

STARTERS

Monterey Bay Crispy Calamari	<i>caper tartar sauce, fresh horseradish cocktail sauce</i>	12.5
Applewood Smoked Buffalo Wings	<i>Cilantro, gorgonzola port dipping sauce</i>	11
Crispy Pita Chips	<i>chipotle hummus, sesame avocado, mango lime compote</i>	12
House Marinated Mixed Olives	<i>citrus, ginger, garlic, red chili, served warm</i>	5
Smoked & Grilled Pezzini Farms Heirloom Artichoke	<i>chipotle aioli</i>	12
Maryland Crab Cakes	<i>organic greens, lemon beurre blanc</i>	12.5
Cajun Fried Artichoke Hearts	<i>house made ranch dipping sauce</i>	11
Caesar Salad	<i>house made francesi garlic crostini, fresh grated parmesan</i>	9
Organic Baby Green Salad	<i>balsamic vinaigrette or gorgonzola port dressing</i>	7.5
Heart of Romaine Salad	<i>balsamic roasted beets, avocado, crostini crumbles, creamy Pt. Reyes blue cheese dressing</i>	10
3 Beet Salad	<i>roasted, raw and chips; wild arugula, glazed walnuts, Laura Chenel goat cheese, champagne vinaigrette</i>	9

SIDES

Happy Boy Farms Sautéed Spinach	<i>tomatoes, garlic, white wine butter sauce</i>	6
House Made Onion Rings		5
Parmesan Garlic Fresh Cut Fries		6
Sautéed Shaved Cauliflower	<i>parmesan, garlic, bacon</i>	5
Grits & Greens	<i>polenta, sautéed greens, Pt Reyes blue cheese</i>	7

LARGE SALADS

Tuscan Salad	<i>baby greens, spit-roasted chicken, sundried tomatoes, crumbled gorgonzola, natural bacon, hard-cooked egg, balsamic vinaigrette</i>	16.5
Chop Salad	<i>blackened chicken, heirloom apples, chopped romaine, celery, roasted cashews, applewood smoked bacon, Pt. Reyes blue cheese, creamy lemon basil vinaigrette</i>	17
Grilled Natural Skirt Steak Salad	<i>baby greens, roasted beets, shaved red onion, gorgonzola port dressing, crumbled gorgonzola</i>	20
Grilled Prawn Thai Salad	<i>organic buckwheat soba noodles, Napa cabbage, pea shoots, carrots, peanuts, grilled pineapple, cilantro, jicama, red chili sesame dressing</i>	19
Blackened Fish Taco Salad	<i>Napa cabbage, romaine lettuce, fresh fruit salsa, avocado, house made flour tortilla chips, Vermont sharp cheddar, cayenne buttermilk dressing</i>	19

Vegan, Vegetarian, and Gluten Free Menus Available

Substitutions welcomed

Butter & water served on request

Thank you for joining us this evening!

ENTREES

Entrees served with your choice of two of the following

**Flavored mashed potatoes, fresh cut French fries,
creamy polenta, fresh vegetable,
smoked black beans, Napa slaw, side of the day**

CHICKENS FROM THE ROTISSERIE

At Café Cruz, we take rotisserie cooking very seriously. We use only “Mary’s” free range air chilled chickens, season or cold smoke, then roast to create the special taste and tenderness that only spit-roasting can produce.

½ Honey Cured Smoked <i>Dijon aioli</i>	19.75
½ Garlic Herb <i>garlic aioli</i>	19.75

Flat Iron Pepper Steak	25
------------------------	----

Kentucky bourbon sauce

Harris Ranch Filet Mignon <i>Applewood smoked bacon-wrapped, gorgonzola reduction sauce</i>	32
---	----

Applewood Smoked Boneless Pork Chops <i>molasses cured, house made applesauce</i>	22
---	----

Hickory Smoked Baby Back Ribs	23
-------------------------------	----

apricot glaze

PASTA & POLENTA

Linguini & Prawns	22
-------------------	----

roasted tomato Kalamata olive tapenade, fresh fennel, fresh basil, artichoke hearts, garlic, saffron butter sauce, crostini crumbles

Portobello Mushroom Piccata <i>roma tomatoes, parmesan cheese, caper-lemon-garlic-white wine butter sauce, creamy polenta</i>	19
---	----

Grilled Skirt Steak & Fettuccine	25
----------------------------------	----

fresh basil gorgonzola-alfredo sauce, parmesan cheese

Gnocchi Gratin <i>pulled rotisserie chicken, Applewood smoked bacon, pesto cream sauce, reggiano cheese, tomato concasse</i>	21
--	----

Roasted Vegetable Smoked Gouda Ravioli <i>Roasted Mushrooms, Marsala, fresh thyme, sundried tomatoes, light cream sauce, reggiano cheese</i>	19
--	----

Add Prawns to any pasta	7
-------------------------	---

Add Bistro Steak to any pasta	7
-------------------------------	---

Add Chicken Breast to any pasta	5
---------------------------------	---

SANDWICHES

Bistro Steak Sandwich (open-faced) <i>garlic cheese toast, house made onion rings, Caesar salad</i>	19
---	----

Snake River Farms Grass Fed Burger <i>roasted mushrooms, Vermont sharp cheddar, lettuce, tomato, red onion, fresh cut French fries</i>	14.5
--	------

Grilled Prawn Club Sandwich <i>chipotle aioli, Applewood smoked bacon, tomato, red onions, sesame roll, fresh cut fries</i>	14
---	----

Taco of the Day – see specials menu	AQ
-------------------------------------	----

All seafood served at Café Cruz is sustainable, according to the Monterey Bay Aquarium Seafood Watch Program

