

# Large Party Lunch Menu

*Café Cruz uses local, organic, sustainable and natural products whenever possible*

You may Select 4 meal items from the lunch menu.

No more than 2 of them from the Sandwich/Burger Category please.

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## STARTERS

### Cajun Fried Artichokes

*house made ranch dipping sauce*

11

### Maryland Crab Cakes *Lemon beurre blanc*

11

### Crispy Pita Chips with Chipotle Hummus, Sesame Avocado & Mango Lime Compote

11

### Monterey Bay Calamari *tartar & cocktail sauce*

11

## SMALL SALADS, SOUPS & SIDES

### Daily House Made Soup

Cup 4.5

Bowl 6.5

### Caesar Salad

7

### Organic Baby Green Salad

*balsamic vinaigrette or creamy gorgonzola  
port dressing*

6.5

Garlic French Fries 4

Sautéed Greens 5

Flavored Mashed Potatoes 4

## LARGE SALADS

### Chop Salad

16.5

*blackened chicken, heirloom apple, roasted white mushrooms, roasted tomatoes  
applewood smoked bacon, Pt. Reyes blue cheese, creamy lemon basil vinaigrette*

### Blackened Fish Taco Salad

17.5

*sustainable fish of the day, fresh fruit salsa, guacamole, house made flour tortilla chips,  
Napa cabbage, romaine, sharp cheddar, cayenne buttermilk dressing*

### Grilled Harris Ranch Bistro Steak Salad

17.5

*mixed baby greens, crumbled gorgonzola, roasted beets, shaved red onions & gorgonzola port dressing*

### Grilled Prawn Thai Salad

17

*organic buckwheat soba noodles, pea shoots, carrots, Napa cabbage, grilled pineapple,  
cilantro, peanuts, jicama & red chili sesame dressing*

### Monterey Caesar

17.5

*romaine, local fried calamari, guacamole, parmesan cheese*

### Blackened Prawn & 3 Beet Salad

17

*roasted beets, raw beets & beet chips, wild arugula, glazed walnuts, Laura Chenel goat cheese,  
champagne vinaigrette.*

### Tuscan Salad

16

*mixed baby greens, shredded spit roasted chicken, sundried tomatoes, gorgonzola,  
applewood smoked bacon, hard cooked eggs & balsamic vinaigrette*

## SANDWICHES

*Served With Choice of Napa Cole Slaw, Fresh Fruit or French Fries*

<b>Club "Cruz"</b> <i>applewood smoked natural bacon, spit roasted chicken, baby greens, tomato, bermuda onions, swiss cheese, mayo, onion roll</i>	13
<b>House Smoked Turkey &amp; Vermont Sharp Cheddar Melt</b> <i>baby greens, whole grain mustard aioli, francesi roll</i>	12
<b>Grilled Fish Sandwich</b> <i>selected sustainable fish, caper tartar sauce, baby greens, tomato, onion, francesi roll</i>	14
<b>Calamari Steak Sandwich</b> <i>avocado, tomato, shaved romaine, onions, chipotle tartar sauce, onion roll</i>	13
<b>Blackened Chicken &amp; Green Chili Sandwich</b> <i>cheddar cheese, shaved romaine, cilantro aioli, crispy onions, onion roll</i>	12.5
<b>Grilled Prawn Club</b> <i>chipotle aioli, applewood smoked bacon, tomatoes, lettuce, onion, francesi roll</i>	14
<b>Roasted Mushroom &amp; Avocado Melt</b> <i>tomatoes, artichoke hearts, cheddar, whole grain mustard aioli</i>	13.5
<b>Half Sandwich of the Day with Soup or Salad</b>	11

### BURGERS

Café Cruz Beef Burgers are hand-formed and made with Snake River Ranch Grass Fed Beef and served with lettuce, tomatoes and red onion

Café Cruz Burger (1/3 lb) 9.5

Half Pound Burger 11.5

Guacamole 3

Bacon 2

Cheese 1

Sautéed Mushrooms 1.5

Vegetarian Burger 10

*Lettuce, Tomato, Onion*

### CRUZ SPECIALTIES

<b>Fettuccine &amp; Harris Ranch Bistro Steak</b> <i>fresh basil gorgonzola alfredo sauce</i>	18
<b>Alderwood Smoked Boneless Pork Chop</b> <i>molasses-cured, with house applesauce</i>	14
<b>Harris Ranch Bistro Steak Sandwich</b> <i>open faced, garlic cheese toast</i> <i>house made onion rings, caesar salad</i>	18

**Café Cruz celebrates 21 years serving our local community!**