

LUNCH MENU

HOUSE FOCCACIA BREAD	5/2.5
<i>2 Or 4 pieces, Parmesan & Olive Oil</i>	
FRENCH BREAD	5
SOUP OF THE DAY	
<i>Server Will Advise, Cup Or Bowl</i>	4/7
FILET SALAD	
<i>Organic Baby Spinach, Grilled 6 oz Filet, Point Reyes Bleu Cheese, Focaccia Croutons, Tomatoes, Balsamic Vinaigrette</i>	46
BRUSSELS & APPLE SALAD	
<i>Shaved Brussel Sprouts, Gala Apples, Toasted Pine Nuts, Dried Currants, Grilled Chicken Breast, Shaved Manchego Cheese, Meyer Lemon Vinaigrette</i>	17
THE PERFECT CAPER COBB	
<i>Watercress, Iceberg, Tomato, Avocado, Bacon, Point Reyes Bleu Cheese, Capers Whole Grain Mustard Vinaigrette Topped With Grilled Chicken Breast Or Chicken Salad</i>	16
CHICKEN PAILLARD SALAD	
<i>Pan Roasted Chicken Breast, Warm Salad Of Fennel, Apple, Baby Greens, Shaved Manchego Cheese, Capers Vinaigrette, Apple Cider Brown Butter</i>	16
MEDITERRANEAN KALE SALAD	
<i>Baby Kale, Feta Cheese, House Marinated Olives, Grapes, Herb Lemon Vinaigrette</i>	13
<i>Add Grilled Chicken Breast</i>	5
<i>Add Grilled Shrimp</i>	9
CHICKEN OR TUNA SALAD SANDWICH	
<i>Freshly Made Chicken Or Tuna Salad On Crunchy Ciabatta With A Salad Of Baby Greens</i>	11
THE BURGER OF THE DAY	
<i>Grilled Black Angus Burger, House Frites, Server Will Advise</i>	17
BRIE & ARUGULA SANDWICH	
<i>Arugula, Brie, Tomato Apple Jam</i>	11
GRILLED CHICKEN SANDWICH	
<i>Grilled Chicken Breast, Brie Cheese, Vidalia-Thyme Mayo, Crunchy Ciabatta Bread, Served With A Salad Of Baby Greens</i>	12
ULTIMATE GRILLED CHEESE	
<i>Swiss, Brie, Cheddar, House Cheddar Bread, Tomato Apple Jam, House Frites</i>	16
BLT SANDWICH	
<i>Lettuce, Tomato, Crisp Smoked Bacon, Mayo, Crunchy Ciabatta</i>	12

LOBSTER MAC & CHEESE <i>A Caper Classic, Slow Baked Macaroni With Cold Water Lobster, Four Cheeses, A Side Salad</i>	17
CHITARRA & SHRIMP <i>(Key-Tarra) Pasta, Grilled Shrimp, Lemon Butter, Parmesan Cheese, Lemon Zest, Fresh Parsley</i>	22
CHICKEN FLAUTA <i>Slow Cooked Chicken, Cheddar & Jack Cheese Wrapped In A Flour Tortilla And Fried, With Iceberg Lettuce, Crème Fraiche, Guacamole, Chile de Arbol Salsa</i>	11
PENNE & GOAT <i>Imported Penne Pasta, Sundried Tomatoes, Spinach, Roasted Garlic, Goat Cheese</i>	20
TENDERLOIN TACOS <i>6 oz Grilled Filet With Flour Tortillas, Crème Fraiche, Guacamole, Cheddar Cheese, Chile de Arbol Salsa</i>	46

WINES BY THE GLASS

SPARKLING, LE CARDINALE, BLANC DE BLANCS, FRANCE	10
SPARKLING ROSÉ, RIVAROSE, PROVENCE, FRANCE	11
ROSÉ, CHÂTEAU MONTAUD, PROVENCE, FRANCE	9
RIESLING, DR HANS VONMULLER, MOSEL, GERMANY	9
SAUVIGNON BLANC, GIRARD, NAPA, CALIFORNIA	11
CHARDONNAY, COLE CELLARS, SONOMA, CALIFORNIA	9
CHARDONNAY, MCNAB, MENDOCINO, CALIFORNIA	12
PINOT GRIGIO, ST MICHAEL-EPPAN, ALTO ADIGE, ITALY	11
PINOT NOIR, DUXINARO, CENTRAL COAST, CALIFORNIA	12
ZINFANDEL, ZINZILLA, MENDOCINO, CALIFORNIA	15
RED BLEND, VERMILLION, NAPA, CALIFORNIA	17
RED BLEND, PRISONER, NAPA, CALIFORNIA	29
CABERNET, GROVE RIDGE, NAPA, CALIFORNIA	9
CABERNET SAUVIGNON, MCNAB, MENDOCINO, CALIFORNIA	15
MALBEC, AGUARIBAY, MENDOZA, ARGENTINA	12

MANUEL CHAVEZ
EXECUTIVE CHEF

JEANIE ROLAND
CHEF - OWNER

DANIEL HUERTA
EXECUTIVE SOUS CHEF

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE \$5 CHARGE FOR SHARING OR SPLITTING STATE MANDATED CONSUMER ADVISORY – THERE IS AN INCREASED RISK ASSOCIATED WITH EATING UNDERCOOKED OR RAW PROTIENS

AND MAY INCREASE THE CONSUMER RISK OF FOOD BOURNE ILLNESS

PLEASE WEAR YOUR MASK WHEN LEAVING YOUR SEATS & SILENCE YOUR PHONE, THANK YOU!

GLUTEN FREE, VEGAN & VEGETARIAN DISHES AVAILABLE UPON REQUEST