

## Appetizers

### Caprese Salad

Fresh Homemade Mozzarella, Tomato Slices, Fresh Basil, Basil Oil, and Balsamic Reduction

\$5

### Hummus

Served with Grilled Flatbread.

\$5

### Yam Fries

Served with a Feta Cheese Cream Sauce, Feta Cheese Crumbles, and Balsamic Reduction

\$7

### Steamed Mussels

Steamed with white Wine and Garlic. Served with Grilled Rosemary Focaccia Bread

\$6 - ½ lb.      \$10 - 1 lb.

### Sesame Crusted Ahi

Seared Rare and served with Wasabi Aioli, Soy Glaze, and Pickled Ginger

\$7

### Grilled Prawn Skewer

With Cilantro-Lime Coleslaw, Balsamic Reduction, and B.B.Q. Spiced Aioli

\$7

## Soups

Baja Chicken Enchilada or Soup Du Jour

\$3 cup

\$5 bowl

## Salads

### B.B.Q. Chicken Salad

Field Green Mix, Ranch Dressing, Grilled Chicken Breast, Corn, Cilantro, Avocado, Tortilla Strips, and Drizzled with B.B.Q. Sauce.

\$12

### Gourmet Salad

Field Green Mix, Grilled Chicken Breast, topped with Cashews, Craisins, Feta Cheese, Parmesan Cheese, Egg, and Red Wine Vinaigrette.

\$12

### Chef Salad

Field Green Mix, Shaved Turkey Breast, Smoked Ham, Swiss, Cheddar, Tomatoes, Cucumber, Egg, Olives, and your choice of Dressing.

\$12

### Caesar Salad

Romaine Lettuce, Creamy Caesar Dressing, Shredded Parmesan Cheese, and Croutons.

Grilled Chicken \$11

Grilled Salmon or Prawns \$13

Mixed Field Green Side Salad

\$4

Classic Caesar Side Salad

\$4