

## SHARED PLATES

### SHRIMP CHILE RELLENO

GUAJILLO AND HUITLACOCHÉ SAUCE \$12

### SAUTÉED CALAMARI

SPANISH SAUSAGE, WHITE BEANS, ROASTED PEPPERS, GARLIC-LEMON BUTTER \$12

### AHI TARTARE

HAND CUT TUNA, AVOCADO, DUNGENESS CRAB MEAT, GRAPEFRUIT- YUZU \$15

### SETÁ ROLL

SPICY TUNA, JALAPEÑO, AVOCADO, CHILI - LEMON PONZU \$15

### CRAB CAKE

DUNGENESS CRAB MEAT, LOBSTER BRANDY CREAM, MANGO RELISH \$13

### SHRIMP A LA DIABLA

HONEY - CHIPOTLE GLAZE \$10

### CHEESE BOARD

VARIOUS CHEESES, OLIVES, FRUIT \$20

## HAND TOSSED PIZZA

### CHEESE & TOMATO

BURRATA, VINE RIPENED TOMATOES, BASIL, GARLIC - OLIVE OIL \$14

### BARBACOA PULLED PORK

GRILLED PINEAPPLE, BLACK BEANS, CILANTRO AND MOZZARELLA \$15

### BBQ CHICKEN

RED ONIONS, CILANTRO, MOZZARELLA CHEESE \$15

## SOUP & SALADS

### SOUP INSPIRATION \$9

### CAESAR

ROMAINE HEARTS, CAESAR DRESSING, PARMESAN PANNA COTTA (ADD CHICKEN \$ 4) \$10

### YOUNG GREENS

WITH MUSTARD VINAIGRETTE AND PARMAGIANO REGGIANO \$9

### APPLE-CURRY

BUTTER LETTUCE, APPLES, CANDIED NUTS, RAISINS, BLUE CHEESE, CURRY VINAIGRETTE AND BUTTERMILK DRESSING (ADD CHICKEN \$4) \$13

### BLACKENED CHICKEN

SMOKED GOUDA, RED ONIONS, TOMATOES, BLACK BEANS, AVOCADO, CORN, RANCH –BARBEQUE DRESSING \$16

### SPINACH SALAD

MUSHROOMS, WARM PANCETTA VINAIGRETTE AND CRISPY ONION (ADD STEAK \$5) \$13

**CUTS**

*YOUNG GREENS OR SOUP & VEGETABLES*

**FILET MIGNON \$32**  
8 OZ CERTIFIED ANGUS BEEF

**RIB EYE \$36**  
14 OZ USDA PRIME BEEF

SAUCES

CABERNET REDUCTION  
GREEN PEPPERCORN CREAM  
HABANERO CHORIZO CREAM

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**SIDES**

**TRUFFLE MASHED POTATOES \$6**  
**JALAPEÑO CREAMED CORN \$5**  
**PORTOBELLO STEAK FRIES \$5**  
**GRILLED BROCCOLINI \$5**  
LEMON, OLIVE OIL  
**SWEET POTATO FRIES \$5**  
**BAKED TOMATO \$5**

**MAC & CHEESE \$6**  
GREEN PEAS, BACON BITS  
**SHRIMP MAC & CHEESE \$8**  
**FRENCH FRIES \$5**  
GARLIC – HERB TRUFFLE OIL  
**BRUSSELS SPROUTS \$5**

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**ENTREES**

**FRESH CATCH**  
MARKET

**WILD ALASKAN SALMON**  
SHAVED BRUSSELS SPROUTS, CHEESE MASHED POTATOES, CHARDONNAY MUSTARD CREAM \$26

**BONELESS SHORT RIBS**  
MASHED POTATOES, VEGGIES AND CABERNET REDUCTION \$27

**SHORT RIB PAPPARDELLE BOLOGNESE**  
SLOW COOKED SHORT RIB RAGU WITH WIDE EGG NOODLE \$18

**SEAFOOD ENCHILADAS**  
CRABMEAT, SEA BASS AND SHRIMP, PASILLA CREAM SERVED WITH RICE AND BLACK BEANS \$24

**SKIRT STEAK**  
HOMEMADE SALSA QUEMADA, MEXICAN RICE AND BLACK BEANS \$20

**SETÁ BURGER**  
HOUSE BLEND FILET & RIBEYE GROUND, YELLOW CHEDDAR, BACON, ARUGULA, TOMATO, HOUSE SECRET SAUCE & FRIES  
(ADD FRIED EGG \$ 3) \$17