

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, 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

Iceberg Wedge

With Tomatoes, Hard Boiled Egg, Bacon, Pt. Reyes Blue Cheese Crumbles and
Homemade Blue Cheese Dressing \$13

Caesar Salad

Romaine Hearts, Caesar Dressing, served with Parmesan Pana Cotta (add chicken \$4) \$9

Setá House Salad

Mixed Greens with Mustard Vinaigrette and Parmigiano Reggiano (add chicken \$4) \$7

13

SANDWICHES

All sandwiches include Setá 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

Italian Chicken a La Diabla

Chicken Breast with Spicy Piccata Sauce Served with Angel Hair Pasta \$15

Seafood Enchilada

Corn Tortillas filled with Crabmeat, Sea Bass and Shrimp, Salmon, Salsa Verde Served Rice & Beans \$16

Angel Hair

Fresh Tomatoes, Grilled Chicken and Feta Cheese \$12

FROM OUR GRILL

Steak & Eggs

Prime Rib Eye Steak, Two Over Easy Eggs, Roasted Potatoes and Cabernet Reduction \$24

Yucatan Skirt Steak

Served with House Made Salsa Quemada, Rice and Black Beans \$16

Grilled Chicken Breast

Red Quinoa, Tabbouleh, Lemon Wine Sauce \$15

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 Sauce, Organic Fried Egg and Fries \$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 are served with Guacamole, Black Beans, Cabbage Salad, Cilantro & 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