

beverages

- ORANGE, GRAPEFRUIT 7
- APPLE, POMEGRANATE, CRANBERRY 5
- COFFEE 5
- ORGANIC TEA SELECTION 5
- HOT CHOCOLATE 5
- CAPPUCCINO, LATTE 6
- ESPRESSO 5

bread & grains

- MORNING PASTRIES 12
choice of three items
- CROISSANT 6
choice of plain or chocolate
- DANISH 6
choice of cheese or fruit
- MUFFINS 5
chef's daily selections
- BAGEL & CREAM CHEESE 6
- ENGLISH MUFFIN 5
preserves & butter
- TOAST 4
sourdough, white, wheat or rye, preserves and butter
- CEREAL 7
corn flakes, rice krispies, cheerios, raisin bran with regular, low fat or skim milk
- MCCANN'S OATMEAL 10
milk brown sugar, raisins
- HOUSE MADE GRANOLA 12
tropical sun dried fruits, berries
- SMOKED SALMON 20
choice of bagel, cream cheese, shaved red onions, sliced tomato, salt preserved capers

from the griddle

- BUTTERMILK PANCAKES 13
warm blueberry compote
- BELGIAN WAFFLE 13
fresh berries, whipped cream, vermont maple syrup
- VANILLA CINNAMON FRENCH TOAST 12
mascarpone cream, strawberry compote, caramelized banana

fruits

- FRESH MARKET FRUITS 16
- SEASONAL FRESH BERRIES 8
- LOW FAT YOGURT 6

AMERICAN BREAKFAST PACKAGE

CHOICE OF: fresh juice, coffee or tea
CHOICE OF: two farm fresh eggs any style or pancakes
CHOICE OF: country sausage, natural cured ham or natural smoked bacon
INCLUDES: breakfast potatoes, fruit, toast, pastries, preserves & butter

DAILY 24

CALIFORNIA BREAKFAST BUFFET

omelettes to order, fresh waffles, market fruits, bagels, pastries, dim sum, breakfast meats, and chef specials

SATURDAY FROM 7AM TO 2PM 32

SUNDAY BRUNCH

farm fresh eggs, pancakes, breakfast pastries, farmer's market, pizza kitchen, sushi bar, gelato bar & more

SUNDAY FROM 9AM TO 2:30PM 52

eggs

- MONTEREY OMELETTE 14
choice of asparagus, onion, tomato, peppers, grilled chicken breast, spinach, gruyere, cheddar and swiss cheese
- EGGS BENEDICT 16
english muffin, canadian bacon, poached eggs, hollandaise
- EGGS ANY STYLE 12
two eggs, hash browns, choice of country sausage, natural cured ham or natural smoked bacon, choice of toast, preserves & butter
- VEGETARIAN EGGS BENEDICT 16
grilled portabella mushroom, spinach and avocado
- HUEVOS RANCHEROS 14
eggs, corn tortilla, black beans, roasted tomato salsa, sour cream

sides

- CHICKEN-APPLE SAUSAGE 5
- NATURAL CURED HAM 4
- COUNTRY SAUSAGE 4
- NATURAL SMOKED BACON 4
- CANADIAN BACON 5
- HASH BROWNS 4



appetizers

CHEF'S DAILY SOUP 7

CRISPY CALAMARI 13
roasted garlic & tomato aioli

TUNA TARTAR 12
sweet chili paste, avocado, curry lavosh

SALUMI & CHEESE 15
prosciutto, speck, salami, california cheddar, olives, pepper, garlic marinated baby onions, grilled bread

MEZE PLATTER 9
hummus, tabbouleh, baba ganoush, toasted pita

salads

LOCAL MARKET GREENS 11
radish, tomato, carrots, cucumbers, manchego cheese, balsamic vinaigrette

"CK" CHOPPED SALAD 18
romaine, greens, spicy chicken, cherry tomato, avocado, egg, miso cilantro dressing

