



MARGHERITA

Slow-Roasted Tomatoes, Basil,
Fresh Mozzarella, EVOO, Tomato Sauce
14

CHICKEN ENCHILADAS

Pulled Chicken, Tomato Sauce, Mozzarella,
Pico De Gallo, Jalapeno, Cilantro, Avocado
17

ROASTED MUSHROOM

Spinach, Ricotta Cheese, Mozzarella,
Goat Cheese, Garlic-Herb Pesto, EVOO
16

LAMB SAUSAGE, FETA & ROASTED TOMATO

Tomato Sauce, Fresh Mozzarella,
Harissa, Kalamata Olives
17

BYOP

Create your own Pizza
15

Classics

CHICKEN PICCATA

Angel Hair Pasta, Asparagus, Parmesan,
Capers, Lemon-Butter Sauce
22

RIGATONI BOLOGNESE

Traditional Bolognese Sauce,
Parmigiano-Reggiano, Garlic Crostini
24

Disposable Menu



Gluten-Free Dish

\$5 Split Fee



A Healthier Choice

Gluten Free, Vegetarian / Vegan & Specialty Diet Preparations are available upon request.

All Fish & Meat may be prepared "Simply Grilled" with Seasonal Steamed Vegetables

**Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.*

Wines by Glass

House Wines



BUBBLES

SYLTBAR Prosecco Veneto, IT 12
TAITTINGER Champagne, FR 18

PINOT GRIGIO

RIFF Alois Lageder Alto-Adige, IT 9
SANTA MARGHERITA Alto-Adige, IT 15

CHARDONNAY

WENTE Livermore Valley, CA 9
SONOMA CUTRER Russian River, CA 12
PAUL HOBBS Sonoma, CA 14
STAG'S LEAP "Karia", Napa, CA 16

SAUVIGNON BLANC

VAVASOUR Marlborough, NZ 9
GROTH Napa, CA 14

INTERESTING WHITES

AIX Rose Provence, FR 12
LOUIS LATOUR Montagny 1er Cru
"La Grande Roche" Burgundy, FR 18

PINOT NOIR

BLOCK 9 Caiden's Vineyard, CA 9
LYRIC by Etude, St. Barbara, CA 12
PONZI Willamette Valley, OR 15

CABERNET SAUVIGNON

CONCANNON Paso Robles, CA 9
BERINGER Knights Valley, CA 15
KITH & KIN by Round Pond Napa, CA 20
MERRYVALE Napa, CA 25

RED VARIETALS

EMMOLO Merlot by Caymus Napa, CA 16
CATENA Malbec Mendoza, ARG 12

RED BLENDS

LUCE Super Tuscan "Lucente" Tuscany, IT 14
CHAPPELLET Mountain Cuvee Napa, CA 20
PRISONER Zinfandel Blend Napa, CA 25



Premium Wines

WHITES

CHATEAU MONTELENA Chardonnay, Napa 26
JL & F CHAVY Puligny Montrachet, Burgundy 36

REDS

PATZ & HALL Pinot Noir "Hyde Vineyard", Sonoma 24
BANFI Brunello di Montalcino, Tuscany 25
PRUNOTTO Barolo, Piedmont 26
SILVER OAK Cabernet Sauvignon, Alexander Valley 30



Starters

SHRIMP COCKTAIL

Poached Shrimp, Lemon, Cocktail Sauce
16

TUNA TATAKI

Soba Noodle Salad, Seared Tuna,
Pickled Ginger, Scallion, Cilantro, Dipping Sauce
14

*PRIME BEEF CARPACCIO

Classic Carpaccio Sauce,
Arugula
10

Soups



GAZPACHO

Refreshing Soup Made from
Selection of Raw Vegetables
Cup 5 Bowl 7

SOUP DU JOUR

Cup 5 Bowl 7

MEDITERRA BEEF CHILI

Cup 6 Bowl 8

DILL CUCUMBER YOGURT

Smoked Salmon & Brioche Crouton
Cup 5 Bowl 7

Salads

SPINACH QUINOA & STRAWBERRY SALAD

Goat Cheese, Shaved Fennel, Chard Asparagus,
Lemon Herb Vinaigrette
7 | 14

BABY ICEBERG SALAD

Buttermilk Bleu Cheese, Heirloom Tomato,
Applewood Bacon, Bleu Cheese Dressing
7 | 14

CAESAR SALAD

Romaine Lettuce, Parmesan,
Herb-Butter Croutons, Caesar Dressing
7 | 14

MEDITERRA HOUSE SALAD

Local Artisan Greens, Pickled Red Onion,
Chickpeas, Cucumber, Carrot, Tomato,
Parmesan Cheese, Herb Vinaigrette
7 | 14

GREEK VEGETABLE SALAD

Medley of Cucumbers, Tomato, Olives,
Onion, Sweet Bell Peppers,
Stuffed Vine Leaves, Tzatziki, Pita Crisp

Beef 19 Chicken 17

ADD ON

Grilled Natural Chicken Breast 7
Grilled Salmon 10
Gulf Shrimp (5pcs) 16



Sea

SALMON

Grilled Salmon Fillet, Herb Olive Oil,
Grain & Rice Medley,
Roasted Vegetables & Kale
34

CHILEAN SEA BASS

Sorghum Salsify Cooked Risotto Style,
Spring Peas, Parsnip Crisp,
Shrimp Butter Sauce
36

GRILLED BRANZINO

Florida Corn Succotash,
Smoked Bacon, Potato
35

Land

*BEEF TENDERLOIN STEAK

Prime Beef Tenderloin,
Ratatouille, Cipollini Onions, Baby Beets,
Parmesan-Herb Potatoes
5oz 32 10oz 51

DUCKLING

Seared Duckling Breast,
Parsnip Purée, Savory Mushroom Bread Budding,
Roasted Heirloom Carrots, Mushrooms, Peas,
Lingonberry, Demi Glaze
31

Plant-Based

CHIK'N CURRY

Plant-Based Chik'n, Chickpeas,
Coconut Curry, Ginger, Basil,
Tomatoes, Basmati Rice
22

GLAZED TOFU

Asian Flavor Glazed Firm Tofu,
Fried Noodles, Bell Peppers, Sesame Seeds,
Scallion, Radish & Cilantro
21