



APPETIZERS AND SALADS

Chicken Tenders

Carrots, celery sticks, buttermilk ranch dressing and barbeque sauce 9.00

American Kobe Beef Sliders on Brioche

Santa Rosa white-cheddar cheese, caramelized onions 15.00

Beef Tenderloin Chili in a Sourdough Bowl

Cheddar cheese, caramelized onions and sour cream 10.00

Bruschetta

Tomatoes, mushrooms, artichokes, opal basil with pine nut pesto, pecorino parmesan 9.00

South of the Border Quesadilla

MIX cheese, flour tortilla, avocado-tomatillo salsa 11.00
with chicken 13.00 with shrimp 15.00 with vegetable 12.00

Sonoma Goat Cheese Salad

Local organic arugula, radicchio, Belgian endive,
caramelized walnuts, dandelion honey vinaigrette 9.00

Caesar Salad

Organic hearts of romaine,
parmesan cheese, croutons 8.00

Pacific Shrimp Cocktail

Traditional cocktail sauce, celery,
popcorn shoots, lemon 13.00

Ceviche Trio

Shrimp ceviche with lime tequila, blue crab with cognac sauce,
bay scallops bloody mary 15.00

California Cheese Tray

Santa Rosa cheddar cheese, dry aged Monterey jack cheese, Humboldt fog, French bread,
Point Reyes blue cheese, grapes and aged black garlic 15.00

SOUPS

Soup of the Day

Chicken Noodle or Minestrone
Bowl 6.00

Udon

Japanese thick noodles,
bok choy, tofu 12.00

ENTRÉE SALADS

Free Range Chopped Rotisserie Chicken

Romaine lettuce, cucumber, roasted tomatoes, bell peppers, provolone cheese,
roasted bell pepper dressing 14.00

Natural Chicken Caesar

Organic hearts of romaine, tomatoes,
cucumber, egg, olives 15.00

Pacific Salmon Salad

Baby greens, cucumber, tomatoes, potatoes,
lemon vinaigrette 16.00

SANDWICHES AND WRAPS

Turkey, Bacon, Lettuce and Tomato

Niman Ranch smoked applewood bacon,
lettuce, tomato, avocado, served with
French fries 14.00

Mediterranean Vegetable Wrap

Grilled zucchini, asparagus, charred red
peppers, tahini sauce, naan bread, yogurt-
cucumber sauce with side of fruit 12.00



ENTREES

Grilled Pacific Ginger Salmon

Tamarind ginger glaze, roasted bell peppers, couscous, grilled asparagus 21.00

Natural Pork Tenderloin

California tomato apricot chutney and mashed potatoes 22.00

Grilled Australian Barramundi

Basmati rice with roasted vegetables, artichoke hearts, cherry tomatoes, basil, capers and lemon butter sauce 22.00

Pan-Fried Black Pacific Rockfish

Moong dal lentils, peas, carrots, onions, celery, cumin infused lemon butter with capers 24.00

Char-Grilled Natural Niman Ranch Beef Tenderloin

Mashed potatoes, onions, confit, green beans, red wine sauce 37.00

Wiener Schnitzel

Thin crispy veal scallopini, braised red cabbage, mashed potatoes 26.00

Niman Ranch Natural New York Steak

Tomatoes, capers, Kalamata olives, fresh herbs, garlic, mashed potatoes 35.00

Fresh Natural Chicken with No Hormones or Antibiotics

Our fancy restaurant-cut chicken breast is delivered fresh to the hotel to ensure the finest flavor and texture possible for these dishes. The boneless chicken breast comes with the drummette of the wing attached to differentiate it from other cuts of chicken.

Please select from one of the following preparations:

**Pan-roasted Cacciatore Style with Mushrooms,
Onions, Tomato-Herb Sauce, White Wine**

Pan-roasted with Stone Ground Mustard Sauce

All served with choice of basmati rice or garlic fries 23.00

PASTA

Seafood Spaghettini

Farm raised clams, scallops, mussels, calamari, shrimp, marinara sauce 24.00

Penne Pasta á la Mediterranean

With Italian sausage, grilled vegetables, olives, and smoked tomato sauce 16.00

BURGERS

American Kobe Beef Burger

Portobello mushroom, gruyere cheese, your choice of brioche or whole wheat bun 17.00

Niman Ranch Natural Beef Burger

Choice of American, cheddar, Swiss, Monterey or blue cheese 13.00

Turkey Burger

Honey mustard dressing, whole wheat bun, lettuce, tomato, red onion, with French fries 12.00

Our beef is all-natural, fed on a 100% vegetarian diet; no hormones or antibiotics.
Seafood items are sustainable and follow guidelines recommended by the Monterey Bay Aquarium.
Produce is organic and local whenever possible.

We will gladly serve bread upon request.

16% gratuity will be added for parties of 8 or more guests