ROMAINE SALAD 10
anchovies, anchovy dressing, herb croutons

ADD GRILLED MARINATED SHRIMP 8
ADD HERBED CHICKEN BREAST 6

main dishes

SEAFOOD LINGUINI 20
mussels, clams, shrimp, chorizo, fennel, chicken saffron broth

VEGETABLE CAPELLINI 16
tomatoes, beans, broccolini, mushrooms, roasted garlic, swiss chard, basil, ricotta

PAPPARDELLE BOLOGNESE 17
ricotta salata, mushrooms, garlic bread

GRILLED BEEF TENDERLOIN 22
two 3oz pieces, béarnaise, french fries

SALMON 22
braised leeks, citrus, frisse, orange butter sauce, crispy leeks

sandwiches

choice of fresh fruit, fries or mesclun greens

ROASTED TURKEY B.L.T.A. 16
honey grain mustard, ciabatta bread

CHICKEN SANDWICH 17
bacon, smoked mozzarella, watercress, fig jam, ciabatta, tomato

CATALINA BURGER 15
sesame brioche bun, white cheddar, romaine, radicchio, pickled onion, tomato

GRILLED VEGETABLE SANDWICH 14
grilled zucchini, yellow squash, eggplant, roasted pepper, hummus, spinach, manchego cheese, rosemary bread, pesto aioli

PORK 3 WAYS 15
braised pork, bacon, ham, yellow mustard mayonnaise, swiss cheese, lettuce, sourdough bread

SWORDFISH MELT 17
tomato, avocado, basil mayonnaise, white cheddar, sesame brioche bun

from the brick stone oven

MARGHERITA FLATBREAD 12
tomato, mozzarella cheese, basil

GOAT CHEESE & WILD ARUGULA FLATBREAD 14
mushroom, onion, goat cheese, mozzarella, truffle oil

CLASSIC PEPPERONI FLATBREAD 14
tomato, mozzarella cheese

THREE PORK FLATBREAD 14
pork belly, prosciutto, bacon, jalapeno, tomato sauce, mozzarella, basil

STONE OVEN ROASTED MUSSELS 15
white wine, garlic parsley butter, toasted bread



appetizers

DAILY SOUP 7

CLAM CHOWDER 9

CRISPY CALAMARI 13
roasted garlic & tomato aioli

PROSCIUTTO 12
cantaloupe, olives, cipolini onion, grilled bread

MEZE PLATTER 9
hummus, tabbouleh, baba ganoush, toasted pita

TUNA TARTAR 12
sweet chili paste, avocado, curry lavosh

GARLIC BREAD 5
from the brick stone oven


main dishes

Add House Salad 5

Add Ultimate Baked Potato 6

 PAPPARDELLE BOLOGNESE 17
mushrooms, ricotta salata, garlic bread

 VEGETABLE CAPELLINI 16
tomatoes, beans, broccolini, mushrooms, roasted garlic, swiss chard, basil, ricotta

 SEAFOOD LINGUINI 20
mussels, clams, shrimp, chorizo, fennel, chicken saffron broth

SURF & TURF 48
grilled 6oz tenderloin, roasted potato, peppercorn sauce
grilled maine lobster tail, arugula salad, béarnaise

SALMON 25
asparagus, wasabi butter sauce, crushed potatoes, pancetta

STRIPE BASS 24
ramps puree, ginger, fennel, carrots & peas, roasted ramps

MISOYAKI SHRIMP 24
sizzling vinaigrette, crispy sushi, bok choy

CATALINA BURGER 15
white cheddar, romaine, radicchio, pickled onion, tomato

GRILLED PORK CHOP 24
wild arugula, grilled yellow nectarines, balsamic olive oil, potato tostones, smoky grain mustard jus

