



## Lunch

### Small Plates

<b>Scallops Mornay</b> 3 plump scallops, leeks, garlic parmesan cream, balsamic reduction	12
<b>Peppercorn Beef Tips</b> beef tenderloin, pancetta, garlic, wild mushrooms, peppercorn mushroom sauce	10
<b>Dungeness Crab Cakes</b> harissa aioli, wild arugula salad	13
<b>Calamari</b> herbed semolina flour, house made marinara	9
<b>Calabrian Shrimp</b> 4 large prawns, calabrian chili butter, grilled asiago bread	13
<b>Seafood Chowder</b> clams, shrimp, lobster, white fish, bacon, pernod cream	7
<b>Garden Green Salad</b> english cucumber, cherry tomato, feta cheese, champagne lemon vinaigrette	7

### Larger Salads & Sandwiches

All sandwiches come with house fries

<b>Chicken Cobb Salad</b> mixed greens, grape tomatoes, black olive, bacon, gorgonzola cheese, diced grilled chicken, hardboiled egg, avocado and choice of dressing	15
<b>Gorgonzola Sirloin</b> mixed greens, sliced grilled sirloin, grape tomatoes, caramelized onion, crumbled gorgonzola, balsamic vinaigrette	18
<b>Caesar Salad</b> Add Grilled Salmon +10 , Add Grilled Chicken Breast +6 , Add 3 Large Prawns +10	8
<b>Sesame Tuna</b> organic kale, sesame crusted tuna seared rare, English cucumber, roasted Piquillo peppers, char grilled lime, soy lime dressing	18
<b>Salmon Club</b> Pan roasted salmon, arugula, tomato, bacon, pesto aioli, ciabatta roll	12
<b>Margherita Flat Bread</b> crushed tomatoes, fresh mozzarella, basil chiffonade	12
<b>Chicken Flat Bread</b> pesto cream, caramelized onions, chevre cheese, grape tomatoes	12
<b>Chicken Ciabatta</b> grilled chicken on ciabatta, wild arugula, tomato, fresh mozzarella, pesto aioli	12
<b>Malta Island Club</b> turkey breast, bacon, pepper jack cheese, wild arugula, tomato, pesto aioli	13
<b>Reuben</b> house braised corned beef, swiss cheese, sauerkraut, thousand island, marble rye	13
<b>Basil's Cheese Burger*</b> RR Ranch ground chuck, white cheddar cheese, spiced tartar, wild arugula, balsamic onions, tomato, brioche roll	14
<b>Chef's French Dip*</b> thinly sliced rib eye topped with caramelized onions and provolone cheese on a fresh hoagie roll with creamed horseradish sauce and house made Au Jus for dipping	14
<b>Grilled Seafood Salad Sandwich</b> on artisan bread with sharp cheddar and fries	14
<b>Seasonal Grilled Vegetable Wrap</b> Asparagus, tomatoes, red onion, mushrooms and squash in a spinach tortilla with herbed goat cheese and basil spread	13

### Entrées

<b>Chicken Penne</b> diced chicken, broccoli, tomatoes, garlic, white wine, chili flake, parmesan	15
<b>Fettucine Bolognese</b> ground beef and lamb, house made tomato sauce, garlic, chili flake, shaved pecorino	15
<b>Ravioli</b> butternut squash, diced apple, browned sage sauce, aged parmesan	15
<b>Pacific Rim Salmon*</b> fingerling Potatoes, seasonal vegetables, coconut chili sauce	19
<b>Beer Battered Fish and Chips</b> Alaskan cod, choice of French fries or zucchini fries, tartar sauce	14
<b>Herb Roasted Chicken</b> Bone-in breast with with garlic mash, pancetta Brussels sprouts, smoked tomato relish	18

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

*A gratuity of 18% will be added to all bills for parties of 6 or more*