




LUNCH

Starters


Soup Du Jour	8
French Onion Soup	9
With Garlic Crouton, Emmental Cheese	
Monterey Style Fried Calamari	13
Served with Lemon Harissa Aioli	
Tomato and Tofu Caprese  GF	9
Mixed Greens  GF	9
Tender Field Greens and Red Beets with Garden Herb and Champagne Vinaigrette	
Yellowfin Tuna Tartar	14
Served with Teriyaki Sweet Chili Glaze, Sesame Seeds, Wasabi Mayo and Crispy Taro Chips	
Steamed Prince Edward Island Mussels	14
Served in Pinot Grigio Wine, Garlic and Italian Parsley with Grilled Focaccia	
Steamed Manila Clams GF	14
Served in Saffron Broth, Garlic and Basil with Grilled Focaccia	

Entrées

Kobe Beef California Burger 8 oz	17
With Bacon, Avocado, Lettuce, Tomato, and Tillamook Cheddar Cheese	
Seared Yellowfin Ahi Tuna with Blueberry Honey Walnut Chutney 	28
Served with Sauteed Onions and Bell Pepper Confit with Cherry Tomatoes	
Grilled Vegetable Sandwich	16
Served on Naan Bread, Grilled Zucchini, Asparagus, Basil Aioli and Sprouts	
Served with Sweet Potato Fries	
Caesar Salad	10
Hearts of Young Romaine, Focaccia Croutons, Parmesan Cheese with Classic Caesar Dressing	
With Grilled Chicken	16
With Wild Argentina Shrimp	20
With Grilled Angus New York Steak	28
Grilled Salmon  GF	28
Served on Baby Arugula Salad, with Pecans, Strawberries, Hearts of Palm with Chipotle Dressing	
Petaluma Grilled Chicken Sandwich	16
Served on Ciabatta Bread, with Boursin Cheese, Roasted Piquillo Peppers and Fried Onions	
Soleil Turkey Club	15
Smoked Breast of Turkey, Bacon, Avocado, Tomato with Tarragon Mayonnaise	
Grilled New York Steak Steak Pomme Frites GF	28
Gorgonzola Cheese Beurre, Arugula and Fries	
Rigatoni Pasta	24
Sauteed Rock Shrimp, Chorizo de Bilbao with Garlic White Wine Sauce and Grilled Focaccia Bread	
Rotisserie Young Chicken  GF	27
With White Beans, Sundried Tomatoes, Kale Ragout with Garlic Shiitake Mushroom Demi Glaze	

Side Orders

French Fries GF	5
Gratin Potatoes	5
Sweet Potato Fries	5
Fried Yuca	5
Sautéed Spinach GF	5
Seasonal Steamed Vegetables GF	5

SuperFoodsRx® dishes specifically pair whole foods to boost their nutritional benefits and their flavors. 
Antioxidant-rich and naturally low in calories, SuperFoods are known to improve well-being and longevity.
We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to
Accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist
you in making your selection. Please consult your physician as to your personal health decisions. **GF**