



SOUPS

FRENCH ONION SOUP

sautéed onions, sherry wine, veal and chicken broth served with gruyère cheese, croutons 10.50

SEASONAL DAILY SOUP 8.75

SHAREABLES

CHARCUTERIE AND ARTISAN CHEESE BOARD

house-made pickled vegetables, olives, condiments, rustic bread 19.00

BEER BATTERED ALASKAN COD TOSTADAS

crisp salad, pickled onions, chipotle aioli, fresh salsa 17.00

RED SNAPPER BAJA TACOS

spicy avocado slaw, queso fresco, salsa fresca 16.50

WHITE FISH AND SHRIMP CEVICHE

temecula olive oil, jalapeño and tomato, tortilla chips 18.00

SALADS

HEART OF ROMAINE CAESAR

baby kale, parmesan cheese, toasted focaccia 17.50
add grilled chicken 21.50 add grilled salmon 24.50

"MIX" COBB SHAKER

romaine lettuce, roasted turkey, hard-boiled egg, tomatoes, bleu cheese crumbles, bacon, black olives, avocado, white balsamic dressing 23.00

FENNEL AND HEIRLOOM TOMATO

burrata cheese, fennel pollen, arugula, balsamic vinaigrette 16.75

PIZZA

MARGHERITA

plum tomato sauce and sliced heirloom tomatoes, fresh mozzarella cheese and basil 18.00

PEPPERONI

roasted tomato sauce, fontina cheese, fresh mozzarella cheese, sliced pepperoni 18.00

SANDWICHES

served with kettle chips
substitute for fries or fresh fruit +2.00

CHERMOULA ROASTED MEDITERRANEAN VEGETABLES

tomato hummus on cauliflower crust, petite garden salad 17.00

THE IMPOSSIBLE BURGER

grilled mushrooms, pickled onions, lettuce, tomato, serrano aioli 19.00

CLASSIC BLACK ANGUS BURGER

grilled 8 oz burger, lettuce, tomato, red onions, pickles, brioche bun 18.50

SLOW ROASTED TURKEY BREAST

lettuce, tomatoes, bacon, cranberry mustard, rustic cranberry walnut bread 18.50



MAIN COURSE

enhance your meal with a coup of soup or mix green salad 5.50

MIX SEAFOOD LINGUINI

shrimp, scallops, clams, white wine shellfish butter sauce 30.50



PAN-SEARED PACIFIC RED FISH

forbidden rice, passion fruit emulsion, roasted pineapple relish 34.00



PAN-SEARED SKUNA BAY SALMON ON THE SKIN

white asparagus, green pea purée, confit tomato vinaigrette, pea shoot salad 33.00



ORGANIC CHICKEN BASQUAISE

baked in a tomato and bell pepper stew, soft polenta 29.00



10 OZ PRIME BLACK ANGUS GRILLED NY

mushroom ragout, natural jus, roasted peewee potatoes 43.00



12 OZ CAPE GRIM GRASS FED NATURAL BEEF RIB-EYE

roasted peewee potatoes, market vegetables, herb butter 47.00



PARISIAN STEAK FRITES

grilled flat iron steak, market vegetables, shoestring fries 30.00

Choice of Sauce: chimichurri, cognac and peppercorn or cabernet sauvignon jus

PARMESAN CRUSTED CHICKEN PICCATA

herb angel hair, caper and lemon veal jus 30.00

VEAL CANNELONI

pasta stuffed with veal stew, sage cream and veal jus 31.00



VEGAN RIGATONI

plant based sausage, mushrooms, green pea crushed tomato sauce 29.00



represents health conscious menu selections developed by our Executive Chef



gluten friendly



vegan friendly



spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 20% gratuity will be added for parties of 6 or more guests we will gladly serve bread and water upon request

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.