



- 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



- fish of the day**, your server will provide a description 15.75
- chicken fettuccini**, with spinach, oven dried tomatoes and garlic cream sauce 13.50
- exotic mushroom frittata**, with fresh spinach and parmesan 11.50
- angel hair pasta**, with shiitake mushrooms, tomatoes, spinach, and soybeans 11.25
- grilled "bistro" skirt steak**, with green salad, and fries 16.25



-all 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 & cheddar cheese 12.75
- charbroiled chicken**, onion, oven dried tomato, jalsberg, 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 & 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 and thai dressing 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.