

Roy Khoo
Executive Chef



Paul Hoskin
Sous Chef

WEEK OF JULY 26, 2021

Cracker Baskets available upon request

SOUPS

Chicken Noodle
Chervil
9

Crab Curry
10

Gazpacho
Andalouse V/DF
7

French Onion
10

U.S. Senate Navy Bean
(Tuesdays & Thursdays)
10

SALADS

Classic Tossed Caesar
Parmesan Reggiano, White Anchovies
Focaccia Croutons
10 **Starter** | 17 **Entrée** (with Protein*)

Iceberg Wedge
Heirloom Tomatoes, Smoked Bacon
Crumbled Blue Cheese, Radishes
Blue Cheese Dressing, Balsamic Glaze
10 **Starter** | 17 **Entrée** (with Protein*)

California Mesclun Greens
Heirloom Tomatoes, Cucumbers
Carrots, House Vinaigrette V
9 **Starter** | 17 **Entrée** (with Protein*)

*Add Grilled Chicken Breast or Grilled Salmon

ENTRÉE SALADS

Miso Glazed
White Sea Bass Salad 22
Quinoa & Arugula Salad
Ginger Dressing DF/DF

Thai-Style Marinated Hanger Steak
& Cauliflower Laab Salad 25
Roasted Cauliflower, Heirloom Baby Tomatoes
Basil, Mint, Cilantro

California Club
Cobb Salad 19
Chicken, Tomato, Bacon, Avocado Egg
Blue Cheese, Garlic Vinaigrette GF

Cold Poached Salmon 20
Cucumber Relish, Asparagus
Dill Sauce GF

Dungeness Crab Louie Salad 36
Baby Gem Lettuce, Egg, Heirloom Tomato
Avocado, Thousand Island Dressing DF

Asian Style Tossed Salad 20
Lemongrass Roasted Chicken
Chili Mint Dressing DF

California Seafood Salad 29
Blue Crab, Jumbo Shrimp, Tomato
Market Greens, Avocado GF

Fresh Fruit Plate 14
Seasonal Fruits
Choice of Raspberry Sorbet or Cottage Cheese

MAIN COURSES

Hanger Steak & Frites 30
Mashed Potatoes
Gratinated Tomatoes

Grilled Vegetable &
Grain Plate 21
Quinoa & Farro, Miso Vinaigrette VG/DF

Chicken Marsala 26
Mushrooms, Broccolini
Marsala Wine Sauce

Local Petrale Sole Meuniere 30
Parsley Potatoes
Garden Vegetables

Miso Glazed White Sea Bass 30
Scented Jasmine Rice
Blistered String Beans, Scallions DF

Alaskan Wild King Salmon 32
Fava Beans, Roasted Vegetables
Chive Beurre Blanc

Salmon Poke Bowl 22
Seasoned Rice, Sliced Cucumber, Edamame, Avocado, Asian Cabbage Slaw

SANDWICHES

All sandwiches are accompanied with a Vegetable Salad | Traditional sandwiches are available on request

Grilled Chicken Avocado Melt 18
Avocado, Smoked Gouda
Roasted Red Pepper
Chipotle Mayonnaise

Shaved Sirloin Steak Sandwich 19
Caramelized Onions, Provolone Cheese
Creamy Dijon, Ciabatta Roll
French Fries

Salmon BLT Sandwich 23
Bacon, Lettuce, Tomato
Mayonnaise
French Fries

Crab Roll Sandwich 29
Dungeness Crab, Avocado
Daikon Sprouts, Garlic Mayonnaise

Pastrami Sandwich 19
Swiss Cheese, Cole Slaw, Russian Dressing
Artisan Bread, French Fries

California Club 18
Roasted Turkey, Bacon, Lettuce
Tomato, Country White Bread

Grilled Ham & Swiss 18
Country White Bread
French Fries

Club Cheeseburger 15
Ground Prime Sirloin, American Cheese
Brioche Bun, French Fries

Andy Special 15
Seasoned Ground Prime Sirloin, Lettuce
Tomato, Cottage Cheese, Onion Rings

Turkey Burger 16
Organic Ground Turkey, Lettuce, Tomato, Avocado, Caramelized Onion, French Fries

GF = Gluten Free

DF = Dairy Free

V = Vegetarian

VG = Vegan

7-22-2021



WINES BY THE GLASS



CORAVIN SPECIAL

Our Wine Director, Laurie C. Sutton, invites you to enjoy the following incredible wine selections by the glass:

