

Menu Options

Seated Appetizer Course (Choice of 1)

Grilled Tiger Prawns

Four large, juicy Tiger Prawns expertly grilled with a squeeze of fresh lime. Served with the sweet tamarind glaze.

Crab & Shrimp Cakes

A perennial favorite. Two lightly grilled Dungeness Crab and Bay Shrimp cakes served atop a bed of leafy arugula with a tangy lemon aioli.

Seared Scallops

Sea Scallops lightly coated in flour and seared to a perfect golden brown. Served with a satiny lemon, butter and wine sauce.

Grilled Pineapple Stars with Seared Ahi Tuna

Premium Ahi Tuna seared and served atop fresh grilled pineapple stars. Topped with a light and tangy teriyaki glaze.

Mushroom and Zucchini Quiche

An authentic French tradition. A warm and savory mixture of egg, mushroom, zucchini and mozzarella cheese baked in a flaky crust.

Fresh Shrimp Ceviche

Large, firm prawns marinated in a classic medley of fresh lemon juice, cilantro, diced Vidalia Onions and Hass avocados. Served chilled in a fried corn tortilla shell.

Grilled Garlic Polenta

Flavorful grilled polenta seasoned with garlic and topped with melted mozzarella and a fresh tomato basil tapenade.

Grilled Portobello Mushroom Stuffed with Roasted Vegetables

Medium-size Portobello mushroom stuffed with a delectable combination of breadcrumbs and fresh roasted vegetables. Topped with a thin slice of Monterey Jack Cheese and a zesty tomato sauce.

Pasta Course

Bountiful portions of penne Domenico (button mushrooms, fresh garlic, basil in Roma tomato sauce) or Penne Pesto (Olive oil, crushed basil and pine nut sauce) served family style.

A 20% service charge and current California state sales tax will be added to final bill

