

CHEF'S SUMMER MENU

APPETIZERS

WHITE BEAN AND TOMATO SOUP 8 
Toasted Fennel and Fresh Basil

ROASTED CHICKEN TORTILLA SOUP 8 
Avocado and Pico de Gallo

PACIFIC CRAB CAKE 14
Pacific Wild Caught Crab, Chipotle Aioli, Avocado Relish, Plantain Chips and Citrus Micro Salad

LOCAL FARMS CHEESE TASTING 12
Artisan Local Cheese, Candied Pecans, Fruit Compote, Wild Honeycomb

MOZZARELLA BRUSCHETTA 7
Toasted Ciabatta Basil Oil, Balsamic Reduction

JUMBO LIME SHRIMP 13
Grilled to Order, Roasted Corn Guacamole, Fresh Cilantro, Warm Tortilla Chips

GRILLED CHICKEN QUESADILLA 14
Cheddar, Mozzarella and Monterey Jack, Served with Salsa, Guacamole, and Sour Cream

SOY GINGER AHI TARTARE 14
Sushi Grade Ruby Red Ahi, Ripe Tomato, Fresh Avocado, Chive, Spicy Aioli, Crispy Tortilla Chips

IN SEASON SALADS

CAESAR 12
Chopped Romaine Lettuce, Traditional Dressing, Fresh Parmesan, White Anchovy
Warm Garlic Crouton. Add Chicken \$4, Add Shrimp \$5, Add N.Y Steak \$8

SANTA MARIA FRIED GREEN TOMATO 12
Crispy Green Tomatoes, Fresh Avocado, Cucumber Roasted Corn Salad and Spicy Aioli

SONOMA GOAT CHEESE AND BABY SPINACH 13
Goat Cheese, Cherries, Strawberries, Spinach, Candied Pecans, Raspberry Vinaigrette

SUMMERLAND HEIRLOOM TOMATO CAPRESE 12
Fresh Mozzarella, Basil Oil, Vine Ripe Tomato, Baby Arugula, Herb Croutons and Aged Balsamic

TRADITIONAL COBB 14
Grilled Chicken, Smoked Bacon, Egg, Avocado, Bleu Cheese and Tomatoes, Lemon-Dijon Dressing

ORANGE HONEY GLAZE SALMON 15
Atlantic Farm Raised Salmon, Baby Spinach, Local Citrus, Asparagus, Almonds, Pimentos, Citrus Vinaigrette

ANCHO RUBBED AHI 15 
Sushi Grade Ahi, Ancho Rubbed, Avocado, Watercress, Mango Wasabi Dressing

Parties of 6 or more will be subjected to an 18% service charge. Smaller portion for children 12 and under are available. Please notify your server if you have any food allergies or require special food preparation. Consuming raw or undercooked meats, poultry, seafood, Shellfish or eggs may increase your risk of food borne illness

FLAT BREAD PIZZAS

All PIZZAS COME WITH YOUR CHOICE OF SIDE SALAD

HEIRLOOM MOZZARELLA BASIL 12

Caramelized Onion, Sliced Tomato, Basil, Mozzarella, Shaved Parmesan
Add Pepperoni, Chicken, Sausage or Prosciutto for \$3

MUSHROOM & THREE CHEESE 15

Prosciutto, Goat Cheese, Pecorino, Fontina, Fresh Basil, Truffle Oil

HOUSE CREATIONS

ALL SANDWICHES SERVED WITH YOUR CHOICE OF SIDE

ALBACORE PANINI 12

White Albacore Tuna, Sourdough Bread, Tomato, Chipotle Aioli, Avocado, Provolone

ROASTED CHICKEN BRIE PANINI 12

Grilled Chicken on Ciabatta, Sliced Tomato, Fresh Basil, and Herb Spread

S.B CLUB 13

Shaved Turkey, Smoked Bacon, Swiss, Avocado, Chipotle Mayo

WHOLE WHEAT SPAGHETTI 12

Portobello Bolognese, Asiago Cheese, Scarborough Farm Tomatoes and Spinach

THE TRIO 13

Chefs Soup Creation, Ceasar or Baby Mix Greens, Half a Turkey Club on Sourdough

BAJA FISH TACOS 14

Pacific Tilapia, Shredded Red Cabbage, Chipotle Lime Aioli, Corn Tortillas, Pico de Gallo
Served with a Cup of Beans and Rice

MEYER NATURAL ANGUS BURGER 14

Aged White Cheddar, Horseradish Sauce, Onion Jam, Brioche Bun, French Fries

PACIFIC TILAPIA SANDWICH 13

Roasted Pacific Tilapia, Butter Lettuce, Tomato, Fried Capers, Tartar Sauce, on a Ciabatta

SMOKED CHICKEN PENNE 13

Oven Roasted Tomatoes, Caramelized Onion, Basil, Parmesan, Lemon Zest and Goat Cheese

CEDAR PLANK B.B.Q SALMON 20

Atlantic Salmon Filet, Balsamic B.B.Q Glaze, Ricotta Ravioli, Summer Squash Ratatouille, Grilled Asparagus

ROASTED LOCAL SEA BASS 22

Sustainable Sea Bass, White Bean Ragu, Local Olives, Roasted Tomatoes and Sautéed Spinach

SIDES \$5 EACH

French Fries, Beer Battered Onion Rings, Seasonal Fruit, Cup of Soup, Side Caesar, or Baby Greens Salad



Indicates a healthier alternatives from Hyatt Stay fit program