

Starters

- Soup of the Day** \$6.95 cup \$8.95 bowl
- Ahi Tuna Tartar** \$14.95
Layered with fresh avocado drizzled with wasabi & soy sauce served with crispy wonton chips.
- Eggplant Mozzarella** \$11.50
Baked in our homemade marinara sauce with fresh mozzarella.
- Steamed Clams and Mussels** \$14.95
Fresh Manila clams & Prince Edward Island mussels or a combination of both in a savory white wine broth with garlic & fresh chopped tomatoes.
- Grilled Polenta** \$9.95
Choice of sautéed wild mushrooms, fresh herbs & demi-glace or Pomodoro style tomato sauce & Gorgonzola cheese.
- Steamed Castroville Artichoke** \$10.95
Stuffed with roasted corn, bell peppers & zucchini with basil aioli & balsamic vinaigrette.
- Monterey Bay Calamari** \$13.95
Crispy fried with basil aioli & wasabi or sautéed "Sicilian style" with fresh chopped tomatoes, capers & chili flakes.
- Monterey Bay Sand Dabs** \$12.95
With steamed spinach, & seafood beurre blanc.

Salads

FARM TO TABLE

- Carmel Valley Greens** \$8.95
Local, organic Earthbound Farms baby mixed greens, tomato, cucumber, Kalamata olives, balsamic vinaigrette and Feta cheese.
- Mozzarella Caprese** \$9.95
Vine-ripened tomatoes, fresh basil, extra virgin olive oil & kosher salt.
- Village Corner Classic Caesar** \$10.95
topped with garlic croutons, anchovies & Asiago cheese
- Roasted Baby Beet Salad** \$12.95
Local Earthbound Farms organic baby greens with Laura Chenel goat cheese, almonds & a tangy sherry vinaigrette.
- Iceberg Wedge** \$11.95
Applewood smoked bacon, Point Reyes blue cheese, candied walnuts & fresh chopped tomatoes.
- Arugula & Baby Spinach** \$11.95
with candied walnuts, pears, pickled red onion & Gorgonzola cheese.
- Greek Salad** \$10.95
Fresh Romaine, cucumbers, tomatoes, Kalamata olives & crumbled feta cheese dressed with lemon, fresh herbs & extra virgin olive oil.

Entrées

- Moroccan Tandoori Rack of Lamb** \$29.95
with mashed potatoes, seasonal vegetables, Bernaise & rosemary au jus.
- Marinated Flat Iron Steak** \$24.95
served medium with mashed potatoes & seasonal vegetables.
- Oak Grilled Filet Mignon** \$32.95
8 oz. filet. peppercorn demi-glace served with spinach and mushroom crepe.
- Pecan Crusted Halibut** \$32.95
White wine, garlic fennel broth. oven dried tomatoes, mashed potatoes.
- Slow Roasted Short Ribs** \$24.95
Over papardelle pasta with seasonal vegetables.
- Pistachio Crusted Salmon** \$26.95
Mashed potatoes, spinach, seafood beurre-blanc, wasabi & lobster sauce.
- Oak Grilled Pork Chop** \$22.95
maple, dijon cream. Served with mashed potatoes & seasonal vegetables.
- Chicken Picatta** \$19.95
Tender chicken breast sautéed with garlic, capers, lemon & white wine. Served with
mashed potatoes & fresh seasonal vegetables.
- Bistro Burger** \$17.95
char-broiled ½ lb. Angus beef, 1000 Island dressing, applewood smoked bacon &
choice of cheese on a grilled kaiser roll with steak fries.

Pastas

- Creamy Risotto with Grilled Scallops & Prawns** \$26.95
asparagus, sun-dried tomatoes & Asiago Cheese.
- Dungeness Crab Ravioli with Grilled Sea Scallops** \$25.95
Sun-dried tomatoes, Marsala cream reduction & arugula.
- Fettuccine Alfredo with Grilled Chicken** \$18.95
Creamy Alfredo sauce with garlic and parmesan cheese.
- Linguine Pescatore** \$28.95
Manilla clams, P.E. Island mussels, prawns, bay scallops and fresh fish in a white wine
sauce with garlic & fresh tomatoes.
- Vegetarian Penne Pasta** \$18.95
fresh mozzarella, grilled seasonal vegetables, Kalamata olives, tomatoes, basil, garlic,
& olive oil.

Specialties

- Paella de Cadiz for Two** \$52.95
prawns, clams, black mussels, calamari, chicken & spicy Andouille sausage with
seasonal vegetables in savory saffron rice.
- Mixed Seafood Grill for Two** \$54.95
fresh fish of the day, salmon, prawns, sea scallops with olive oil & fresh herbs served
with mashed potatoes & seasonal vegetables.

ADDITIONAL ORDERS OF BREAD \$3.00 / SPLIT PLATE CHARGE \$5.00