

FIRSTS

TODAY'S SOUP 6.50

CAESAR SALAD
parmesan, garlic croutons 9.00

ORGANIC FIELD GREENS SALAD
golden raisins, fuji apples, candied pecans, goat cheese crostini 8.00

WARM SPINACH SALAD
pancetta, red beets, toasted walnuts, feta cheese 10.00

BRUSCHETTA
roasted peppers, goat cheese, arugula pesto 9.50

DUNGENESS CRAB CAKES
avocado-jalapeño sauce, micro greens 12.50

CALAMARI FRITTI
bloody mary cocktail sauce, spicy remoulade 9.50

LAMB CHOP LOLLIPOPS
garlic-herb vinaigrette 13.50

SMOKED SALMON
crème fraîche, fried capers, toast points 12.50

OYSTERS ON THE HALF SHELL
champagne mignonette 2.50 each

AHI TUNA TARTARE
pine nuts, sesame oil, scallions, quail egg, wasabi crème fraîche 12.50

HOUSE COCKTAILS

9.00

VELVET GALLANTE stolichnaya gala apple
vodka, velvet falernum and fresh lemon juice, served up

FRENCH 75 bombay sapphire gin, fresh lemon juice
and sparkling wine

HERB CAEN'S VITAMIN V his signature
martini made with stolichnaya vodka, served in a wine
glass over ice with a splash of soda and an orange slice

SAZERAC old overholt rye whiskey, herbsaint, and
peychaud's bitters served up

DARK AND STORMY gosling's black seal rum,
spicy ginger beer and fresh lime

MANHATTAN bulleit bourbon, sweet vermouth,
bitters, stirred and served up

PALOMA don julio blanco tequila, fresh grapefruit
and lime juice, and topped with soda

BLOOD AND SAND dewar's scotch, cherry
heering, sweet vermouth and fresh orange juice served up

Congratulations to the San Francisco Giants - 2010 World Champions!

ENTRÉES

DAILY PASTA

a.q.

PAN-ROASTED PETRALE SOLE

organic baby spinach, roasted root vegetables, ginger-shallot beurre blanc 24.50

RISOTTO

roasted kabocha squash, chanterelles, sage, grana padano 17.50

HOFFMAN FARMS ORGANIC HALF-CHICKEN

quinoa, seasonal vegetables, au jus 18.50

SEARED SEA SCALLOPS

roasted yellow corn, leeks, basil-concasse cream sauce 25.00

OVEN-ROASTED PORK CHOP

oven-roasted red potatoes, bell peppers, kale, tomatillo sauce 23.50

ESTANCIA GRASS-FED NEW YORK STEAK

horseradish mashed potatoes, asparagus, blue cheese butter 29.50

BALBOA BURGER ON A BAGUETTE

lettuce, housemade pickles & onions, french fries 12.50

*add jack, swiss, blue, cheddar cheese, grilled onions,
sautéed mushrooms, bacon or avocado, 1.00 each*

18% Gratuity may be added to parties of 8 or more. Please note we do not add a Healthy SF fee to your bill.

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