



STARTERS

- Soup of the Day** \$5.95
Chef's Daily Creation
- Bay Chowder** \$7.95
Chef's Signature soup—clams, potatoes, & celery; served in bread bowl
- Wings of Fire/Thai Wings** \$8.95
Spicy Wings served with celery & Bleu cheese dressing or Thai-spiced Wings served with soy-cilantro & celery
- Quesadilla** \$7.95
Pico de Gallo, Guacamole, & Sour Cream
Add \$2 with grilled chicken breast
- Fried Calamari** \$8.95
Served with lemon aioli
- Bruschetta** \$7.95
Tomatoes, basil, red onions, & fresh Mozzarella
- Cheese Platter** \$10.95
Manchego, Cheddar, Brie, & candied pecans; served with warm bread
- Windows Cheese Platter** \$13.95
Cheese Platter plus a glass of house wine

SALADS

- Caesar** ½ \$5.95 Full \$8.95
Housemade croutons, Parmesan cheese
- Chicken Caesar** ½ \$8.95 Full \$12.95
- Calamari Caesar** ½ \$8.95 Full \$12.95
- Warm Spinach Salad** ½ \$5.95 Full \$9.00
Baby spinach, red onion, shiitake mushroom, & sweet peppers; tossed in warm bacon vinaigrette.
- Cobb Salad** \$12.95
Grilled chicken breast, eggs, avocado, bacon, Bleu cheese, & tomatoes with a buttermilk ranch dressing
- Oriental Chicken Salad** \$13.95
Napa cabbage, soy-peanut dressing, sweet peppers, celery & carrots; topped with cashews & wonton crisps
- Dungeness Louis Salad** \$14.95
Dungeness Crab, Iceberg Lettuce, avocado, Kalamata Olives, eggs, & diced tomatoes

SANDWICHES

Served with French Fries

- The Prime** \$13.95
Prime Rib dip served on Foccacia bread with crispy onion, basil aioli & Swiss cheese.
- Angus Burger** \$13.95
Half pound Angus beef with lettuce, tomato, onions and choice of Cheddar, Swiss, or Pepper Jack cheese; served on Kaiser roll.
Add \$1 per topping: bacon, mushroom, avocado, sautéed onions, or Bleu cheese
- Chicken Panini** \$12.95
Grilled chicken, artichoke, bacon, & Provolone; served on Foccaccia bread
- Club Sandwich** \$12.95
Roasted turkey, bacon, lettuce, tomatoes, & mayonnaise; served on whole wheat or white toast
- Herb Marinated Chicken** \$12.95
Chicken Breast, grilled zucchini, fresh pears, Goat cheese & pesto aioli on Ciabatta bread
- Vegetable Panini** \$11.95
Grilled vegetables, Pesto, & Fresh Mozzarella on Ciabatta bread

PASTAS

- Spaghetti Bolognese** \$15.95
Sautéed ground beef with minced garlic, celery, onion, carrot, & fresh tomato sauce
- Butternut Squash Ravioli** \$16.95
Brown butter & Parmesan cheese garnished with a fried sage

CHICKEN & BEEF

- Pacific Rim Stir Fry** \$15.95
Chicken, asparagus, sweet peppers, broccoli, mushroom, & onions; served with Jasmine rice
- Stuffed Chicken Breast** \$17.95
Stuffed with herbed Goat cheese and served with garlic mashed potatoes, & grilled asparagus; topped with arugula, tomato, & basil oil
- New Yorker** \$24.95
A grilled 10 oz. New York steak prepared with a Port Wine Demi-glace reduction, roasted Fingerling potatoes and Garlic Broccolini and crispy Cippolini Onions.

18% gratuity will be added to parties six or more

All Day Menu available daily from 11:00AM to 10:00PM

For reservation contact us at 650-340-8500 ext. 2156

SEAFOOD

Fish & Chips	\$13.95
Beer battered with Anchor Steam served with lemon-caper remoulade & French fries	
Pan-Roasted Salmon	\$17.95
Sauteed Baby Bok Choy & Red Pepper-Ginger sauce, topped with orange segments, red onion, & cilantro; served with Jasmine rice	
Sea Bass Prosciutto	\$18.95
Prosciutto & sage wrapped Sea Bass served on a bed of cauliflower puree with capers, almonds & golden raisins; mashed potatoes and asparagus topped with balsamic reduction	

DESSERTS

Häagen Dazs® Ice Cream	\$4.00
Two scoops: choice of Vanilla, Chocolate or Strawberry	
New York Style Cheesecake	\$5.00
Served with Strawberry Sauce	
Double Chocolate Cake	\$5.00
Served with Chocolate Sauce	
Mixed Berries and Cream	\$6.00
Mixed berries topped with whipping cream	
Tiramisu	\$5.00
Served with Chocolate Sauce	
Warm Apple Pie/Ala Mode	\$5.00/\$6.00
Served with Caramel Sauce	

BEVERAGES

Sodas	\$3.00
Domestic Bottles	\$4.50
Budweiser, Bud Light, or O'Douls	
Premium Bottles	\$5.00
Corona, Stella Artois, Heineken, Guinness	
Domestic Drafts	\$5.00
Budweiser & Coors Light	
Specialty Drafts	\$5.50
Blue Moon, Samuel Adam's Boston Lager, Anchor Steam, Sierra Nevada, Gordon Biersch, Stone Pale Ale, Fat Tire	

WINES

Whites	Glass/Bottle
Chardonnay	
Chateau Montelena	\$50
Chalk Hill	\$47
Neyers	\$45
Orogeny	\$36
Beaulieu Vineyards	\$30
Sonoma Cutrer	\$12/\$46
Kendall Jackson	\$9/\$34
Chalone 375mL	\$12
Pinot Grigio	
Lumina Ruffino	\$9/\$34
Ecco Domani	\$8/\$30
Sauvignon Blanc	
Cakebread Cellars	\$14/\$54
Kendall Jackson	\$8/\$30
White Zinfandel & Riesling	
Beringer White Zinfandel	\$7/\$26
Kendall Jackson Riesling	\$8/\$30
Champagnes & Sparking Wines	
Dom Perignon Champagne	\$235
Taittinger Champagne	\$85
Domaine Chandon Brut	\$45
Gloria Ferrer Blanc De Noirs	\$40
Kenwood Yulupa	\$35
Domaine Chandon Brut (Mini-bottle)	\$12
Reds	Glass/Bottle
Merlot	
Rutherford Hill	\$45
Clos Du Bois	\$9/\$34
Blackstone	\$8/\$30
Cabernet Sauvignon	
Jordan	\$85
Moon Mountain	\$12/\$46
Robert Mondavi	\$45
Louis M. Martini	\$8/\$30
BV Rutherford 375mL	\$18
Pinot Noir & Meritage	
Echelon Pinot Noir	\$12/\$46
Etesian Pinot Noir	\$45
Mac Murray Ranch Pinot Noir	\$10/\$38
Kendall Jackson Meritage	\$10/\$38

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