

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

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

Fettuccine & Harris Ranch Bistro Steak <i>fresh basil gorgonzola alfredo sauce</i>	18
Alderwood Smoked Boneless Pork Chop <i>molasses-cured, with house applesauce</i>	14
Harris Ranch Bistro Steak Sandwich <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!