

SEASONAL ORGANIC MIXED GREENS 8

Berry Balsamic, Cypress Grove Chèvre, Candied Cashews

ENDIVE AND FUJI APPLE SALAD 8

Point Reyes Blue, Toasted Walnuts

CAESAR SALAD 8

Hearts of Romaine and Focaccia Garlic Croutons
Add Shrimp or Grilled Organic Chicken Breast **17**

PROSCIUTTO WITH MELON 12

Thin Sliced Prosciutto and Local Heirloom Melons

SEARED SALMON AND SALAD 19

Avocado, Strawberry Papaya, Chili Lime Vinaigrette

FRENCH ONION SOUP 9

Served in the Traditional Style with Gruyère Cheese Gratin

SEAFOOD CHOWDER 10

Little Neck Clams, Scallops, and Dungeness Crab Meat

SOUP OF THE DAY 8**BISTRO FRIES 7**

House Seasoned Fries with Choice of Parmesan and Parsley, Garlic, or Salt and Pepper

MAC AND CHEESE 9 Large 12

Gruyere, Mascarpone, Parmigiano-Reggiano Topped with Toasted Breadcrumbs

add Truffle or Lobster 24

ARTICHOKE DIP 11

Housemade Tortilla Chips

CHICKEN STICKS 11

Japanese Cucumber Salad, Spicy Peanut Sauce

BAJA FISH TACOS 16

Three Soft Tacos, Crispy Halibut, Guacamole, Pico de Gallo, Crema

GRILLED CHICKEN QUESADILLA 12

Portabello Mushrooms and Pepperjack cheese

FLATBREAD PIZZA 15

Roasted Tomatoes, Grilled Artichokes, Olives, Fresh Mozzarella, Wild Arugula

LEVEL THREE SLIDERS 13**Choice of**

-American Kobe Beef, Pepperjack and Crispy Onion Rings
-Pulled Pork with Tangy Slaw
-Dungeness Crab Cake, Spicy Remoulade, Crisp Iceberg

CLASSIC CLUB HOUSE SANDWICH 16

Roast Turkey, Applewood Smoked Bacon, Bibb Lettuce, Vine Ripened Tomatoes

JW BURGER 17

Bacon, Grilled Onion, Cheddar, Tomato, Bibb Lettuce

GRILLED NY STEAK SANDWICH 23

Roasted Tomato, Arugula and Point Reyes Blue Cheese on Ciabatta

MINI DESSERTS \$4 each OR 3 FOR \$10**Choice of**

-Coconut Sorbet and Pineapple Sundae
-Vanilla Crème Brûlée
-Strawberry Crêpe with Cream Cheese
-Housemade Ice Cream Sandwich
-Warm Chocolate Raspberry Bread Pudding
-Peanut Butter Chocolate Crunch Bar

PRIX FIXE MENU

THREE COURSE PRIX FIXE \$39

1 Preview, 1 Feature, 1 Encore

Wine Pairings \$15

PREVIEWS**HEIRLOOM TOMATO PANZANELLA SALAD 9**

Fresh Mozzarella, Aged Balsamic and Extra Virgin Olive Oil
- Dog Point Sauvignon Blanc, Marlborough, New Zealand, 08

Or

WHITE CORN BISQUE WITH MAINE LOBSTER 12

Fire roasted Jalapeno and Pimente
-Baron K Riesling Kabinett, Rheingau, Germany, 08

Or

PAN SEARED SEA SCALLOPS 16

Sautéed King Oyster Mushrooms, Chorizo and Fresh Basil
- Le Cigar Blanc Grenache Blanc/Roussanne, Santa Cruz, 07

Or

AHI TUNA TATAKI 14

Green Papaya, Avocado and Yuzu Dressing
- Carmel Road Pinot Noir, Monterey, 07

FEATURES**PORTABELLO RAVIOLI 27**

Petit Vegetables, Roasted Tomato, Napa Verjus
- Toad Hollow Pinot Noir. 'Goldie's Vines', Russian River, 07

Or

PAN SEARED LOCAL HALIBUT 28

Sesame Spinach and Shiitake Mushrooms
- Burgans Albariño, Rias Baixas, Spain, 08

Or

HONEY ALMOND ROASTED CHICKEN 26

Green Beans and Fingerling Potatoes
- Stors Chardonnay, Santa Cruz, 08

Or

ALE BRAISED BONELESS BEEF SHORTRIB 26

Sweet Pea and Truffle Potato Mash, Vidalia Onion Crisps
- La Posta 'Cocina' Malbec Blend, Mendoza, Argentina, 07

Or

PEPPER-CRUSTED FILET MIGNON 38

Brandy Jus, Potato Gratin, Broccolini
- Ridge Lytton Springs Zinfandel Blend, Sonoma, 07

ENCORES**CALIFORNIAN ARTISAN CHEESE SELECTION 10**

- Gould Campbell Ten Year Tawny Port

Or

SUMMER FRUIT GRATIN 8

Crème Patisserie, Cookies
- Cambria Late Harvest Viognier, Santa Maria Valley, 05

***a la carte prices indicated in bold**