

APPETIZERS

DAILY SOUP 7

CLAM CHOWDER 9

CRISPY CALAMARI roasted garlic & tomato aioli 13

PROSCIUTTO cantaloupe, olives, cippolini onion, grilled bread 14

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

TUNA TARTAR sweet chili paste, avocado, curry lavosh 12

SALADS

ROMAINE SALAD anchovy dressing, anchovies, herb croutons 10

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

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

PICKLED RED & CHIOGA BEET SALAD olive oil, baby arugula, goat cheese 11

FLATBREADS/OVEN

MARGHERITA tomato, mozzarella cheese, basil 12

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

CLASSIC PEPPERONI tomato, mozzarella cheese 14

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

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

CALZONE burrata, rosemary, onion, olives, roasted garlic, olive oil 13

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

THE GRILL

NEW YORK STRIP 14 oz 36

FILET 8 oz 34

FILET 6 oz 27

DOUBLE LAMB CHOPS 38

GRILLED FISH OF THE DAY 24

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

MAIN DISHES

PAPPARDELLE BOLOGNESE mushrooms, ricotta salata, garlic bread 17

VEGETABLE LASAGNE butternut squash, yellow squash, eggplant, braised greens, mozzarella, parmesan, ricotta cheese, béchamel, marinara 19

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

SALMON scallop potatoes, asparagus, grain mustard butter sauce 25

BUTTERFISH miso marinated, crispy sushi, bok choy, pickled ginger, sesame vinaigrette 24

SCALLOP crushed potatoes, sunchokes, pancetta, salsa verde 25

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

GRILLED PORK CHOP

wild arugula, roasted apples, potato tostones, smokey grain mustard jus 24

FRIED CHICKEN goat cheese potato puree, swiss chard, pan gravy 24

BRAISED SHORTRIBS mushroom risotto, crispy shallots 27

SIDES

mac + cheese, pancetta, truffle oil 8

roasted fingerling potatoes 6

yukon gold potato puree 6

sautéed broccolini 6

steamed california asparagus, lemon olive oil 9

Chef de Cuisine
Rupam Bhagat

Restaurant Manager
Marge Miller

Parties of six or more are subject to 18% gratuity.

