

# LUNCH MENU

## SALADS

### APPLE - CURRY

Butter leaf lettuce, granny smith apples, grilled chicken, candied walnuts, golden raisins and Pt. Reyes blue cheese with curry vinaigrette and buttermilk dressing \$14

### BLACKENED CHICKEN

Smoked gouda cheese, red onions, tomatoes, black beans, fresh avocado, romaine, tossed with ranch –barbeque dressing \$14

### TUSCAN SALAD

Sautéed cannellini beans, pancetta and shrimp, romaine, arugula tossed with lemon shallot vinaigrette \$14

### STEAK SALAD

Spinach and mushrooms, warm bacon vinaigrette and crispy onion \$14

### CAESAR SALAD

Romaine hearts, Caesar dressing, served with parmesan panna cotta (add chicken \$4) \$10

### HOUSE SALAD

Mixed greens with mustard vinaigrette and Parmagiano Reggiano (add chicken \$4) \$7

## SANDWICHES

*All sandwiches include homemade potato chips or mixed green salad*

### NY STEAK

Ciabatta bread with grilled onions, avocado and chipotle mayonnaise \$15

### CBLT

Grilled chicken, apple-wood smoked bacon, steak tomatoes, lettuce on ciabatta \$14

### AHI TUNA

Seared Ahi, wasabi aioli, pickled cucumbers and napa cabbage slaw \$16

### TURKEY

Cranberries, arugula, gruyere cheese, avocado and pesto mayonnaise on potato bread \$14

### GRILLED VEGETABLE

Portobello mushrooms, zucchini, eggplant, red bell pepper, onions, arugula, gouda cheese on baguette \$12

## LARGE PLATES

### PAELLA

Saffron rice, sausage, chicken, calamari and shrimp \$15

### SEAFOOD ENCHILADA

Corn tortillas filled with crabmeat, sea bass and shrimp, salmon, salsa verde served rice & beans \$16

### SHORT RIB PAPPARDELLE BOLOGNESE

Slow cooked short rib ragu with wide egg noodle \$16

### DAILY CATCH

## FROM OUR GRILL

### SKIRT STEAK

Served with house made salsa quemada, rice and black beans \$16

### GRILLED SCOTTISH WILD SALMON

Vegetable ratatouille, lemon – black pepper sauce \$15

### SETÁ BURGER

Home ground filet & rib eye, yellow cheddar, bacon, arugula, tomato, house secret spicy sauce and fries (add fried egg \$2) \$15

## HAND TOSSED PIZZAS

### CHEESE & TOMATO

Burrata cheese, vine ripened tomatoes & fresh basil with garlic, olive oil base \$13

### OAXACAN

Barbacoa pulled pork with grilled pineapple, black beans, cilantro & mozzarella cheese \$13

### BBQ CHICKEN

BBQ chicken, red onions, cilantro and mozzarella cheese \$13

## TACOS

*Two tacos per order, served with guacamole, black beans, cabbage salad, cilantro and onions*

**CARNE ASADA** *smoky and spicy mesquite grilled skirt steak with salsa quemada \$11*

**ADOBO PULLED PORK** *marinated in mexican adobo spices, slowly roasted \$11*

**SHORT RIBS** *slow cooked in red wine, garlic and black pepper \$11*

## EXTRAS & SIDES

Fried Calamari \$8  
Shrimp Chile Relleno \$10  
Guacamole \$3  
Bread & Butter \$2  
Herb French Fries \$3  
House Made Potato Chips \$3  
Chiles Toreados \$2

## BEVERAGES

Pellegrino sm. \$5, lg. \$8  
Evian lg. \$8  
Daily Agua Fresca \$3.50  
Ice Tea/Soft Drinks \$2.75  
Cranberry Juice \$3  
Orange Juice \$4  
Coffee \$3  
Cappuccino single \$5, double \$6