

## Try Our Meal Prep Service

www.EatYourMeals.com

7-Days a Week

\$5-\$12 Per Meal



DINNER

925-263-4400

### SALADS

#### CAESAR 11.75

Hearts of romaine, parmesan cheese & garlic croutons

#### THE BLUE WEDGE 12.75

Iceberg lettuce, tomatoes, applewood bacon, pickled sweet red onions with gorgonzola crumbles and bleu cheese dressing

#### BACI ORGANIC MIXED GREEN 11.75

Mixed greens, tomatoes, shaved carrots, candied walnuts, gorgonzola cheese & champagne vinaigrette

#### FRESH BEET and ASPARAGUS 13.75

Mixed greens, almond crusted goat cheese, honey balsamic dressing

#### FIELD OF BERRIES 13.75

Mixed greens, seasonal berries, roasted almonds, feta & honey balsamic dressing

#### GREEK 13.75

Romaine, tomatoes, cucumbers, olives, onions, feta cheese & dill vinaigrette

#### COBB SALAD ENTREE 19

Iceberg, chicken breast, apple wood bacon, tomato, cucumber, avocado, hard boiled egg, bleu cheese crumble, bleu cheese dressing

### STARTERS AND SMALL PLATES

#### HOUSE MADE SOUP OF THE DAY Cup 5 Bowl 7

#### ROASTED BRUSSELS SPROUTS 10

Cream, pancetta, applewood bacon

#### MEATBALLS WITH MELTED MOZZARELLA (2) \$7 (4) \$13

#### HEIRLOOM CAPRESE 15

Mozzarella, heirloom tomatoes, fresh basil with balsamic glaze

#### FRIED CALAMARI 15

Crispy calamari and onion rings served with caper aioli

#### BACI CRAB CAKES 15

Served with coleslaw and caper aioli

#### STEAMED CLAMS 16

Shallots, garlic and white wine sauce served with a grilled crostini

#### MANGO AHI TUNA TARTAR 17

Cucumber and avocado served with our house made crackers

#### BEEF CHEESEBURGER SLIDER 4

Cheddar, garlic aioli, tomato, pickles

### BURGERS and SANDWICHES

*Choice of French Fries, Shoestring Onions, Caesar or House Salad*

*Add bacon or Avocado \$2 each*

#### CLASSIC ANGUS BURGER 8oz 16

Lettuce, tomato, red onion, dill pickle, mayonnaise. Choice of Cheddar, Swiss, Pepper Jack, Bleu Cheese, Gorgonzola, Mozzarella

#### MOZZARELLA MEATBALL SUB 15

Melted mozzarella, parmesan, house made marinara, basil, soft french roll

#### BBQ FILET STEAK SANDWICH 17

Pepper jack, BBQ Sauce, fried onions on soft french roll

#### CHICKEN BACON SWISS SHIRACHAIOLI SANDWICH 15

Roasted red bell pepper, caramelized onions, lettuce, tomato soft french roll

#### BLTA **NEW** 15

Applewood Bacon, Lettuce, Tomato, Avocado, Mayo, Sliced Sourdough

### Tonights Specials

#### Coconut Prawn Salad 11

Prawns over Baci Cole Slaw, Sweet Chili Dipping Sauce

#### Veal Chop T-Bone 28

Mushroom Risotto, Brussels with Cream, Bacon & shallots

#### Slow-Braised Beef Short Rib 26

Veal Demi Glace, Mashed Potato and Vegetables

### PASTA SPECIALITIES

#### SPAGHETTI BOLOGNESE 17 WITH MEATBALLS 20

Specialty house made meat sauce with parmesan cheese

#### MACARONI & CHEESE 17 ADD ANGUS STEAK 8

Gorgonzola, mozzarella, parmesan cheese, peas & applewood bacon

#### LASAGNA 16

Bolognese, ricotta, parmesan & mozzarella

#### CHICKEN MARSALA 21 VEAL SCALLOPINI 28

Grape Tomato, Mushrooms, Shallots, Garlic, Sweet Marsala Wine Sauce over Linguini

#### CHICKEN RIGATONI 21

Red bell peppers, spinach, roasted tomato cream sauce, parmesan cheese

#### SPICY ITALIAN SAUSAGE PENNE PASTA 22

Shaved asparagus, shallot and dried currants

#### CHICKEN PICCATA 21 VEAL SCALLOPINI 27

Angel hair with sautéed mushrooms, white wine lemon caper sauce

#### CHICKEN PARMESAN with Linguini or Mashed Potato 23

Lightly breaded, melted mozzarella & parmesan with marinara sauce

#### VEAL PARMESAN with Linguini or Mashed Potato 29

Lightly breaded, melted mozzarella & parmesan with marinara sauce

#### PRAWN SCAMPI 23

Angel hair with garlic and shallot in a white wine sauce

#### SAUTÉED CLAMS LINGUINI 23

Clams served in a white wine sauce with chili flakes

### MEAT AND SEAFOOD

#### GRILLED SALMON 27

Citrus dill beurre blanc served with lemon basil risotto & vegetables

#### ROCK FISH PICCATA 23

White wine lemon caper sauce, mashed potato, vegetable

#### LOBSTER RAVIOLI WITH PRAWNS 28

Asparagus, served with roasted tomato beurre blanc sauce

#### PECAN CRUSTED CORVINA SEABASS 28

Over linguini pasta with pesto, grape tomatoes, kalamata olives, fresh basil, meyer lemon beurre blanc sauce

#### SF CIOPPINO 29

Prawns, clams, seabass, salmon, white fish, tomato white wine broth

#### CERTIFIED ANGUS NEW YORK STEAK 32

Mashed potatoes and Vegetables

Executive Chef Gerry Maravillas