICKEN, GARLIC PURÉE, CARAMELIZED ONIONS, FONTINA CHEESE & BALSAMIC 14.00

LUNCH ENTREES

RICOTTA CHEESE RAVIOLI & RATATOUILLE

Grilled Zucchini, Bell Peppers, Roasted Eggplant, Tomatoes and Micro Basil 16.95

PANCETTA & TRUFFLE CHEESE NIMAN RANCH BURGER

Natural Angus Beef Burger, Lettuce, Tomatoes, Red Onions, Homemade Pickle, Truffle Cheese and Meritage Fries 14.00

STEAK FRITES

Grilled Beef Flat Iron Steak Fried and Home Pommes Frites with Brown Shallot Butter 24.75

SIENA GRILLED CHICKEN CLUB SANDWICH

Roasted chicken Breast, Pancetta, Lime-chili Aioli, Butter Lettuce Tomatoes Cilantro and Avocado 11.95

CHICKEN CAESAR SALAD

Hearts of Romaine, Creamy Garlic Dressing, Roasted Chicken and Rosemary Focaccia Croutons 14.00

MÉRITAGE DUCK COBB SALAD

Point Reyes Blue Cheese Dressing, Avocado, Duck Confit, Applewood Smoked Bacon, Pickled Red Onions, Cherry Tomato, Hard Boiled Egg 14.00

HAM & CHEESE "CROQUE MONSIEUR"

Snake River Farms Kurobata Hams, Fontina Cheese on Sliced Pain De Mie 12.75

*Corkage fee is 15.00 per 750ml. 18% Gratuity will be added to groups of 6 or more.
Artisan Bread from Model Bakery*

Laurent P. X. Berthon
Executive Chef