

DINNER MENU

STARTERS

House Marinated Olives

Picholine, nicoise, Kalamata, Spanish queen olives & sundried tomatoes marinated with citrus, herbs & extra virgin olive oil \$3.95

Crab Artichoke Dip

Rock crab, marinated baby artichokes, onions & parmesan cheese served on a toasted baguette crostini \$8.95

Grilled Castroville Artichoke

Tender artichoke with creamy stone-ground mustard dressing \$8.95

Bruschetta

House made toasted baguette, hazelnut & arugula pesto, mushroom ragout, grape tomatoes & chevre cheese \$8.95

Calamari

Soaked in coconut milk, lightly fried & served with sesame ginger aioli & thai chili sauce \$9.95

Cuban Nachos

Freshly made tortilla chips topped with Cuban style pork, black beans, pepper jack cheese, guacamole, aioli & fresh salsa \$9.95

Mezza Plate

Tzatziki, tabouleh, hummus, feta, olives, mango chutney, heirloom tomatoes & Kalamata olives, served with house-made grilled flat bread \$9.95

Tuna Poki

Sashimi grade Hawaiian Ahi Tuna seasoned with a soy chili sauce served on plantain fritters with lime crema \$10.95

Grilled Steak Sliders

Hanger steak served with crimini mushrooms, caramelized onions, lemon aioli & mixed greens \$11.95

Spicy Lamb Sliders

Feta, tzatziki, lettuce & tomato \$11.95

Dungeness Crab Cakes

Fresh Dungeness crab & homemade spices topped with habanero aioli \$13.95

SALADS

House Salad

Organic baby lettuces, cucumbers, carrots, grape tomatoes & balsamic vinaigrette topped by a crouton with chevre cheese & pesto \$4.95

Classic Caesar

Garlic croutons, parmesan cheese, romaine & house-made Caesar dressing \$6.95

Add grilled Chicken \$2.95, Prawns \$1.5 each, Salmon \$5.95

Zorba's Salad

Spring lettuce, sundried tomatoes, Kalamata olives, feta cheese, croutons & cucumbers tossed in a lemon-basil vinaigrette \$8.95

Cobb

Applewood bacon, smoked turkey, avocado, tomatoes, chopped egg & romaine tossed with creamy dill dressing \$9.95

Warm Spinach Salad

Sautéed criminis, shallots, garlic, smoked tofu & toasted walnuts with D'anjou pears & Laura Chenel goat cheese tossed with organic spinach, balsamic & extra virgin olive oil \$10.95

Mighty Chicken Salad

Roasted chicken, dried dates, candied walnuts, Laura Chenel goat cheese, corn, tomatoes, croutons & mixed lettuce tossed with a champagne vinaigrette \$10.95

Steak Salad

Hanger steak, romaine, arugula, shaved red onions, gorgonzola & cherry tomatoes, served with honey Dijon vinaigrette dressing \$12.95

California Asian Chicken Salad

Napa cabbage, radicchio, scallions, cilantro, miso vinaigrette, fried wontons, cucumbers & rice stix \$12.95

Dungeness Crab Salad

Dungeness crab with tequila lime cilantro dressing, radishes, sugar snap peas, avocado & romaine slaw \$13.95

Sesame Seared Ahi Tuna

Purple & green cabbage, carrots, green onions, pickled ginger & avocado served with a wasabi-cilantro vinaigrette \$14.95

GRILLED PIZZAS

Margharita

Fresh tomatoes, garlic confit & mozzarella with housemade pesto *reg.* \$8.95, *lg.* \$12.95

Vegetable

Baby artichoke hearts, roasted peppers, spinach pesto, caramelized onions, Kalamata olives, mozzarella & Laura Chenel goat cheese *reg.* \$10.95, *lg.* \$14.95

Add grilled Chicken \$2.95

Mushroom

Creamy alfredo sauce, arugula, green onions, applewood smoked bacon, crimini & shitake mushrooms topped with mozzarella & parmesan cheese *reg.* \$10.95, *lg.* \$14.95

Sicilian

Hobb's pepperoni & coppa, fresh sausage, sopressata, tomato-basil sauce, mozzarella & fresh oregano *reg.* \$12.95, *lg.* \$16.95

BBQ Chicken

Red onions, roasted peppers, smoked gouda, parmesan, mozzarella & dill dressing *reg.* \$12.95, *lg.* \$16.95

Prosciutto Pizza

Pears, gorgonzola, fontina, caramelized onions, arugula & olive oil *reg.* \$12.95, *lg.* \$16.95

DINNER MENU

SANDWICHES

Served with a mixed green salad
Substitute fries add \$1

Grilled Chicken Breast

Brie cheese, green leaf lettuce, caramelized onions, tomatoes & tarragon aioli served on a toasted Italian soft roll \$9.95

French Dip

Sliced cross-rib Angus beef, horseradish mayonnaise & caramelized onions served on a toasted Italian soft roll with a side of au jus \$9.95

sautéed mushrooms add \$1

cheddar, blue or pepper jack cheese add \$1

Garden Burger

Grilled vegetable patty with avocado, lettuce, tomato, red onions & spicy aioli on a challah bun, served with fries \$8.95

cheddar, blue or pepper jack cheese add \$1

Lamb Burger

Ground lamb, seasonings, tzatziki, feta cheese, red onions, lettuce & tomato on a challah bun, served with fries \$10.95

Bella Bru Burger

Grilled Angus burger with lettuce, tomato, red onions & spicy aioli on a challah bun, served with fries \$9.95

cheddar, blue or pepper jack cheese add \$1

avocado add \$1 *applewood bacon* add \$1.5

PLATES

Pacific Island Chicken Breast

Pan seared with pineapple-ginger soy glaze & summer vegetables over jasmine rice \$14.95

Canadian Salmon

Lemon beurre noisette, fingerling potatoes, baby carrots & Bloomsdale organic spinach \$14.95

Prawns Pesto

Sautéed prawns, cherry tomatoes, shallots & roasted garlic in a basil-pesto, white wine butter sauce over linguine \$16.95

Hanger Steak

10 oz. steak marinated & grilled, served with Bordelaise sauce & pommes frites \$18.95

Blackened Angus Ribeye

12 oz. hand-cut steak with Maître D'Hôtel butter, summer vegetables & roasted new potatoes \$23.95

PASTA

Spaghetti Bolognese

Classic Bolognese with parmesan, tomato sauce & herbs \$10.95

Risotto

Served with wild mushrooms, English peas & saffron topped with fontina \$12.95

Alfredo Bella Bru

Fettuccine noodles with pancetta, sage, shallots, garlic, snap peas & baby carrots topped with alfredo sauce \$10.95

Add grilled Chicken \$2.95, Prawns \$1.5 each, Salmon \$5.95

Penne Putanesca

Anchovies, grape tomatoes, Kalamata olives, capers, herbs, shallots & shaved grana padano \$11.95

Oriental Veggie Stir Fry

Sautéed shitake mushrooms, ginger, summer vegetables, smoked tofu & a toasted sesame-soy sauce over udon noodles \$12.95

Seasonal Specials Prepared Daily

Ask server for menu