

DINNER MENU

STARTERS

House Marinated Olives

Picholine, nicoise, Kalamata, Spanish queen olives & sundried tomatoes marinated with citrus, herbs & extra virgin olive oil \$3.95

Crab Artichoke Dip

Lump crab, marinated baby artichokes, onions & parmesan cheese served on a toasted baguette crostini \$8.95

Grilled Castroville Artichoke

Tender artichoke with creamy stone-ground mustard dressing \$8.95

Calamari

Lightly fried & served with sesame ginger aioli & thai chili sauce \$9.95

Cuban Nachos

Freshly made tortilla chips topped with Cuban style pork, black beans, pepper jack cheese, guacamole, aioli & fresh salsa \$9.95

Mezza Plate

Tzatziki, tabouleh, hummus, feta, house marinated olives, mango chutney, grape tomatoes served with house-made grilled flat bread \$9.95

Tuna Poki

Sashimi grade Yellowfin Tuna seasoned with a soy chili sauce served on plantain fritters with garlic aioli \$10.95

Grilled Steak Sliders

Marinated hanger steak served with crimini mushrooms, caramelized onions, lemon aioli & shoestring fries \$11.95

Spicy Lamb Sliders

Feta, tzatziki, lettuce & tomato \$11.95

Jerked Prawns

Prawns sautéed with shallots, garlic & our Jamaican jerk sauce, topped with spicy pineapple pico de gallo \$11.95

Composed Cheese Course

Ask server for Chef's selection \$MKT

SALADS

House Salad

Baby lettuces, cucumbers, carrots, grape tomatoes & balsamic vinaigrette topped by a crouton with chevre cheese & pesto \$4.95

Classic Caesar

Garlic croutons, parmesan cheese, romaine & house-made Caesar dressing \$6.95

Add grilled Chicken \$2.95, Prawns \$1.5 each, Salmon \$5.95

Zorba's Salad

Spring lettuce, sundried tomatoes, Kalamata olives, feta cheese, croutons, red onions & cucumbers tossed in a lemon-basil vinaigrette \$8.95

Cobb

Applewood bacon, smoked turkey, avocado, tomatoes, chopped egg & romaine tossed with creamy dill dressing \$9.95

Warm Spinach Salad

Sautéed crimini & shitake mushrooms, shallots, garlic, smoked tofu & toasted walnuts with D'anjou pears & goat cheese tossed with organic spinach, balsamic & extra virgin olive oil \$10.95

Mighty Chicken Salad

Roasted chicken, dried dates, candied walnuts, goat cheese, corn, tomatoes, multi grain croutons & mixed lettuce tossed with a champagne vinaigrette \$10.95

Steak Salad

Marinated hanger steak, romaine, arugula, shaved red onions, blue cheese & cherry tomatoes, served with stone-ground honey mustard vinaigrette \$12.95

California Asian Chicken Salad

Napa cabbage, radicchio, scallions, cilantro, miso vinaigrette, fried wontons, cucumbers \$12.95

Dungeness Crab Salad

Dungeness crab, tequila lime cilantro dressing, radishes, sugar snap peas, avocado & romaine slaw \$13.95

Sesame Seared Ahi Tuna

Purple & green cabbage, carrots, green onions, pickled ginger & avocado served with a wasabi-cilantro vinaigrette \$14.95

Grilled Salmon Salad

Orzo pasta, feta cheese, pepperoncini, Kalamata olives, sundried tomatoes, Bloomsdale spinach, basil & garlic \$14.95

GRILLED PIZZAS

Margharita

Fresh tomatoes, garlic confit & mozzarella with housemade pesto reg. \$8.95, lg. \$12.95

Vegetable

Baby artichoke hearts, roasted peppers, spinach pesto, caramelized onions, Kalamata olives, mozzarella & goat cheese reg. \$10.95, lg. \$14.95 Add grilled Chicken \$2.95

Sicilian

Pepperoni, coppa, Italian sausage, sopressata, tomato-basil sauce, mozzarella & oregano reg. \$12.95, lg. \$16.95

BBQ Chicken

Red onions, roasted peppers, smoked gouda, parmesan & mozzarella reg. \$12.95, lg. \$16.95

DINNER MENU

SANDWICHES

Grilled Chicken Breast

Brie cheese, green leaf lettuce, caramelized onions, tomatoes & tarragon aioli on a toasted ciabatta soft roll, served with a mixed green salad \$9.95

Classic French Dip

Roasted cross-rib Angus beef, horseradish mayonnaise & caramelized onions on a toasted Italian soft roll with a side of Porter au jus, served with a mixed green salad \$9.95

sautéed mushrooms add \$1

cheddar, blue or pepper jack cheese add \$1

Garden Burger

Grilled vegetable patty with avocado, lettuce, tomato, red onions & spicy aioli on a challah bun, served with fries \$8.95

cheddar, blue or pepper jack cheese add \$1

Lamb Burger

Tzatziki, feta cheese, red onions, lettuce & tomato on a challah bun, served with fries \$10.95

Bella Bru Burger

Grilled Angus burger with lettuce, tomato, red onions & spicy aioli on a challah bun, served with fries \$9.95

cheddar, blue or pepper jack cheese add \$1

avocado add \$1 applewood bacon add \$1.5

Buffalo Burger

Point Reyes Blue Cheese, lettuce, tomato & mayonnaise on ciabatta roll, served with fries \$12.95

Salmon Burger

Housemade salmon patty, lettuce, tomato, red onions & creamy stone-ground mustard aioli on a challah bun, served with fries \$12.95

PLATES

Mushroom Risotto

Served with shitake & crimini mushrooms, arugula & chevre \$12.95

Paella Style Risotto

With prawns, Littleneck clams, calamari, mahi, chorizo, piquillo peppers, English peas & saffron \$14.95

Pacific Island Chicken Breast

Pan seared with pineapple-ginger soy glaze & summer vegetables over jasmine rice \$14.95

Grilled Canadian Salmon

Lemon beurre noisette, fingerling potatoes, baby carrots & Bloomsdale organic spinach \$14.95

Hanger Steak Frites

10 oz. steak marinated & grilled, served with Bordelaise sauce & pommes frites \$18.95

Blackened Angus Ribeye

12 oz. hand-cut steak with Maître D'Hôtel butter, summer vegetables & roasted new potatoes \$23.95

Fish of the Day

Ask server for details \$MKT

PASTA

Spaghetti Bolognese

Classic meat sauce with parmesan, tomato sauce & herbs \$10.95

Alfredo Bella Bru

Fettuccine noodles with pancetta, sage, shallots, garlic, snap peas, baby carrots & cream sauce \$10.95

Add grilled Chicken \$2.95, Prawns \$1.5 each, Salmon \$5.95

Penne Putanesca

Anchovies, grape tomatoes, Kalamata olives, capers, herbs & shallots, topped with pecorino romano \$11.95

Oriental Veggie Stir Fry

Sautéed shitake mushrooms, ginger, summer vegetables, smoked tofu & a toasted sesame-soy sauce over udon noodles \$12.95

Prawns Pesto

Sautéed prawns, cherry tomatoes, shallots & roasted garlic in a basil-pesto, white wine butter sauce over linguine \$16.95

Seasonal Specials Prepared Daily

Ask server for menu