

BISTRO MENU

HOUSE MADE NEW ENGLAND CLAM CHOWDER

Smoked Applewood Bacon, Red Potatoes and Surf Clams in a Rich Cream Base

Bowl \$7.95

Cup \$4.95

FRENCH ONION SOUP GRATINÉE

Caramelized Onions in Beef Consommé Baked With Gruyère and Parmesan Cheese

\$9.75

MENDOCINO HOTEL SALAD

Organic Spring Mix, Candied Pecans, Dried Sour Cherries, Feta Cheese and Balsamic Vinaigrette

\$8.95

ICEBERG WEDGE SALAD

Smoked Applewood Bacon, Cherry Tomatoes With Creamy Point Reyes Blue Cheese Dressing

\$10.95

CAESAR SALAD

Hearts of Baby Romaine, Caesar Dressing, Herbed Croutons, Spanish White Anchovies and Sonoma Vella Dry Jack Cheese

\$11.95

With Herb Marinated Grilled Chicken Breast \$13.95

With Grilled Marinated Shrimp \$15.95

CHINESE SALAD

Napa Cabbage, Mung Bean Sprouts, Sweet Carrots, Toasted Almonds, Mandarin Orange Slices, Crispy Won Tons With Peanut Dressing

\$11.95

With Grilled Chicken Breast \$13.95

With Grilled Marinated Shrimp \$15.95

CALIFORNIA ARTISAN CHEESE PLATE

Four Local Artisan Cheeses With Accompaniments

\$16.00

BAKED BRIE IN CRISPY FILO

\$13.00

Wilted Spinach, Rosemary Baguette, Sweet Ancho Chili Jam

FRESH OYSTERS ON THE HALF SHELL

Classic House Made Champagne Mignonette or Cocktail Sauce

One Half Dozen \$12.00 One Dozen \$20.00

STEAMED CLAMS

Applewood Smoked Bacon, Spinach, Tomato, Rich Chipotle Broth, Brown Butter, Baguette

\$13.00

PASTA OF THE DAY

AQ

FRESH HOUSE MADE THIN CRUST PIZZA

AQ

FRESH HOUSE MADE QUICHE OF THE DAY

With Mixed Green Salad

\$12.50

“A California Menu That’s Right on the Mark. Well Worth The Price” **ZAGATSURVEY**

BISTRO MENU

FRESH DUNGENESS CRAB CAKES

Fresh Dungeness Crab, Herbs, Seasoned Panko, Roasted Garlic and Lemon Aioli With Green Salad or French Fries \$15.95

CRISPY CALAMARI

Semolina Crusted, Lemon, Onion and Roasted Honey Jalapeno Dipping Sauce \$11.00

FISH AND CHIPS

Fresh Noyo Harbor Rockfish, Red Seal Ale Batter Breaded With Seasoned Breadcrumbs, House Made Tartar Sauce and French Fries \$13.75

CHICKEN FLAUTAS

Crisp Flour Tortillas, Queso Fresco, With Sour Cream, House Made Salsa \$12.00

CORNED BEEF REUBEN SANDWICH

Spiced Braised Brisket, House Made Thousand Island Dressing, White Wine Sauerkraut and Gruyère Cheese on Artisan Rye Bread \$15.25

GRILLED CHICKEN BREAST SANDWICH

Date Onion Jam, Triple Crème Brie, Applewood Smoked Bacon, Arugula on Country Sourdough \$14.50

FLAT IRON STEAK SANDWICH

Herbed Boursin Cheese, Sautéed Red Onion and Local Mendocino Mushroom Thyme Duxelle on Rosemary Foccacia \$15.25

HOUSE MADE MEATLOAF

Fresh Seasonal Vegetables, Mashed Potatoes, Mendocino Mushroom Sauce \$14.50

CERTIFIED ANGUS BURGER

Ground Certified Angus Beef Grilled To Order and With Green Salad or French Fries \$11.75

Choice of Cheddar, Brie, Gruyère, Point Reyes Blue Cheese, Smoked Gouda, Avocado or Smoked Bacon. Additional Charge For Each \$1.50

FRENCH FRIES OR SWEET POTATO FRIES

\$4.00

GARLIC PARMESAN FRIES

\$6.00

BEER BATTERED ONION RINGS

With Chipotle Ranch Dipping Sauce \$6.00

Ask Your Server About Vegetarian Options

Executive Chef Drew Ison

We Select Seasonal, Organic Produce, Local Seafood and Naturally Raised Meats Whenever Possible