

# Small Plates

## **BISTRO PLATE FOR TWO 16**

Handcrafted antipasto plate of gourmet vegetables, nuts, cheeses and meats

## **ARTISAN CHEESE TRIO 15**

Chef's selection of three fine cheeses from around the world with accoutrements and a selection of crackers

## **TOASTED CROSTINI 8**

Roasted tomato bruschetta, black olive tapenade, goat cheese and roasted peppers with a roasted garlic crown

## **OYSTERS ROCKERFELLER 14**

Baked blue point oysters with a melt of bacon, spinach and parmesan

## **BLUEPOINT OYSTERS**

### **ON THE HALF SHELL 14**

On crushed ocean ice with horseradish and cocktail sauce

## **SEARED SWEET SCALLOPS 12**

Prosciutto, roma tomatoes, avocado with bacon jam and micro herbs

## **SHRIMP COCKTAIL 11**

Poached large Pacific tiger prawns, house made horseradish cocktail sauce with lemon and lime wedges

## **GRILLED SHRIMP & SCALLOPS 14**

Grilled and skewered with sautéed wild mushrooms and a garlic herb cream sauce

## **MACADAMIA CRUSTED**

### **CAYUCOS ABALONE 16**

Pan-fried with shaved cucumber and green papaya with curried mango pineapple salsa

18% gratuity will be added to all parties of 6 or more

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## PISMETTES 14

Marinated chicken, shrimp and top sirloin skewered with a trio of dipping sauces

## COCONUT SHRIMP 9

3 large shrimp, dusted to order, with mango dipping sauce

## BEEF CARPACCIO 12

Thinly sliced uncooked filet mignon with cream of horseradish, grated parmesan, capers, lemon and crostinis

## CRAB CAKES 12

4 crab cakes made with parmesan and risotto with a roasted tomato and bell pepper sauce

## STUFFED MUSHROOMS 9

Stuffed with Gruyere, bacon, curry and paprika

## CHIPS AND SALSA 4

Tri-colored chips with roasted tomato salsa

## BEEF TIPS 13

pieces of medium rare filet mignon with a wholegrain mustard sauce

## BRUSCHETTA 9

Roma tomato, pesto and shaved parmesan

## BEER BATTERED FRENCH FRIES 5

With ketchup

## SWEET POTATO FRIES 5

With chipotle ketchup

## AHI 9

Seared, thinly sliced ahi with pickled ginger, wasabi and soy

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## CALAMARI 9

Crispy fried, with horseradish cocktail sauce  
and lemon aioli

## SPRING ROLL 11

Napa cabbage, shredded carrots, celery, snow  
peas, bean sprouts, onions and micro greens in a  
crispy wrap with ponzu and sweet and sour sauce

## POTSTICKERS 10

5 large pork stuffed wontons  
with a spicy creamy coconut sauce  
and cabbage salad

## MUSHROOM ARTICHOKE PIZZA 15

With spinach, bell peppers, garlic and white sauce

## CHICKEN PESTO PIZZA 15

Mozzarella, basil and sliced tomatoes

## PRIME RIB SLIDERS 9

shoestring onions  
and cream of horseradish

## CHICKEN STRIPS 8

Buffalo, BBQ or original  
Beer battered French fries,  
ketchup and ranch

## NACHOS 12

Tri-colored chips with roasted tomato salsa,  
black beans, sour cream,  
avocado and lime wedges

## CHICKEN NACHOS 16

Tri-colored chips with roasted tomato salsa,  
black beans, sour cream,  
avocado and lime wedges

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# Soups and Salads

## ABALONE CLAM CHOWDER

SMALL 4 LARGE 7

Made with Cayucos abalone stock

## MIXED FIELD GREENS 9

Sliced grapes with candied pecans, stilton blue cheese crumbles and an herb red wine vinaigrette

## CLASSIC CAESAR SALAD 8

Garlic croutons, shaved parmesan tomatoes and kalamata olives with our house Caesar dressing

## SPINACH, GOAT CHEESE AND BEET SALAD 10

Baby spinach, oven-roasted beets with applewood smoked bacon, roma tomato, red onion, warm almond crusted herb goat cheese and roasted tomato vinaigrette

## CHOPPED WARM SHRIMP SALAD 15

Mixed field greens tossed with avocado, red onion, prosciutto, asparagus, corn, roma tomatoes, stilton blue cheese crumbles and a honey cilantro vinaigrette

## HOUSE SALAD 8

Mixed field greens with sliced roma tomato, sliced cucumber, garlic croutons and white balsamic vinaigrette

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