BIN 763 PETER MICHAEL “L’ESPIRIT DES PAVOTS” CABERNET SAUVIGNON 2015
Knights Valley, Sonoma County, California

Glass 50 Bottle 200



SPARKLING WINES

BIN 4	GRAHAM BECK BRUT SPARKLING N.V	South Africa	Glass	9	Bottle	35
BIN 33	PARIGOT & RICHARD ROSÉ BRUT N.V.	Crémant de Bourgogne, France	Glass	12	Bottle	48
BIN 36	CANELLA PROSECCO 2017	Conegliano-Valdobbiadene, Italy	Glass	11	Bottle	41
BIN 39	LAURENT-PERRIER “LA CUVÉE” BRUT N.V	Champagne, France	Glass	21	Bottle	84

WHITE WINES

BIN 78	TIEFENBRUNNER PINOT GRIGIO 2019	Italy	Glass	8	Bottle	32
BIN 86	CANTINA TERLANO “TERNLANER CLASSICO” 2019	Pinot Bianco Blend, Alto Adige, Italy	Glass	13	Bottle	52
BIN 108	DOMAINE SÉGUINOT-BORDET 1ER CRU “VAILLONS” CHABLIS 2018	Burgundy, France	Glass	16	Bottle	64
BIN 133	J.M. BOILLOT 1ER CRU MONTAGNY 2017	Côte Chalonnaise, Burgundy, France	Glass	15	Bottle	60
BIN 170	MICHEL LYNCH SAUVIGNON BLANC 2018	Bordeaux, France	Glass	8	Bottle	32
BIN 187	DOMAINE PAUL THOMAS “LES COMTESSES” SANCERRE 2019	Loire Valley, France	Glass	14	Bottle	56
BIN 200	GAINNEY VINEYARDS CHARDONNAY 2018	Santa Rita Hills; Santa Barbara County, California	Glass	8	Bottle	32
BIN 248	FAR NIENTE WINERY CHARDONNAY 2019	Napa Valley, California	Glass	22	Bottle	88

ROSÉ WINES

BIN 171	MIRABEAU “CLASSIC” 2020	Côtes de Provence, France	Glass	12	Bottle	48
BIN 191	DOMAINE TEMPIER ROSÉ 2018	Bandol, Côtes de Provence, France	Glass	24	Bottle	96

RED WINES

BIN 451	MANOIR DE ROBIN MERLOT 2017	Bordeaux, France	Glass	8	Bottle	32
BIN 493	CHÂTEAU SMITH HAUT LAFITTE “LES HAUTS DES SMITH” 2015	Pessac-Léognan, Bordeaux, France	Glass	19	Bottle	76
BIN 570	DOMAINE OLIVIER 1 ^{ER} CRU “BEAUREPAIRE” 2016	Santenay, Burgundy, France	Glass	18	Bottle	72
BIN 636	DOMAINE DE PALLUS “LES PENSÉES DE PALLUS” CABERNET FRANC 2016	Loire Valley	Glass	12	Bottle	48
BIN 644	ZENATO “RIPASSA” SUPERIORE 2016	Valpolicella, Veneto, Italy	Glass	13	Bottle	52
BIN 690	OYSTER BAY PINOT NOIR 2019	Marlborough, New Zealand	Glass	8	Bottle	32
BIN 700	PEDRONCELLI FAMILY ESTATE CABERNET SAUVIGNON 2018	Dry Creek Valley, Sonoma	Glass	8	Bottle	32
BIN 807	TURNBULL CABERNET SAUVIGNON 2018	Oakville, Napa Valley	Glass	17	Bottle	68
 BIN 928	PENCE RANCH PINOT NOIR 2019	Sta. Rita Hills, Santa Barbara County	Glass	13	Bottle	52
BIN 943	WILLIAMS SELYEM “RUSSIAN RIVER SELECTION” PINOT NOIR 2018	Russian River Valley	Glass	21	Bottle	84

 Indicates the Food & Wine Committee’s Wine Recommendation of the Month



We have made a downloadable version of our wine list available through the QR Code to the left. Simply use your camera app on your mobile phone or tablet and scan the code.

Please let us know if you would like to see a printed copy of our Wine List or speak with our Wine Director, Laurie C. Sutton.