ROASTED CHICKEN 24
artichoke, cipolini onion, blue lake beans, lemon thyme sauce

sides

MAC & CHEESE 8
pancetta, truffle oil

YUKON GOLD POTATO PUREE 6

SAUTÉED BROCCOLINI 6

STEAMED CALIFORNIA ASPARAGUS 9
lemon olive oil

salads

ROMAINE SALAD 10
anchovy dressing, anchovies, herb croutons

BURRATA 14
charred vine ripe tomato, basil puree, olive oil, sourdough bread

LOCAL MARKET GREENS 11
radish, tomato, carrots, cucumbers, manchego cheese, balsamic vinaigrette

PICKLED RED & CHIOGA BEET SALAD 12
olive oil, baby arugula, goat cheese

the grill

grill items include choice of house made steak sauce, peppercorn sauce, or sauce béarnaise

Add House Salad 5

Add Ultimate Baked Potato 6

NEW YORK STRIP 14OZ 36

FILET 6OZ 27

DOUBLE LAMB CHOPS 35

GRILLED FISH OF THE DAY market price

from the brick stone oven

MARGHERITA FLATBREAD 12
tomato, mozzarella cheese, basil

GOAT CHEESE & WILD ARUGULA FLATBREAD 14
mushroom, onion, goat cheese, mozzarella, truffle oil

CLASSIC PEPPERONI FLATBREAD 14
tomato, mozzarella cheese

THREE PORK FLATBREAD 14
pork belly, prosciutto, bacon, jalapeno, tomato sauce, mozzarella, basil

STONE OVEN ROASTED MUSSELS 15
white wine, garlic parsley butter, toasted bread



 Signature Dish

desserts

9 each

PEANUT BUTTER CHOCOLATE TART

crumble chocolate base, peanut butter custard, chocolate ganache, brulee banana, vanilla gelato peanuts

CARAMEL CHEESECAKE CRÈME BRÛLÉE

vanilla butter cookie crust, caramel cheesecake batter, tahitian vanilla bean crème brûlée, walnut crisp

COLLASSO CRUNCH

chocolate torte, vanilla ice cream, soft chocolate chip cookies, chocolate mousse, chocolate ganache, sea salt, chocolate sauce, vanilla chantilly

PEACH BLUEBERRY CRISP

pastry crust, browned butter custard, fresh peaches, blueberries, oat streusel, vanilla bean gelato

FROZEN MASCARPONE APRICOT DELIGHT

mascarpone ice cream, apricot sorbet, fruit jelly, tarragon apricot consume, almond crumble

ports, sherry, & dessert cocktails

WARRE'S 1985 VINTAGE PORT 25

TAYLOR'S 20 YEAR TAWNY PORT 15

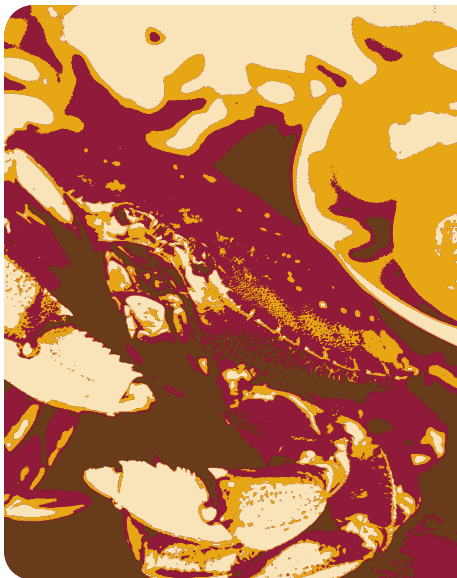
DIOS BACO CREAM SHERRY 9

BESAME MUCHO MOCHATINI 13

absolut vanilla vodka, kahlua, godiva dark chocolate, espresso, maple syrup, dark chocolate syrup, cream

LEMON CREAM PIE 13

lemoncello, ketel one citroen, st. germain, sprite, cream



Seafood Buffet

EVERY FRIDAY

5:00pm to 10:00pm

\$55

Reservations Recommended

310.265.2836

