

Appetizers

Warm Bean Salad

Local string beans, sundried tomatoes, feta cheese, kalamata olives, and toasted almonds
\$8.95

Coconut Portobellos

Coconut-crusted, beer battered portabella mushrooms served crisp with roasted habanero - carrot aioli
\$9.95

Shrimp Bruschetta

Mint marinated grilled shrimp, local cherry tomatoes, Napa Valley chevre cheese, smoked bacon atop grilled bruschetta with mint vinaigrette
\$12.95

Salmon Spring Rolls

Fresh salmon, scallions, carrots and nori lumpia served with pickled ginger dipping sauce
\$11.95

Beef Tartar

Minced red onions, katsuoboshi, fresh chilies, crispy corn titiyas
\$9.95

Escargot

Sauteed with shallots served in baked Yukon gold potatoes with roasted garlic cream
\$10.50

Chicken Lettuce Wraps

Minced chicken sautéed with shitake mushrooms, onions, and toasted pinenuts served with three dipping sauces, crisp romaine lettuce and julienne carrots and sprouts
\$12.00

Vegetable Lettuce Wraps

Diced veggies sautéed with shitake mushrooms and toasted pinenuts served with three dipping sauces, crisp romaine lettuce and julienne carrots and sprouts
\$11.00

Sweet Chile Glazed Wings

Marinated and fried crisp, glazed with sweet chile sauce and finished with fresh local lemon basil
\$11.00

Crispy Artichoke Hearts

Artichoke hearts fried golden brown and served with chipotle aioli
\$9.75

Salads

House Salad

Romaine, julienne carrots, red onions, gorgonzola cheese, candied walnuts, balsamic vinaigrette
\$8.95

Grilled Romaine

Grilled romaine heart, sliced red onions, candied walnuts, gorgonzola vinaigrette
\$14.75

Island Veggie

Grilled eggplant, baby bok choy, Chinese long beans, tomatoes, red onions and local mixed lettuce finished with garlic-balsamic vinaigrette
\$14.75

Entrée Caesar

Fresh romaine, house-made Caesar dressing, parmesan crisp, white truffle oil
\$9.95

Miso Eggplant

Miso roasted eggplant, grilled vegetables, romaine, sweet soy vinaigrette
\$14.75

ADD ONS:

Cajun smoked chix \$4.00
Blackened Salmon \$6.00
Marinated Grilled Shrimp \$6.00

Soup of the Day

- Cup \$4.95
- Bowl \$7.50

Sandwiches

Bleu Burger

Housemade 9oz. patty, smoked bacon, caramelized onion jam, gorgonzola cheese, on a toasted bun
\$11.95

Grilled Chix

Rosemary grilled chicken breast, chevre cheese spread, sundried tomato pesto, on toasted ciabatta
\$10.95

Salmon Burger

Carrots, scallions, chopped salmon, local ginger aioli, on a toasted bun
\$11.95

Pulled Pork

Slow smoked pulled pork, fresh coleslaw, spicy tuba vinegar bbq sauce, on toasted ciabatta
\$10.95

Veggie Sand

Garlic and oil marinated grilled veggies, goat cheese, on toasted ciabatta
\$9.95

(All sandwiches served with fries or house salad)

Sides

Steamed Rice
Garlic Mashed Potatoes
Grilled Vegetables
Steamed Vegetables
French Fries
\$3.95

Pastas

Sundried Spaghetti

Toasted garlic, sundried tomatoes, anchovies, parmesan cheese, extra virgin olive oil
\$11.95

Chicken Penne

Grilled chicken, fresh local vegetables, marsala cream sauce
\$13.75

Shrimp Rigatoni

Tender shrimp, sweet onions, sundried tomatoes, mushrooms, and spinach tossed in a parmesan cream sauce with rigatoni
\$14.95

Main Courses

(All main courses served with fresh veggies and your choice of starch)

Grilled Salmon

Chilean salmon, ponzu butter sauce, garlic chips
\$14.95

Peppercorn Crusted London Broil

Melted Blue cheese, red wine demi glace
\$15.95

Garlic Chix

Garlic-parsley pan roasted chicken breast, lemon herb butter sauce
\$14.25

Sara's Cajun Meatloaf

Served over garlic and fresh steamed vegetables with New Orleans style gravy
\$15.95

Starches

Whipped Potatoes
Steamed Rice
French Fries

JOHNNIE WALKER®

