



starters

- soup of the day**, your server will provide a description 5.50
- crispy goat cheese**, with oven dried tomatoes and roasted garlic cloves, capers and olives 8.25
- crab cakes**, with basil aioli and a cucumber and red onion salad 9.25
- crispy fried calamari**, with leek rings and basil aioli 10.50
- kurt's four-onion tart**, with grilled fennel sauce and balsamic vinaigrette 9.75
- blue crab "risotto"**, pearl pasta, spinach, asparagus, tomatoes and a lemon cream sauce 12.50

mains

-brunch entrées are served with roasted potatoes & fresh fruit-

- crab frittata**, with dungeness crab and green onions 14.50
- exotic mushroom frittata**, with fresh spinach and parmesan 11.50
- traditional eggs benedict**, traditional presentation 14.50
- crab & avocado benedict**, dungeness crab, avocado, poached eggs and hollandaise sauce 17.00
- the classic**, two eggs, prepared to your liking, with a choice of smoked bacon or chicken-apple sausage 8.50
- belgian waffle**, with maple syrup, fresh berries and whipped cream 11.50
- three cheese omelette**, jarlsberg, farmhouse gouda and sharp cheddar 10.50
- garden omelette**, spinach, vine ripened tomatoes, wild mushrooms and mascarpone 11.50
- smoked salmon omelette**, smoked salmon, green onions and goat cheese 13.50
- chicken fettuccini**, with spinach, oven dried tomatoes and garlic cream sauce 13.50
- angel hair pasta**, with shiitake mushrooms, tomatoes, spinach and soybeans 11.25
- grilled "bistro" skirt steak**, with green salad and fries 16.25

brunch trays

- continental**, breakfast pastries, granola, fresh fruit and yogurt 18.50
- healthy breakfast**, cereal, skim milk, yogurt, fresh fruit 14.50
- lox & bagels**, smoked salmon, toasted bagels, capers, onions, cream cheese and tomatoes 18.50

sandwiches & greens

-sandwiches are served with a choice of green salad, lentil salad, potato salad or fries-

- grilled eggplant**, roasted peppers, zucchini onions and mushrooms 8.25
- chicken club**, avocado, tomato, smoked bacon, cheddar and garlic aioli 12.75
- roasted turkey**, spinach, pesto, oven dried tomatoes, and farmhouse gouda on focaccia 10.25
- black angus bistro burger**, bacon, avocado, grasing's special sauce and cheddar cheese 12.75
- charbroiled chicken**, onion, oven dried tomato, jarlsberg, honey mustard on focaccia 9.75
- charbroiled angus burger**, your choice of cheese, and grasing's special sauce 11.50
- grilled cheese**, sandwich with oven dried tomato and onion on focaccia 8.25
- field greens**, with shaved parmesan, croutons and dijon vinaigrette 7.25
- butter lettuce**, point reyes blue cheese, caramelized pears, walnuts and balsamic vinaigrette 9.35
with chicken 12.85 with prawns 16.00
- caesar salad**, shaved asiago cheese and anchovies 8.25
with chicken 12.50
- thai chicken salad**, napa cabbage, romaine lettuce, bell peppers, shaved carrots 11.75
- grilled marinated vegetables**, with pearl pasta, pesto, feta and spinach 11.25

Chef Kurt Grasing

Chef/Proprietor

Miguel Bautista
Chef de Cuisine

James A. Tolentino
General Manager

we pride ourselves in using sustainable local and organic products.
much of our seafood, meat and poultry is hormone and antibiotic free, brought up humanely in a sustainable environment.