

# Dinner

## APPETIZERS

**SEAFOOD TRIO \$21\*** fried calamari, lime marinated ceviche, raw ahi tuna poke

**GFSTEAMED CLAMS \$18** fresh garlic, white wine, butter, fresh tomatoes, green onions

**FRIED CALAMARI \$17** Zelda's famous deep fried calamari, lemon, tartar & cocktail sauce

**COCONUT PRAWNS \$16** tempura battered with shredded coconut, spicy pineapple sauce

**CLASSIC BRUSCHETTA \$10** toasted baguette topped with tomatoes, roasted garlic, basil, extra virgin olive oil, balsamic reduction, parmesan cheese

**GFSAUTÉED MUSHROOMS \$10** fresh garlic, sherry & shallot butter

**ARTICHOKE HEARTS \$12** lightly fried in seasoned breading, chipotle aioli, jalapeño ranch

**GFCAPESE \$12** sliced tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic reduction

## CHOWDER

**NEW ENGLAND CLAM CHOWDER CUP \$7 | BOWL \$9**

**SOURDOUGH BREAD BOWL \$12**

## RAW BAR

**GF FRESH OYSTERS 1/2 DZ \$18\*** seasonal selection house cocktail sauce, horseradish, champagne vinegar mignonette

**AHI POKE \$15\*** raw ahi tuna, macadamia nuts, green onions, ponzu sauce, wonton crisps

**GFCEVICHE \$15\*** lime & cilantro marinated white fish & prawns, mango, tomato, red onion, jalapeño, house made tortilla chips

## SALADS

add grilled chicken +\$5, bay shrimp +\$6, salmon +\$10

**BACON BLUE CHEESE WEDGE \$13** crisp iceberg wedge, cherry tomatoes, red onion, crispy bacon, blue cheese crumbles, creamy blue cheese dressing

**GARDEN SALAD \$14 half \$7** mixed greens, beets, tomatoes, red onions, carrots, cucumbers, croutons, choice of dressing: ranch, toasted sesame, blue cheese, balsamic, honey mustard, thousand island

**SHRIMP LOUIE \$20** chilled shrimp, mixed greens, tomatoes, cucumbers, beets, red onions, carrots, hardboiled egg, croutons, thousand island dressing

**BLUE CHEESE & MIXED GREENS \$16** mixed greens, aged blue cheese crumbles, candied walnuts, apple, light balsamic vinaigrette

**CLASSIC CAESAR \$14 half \$7** chilled crisp romaine hearts, creamy caesar dressing, shaved parmesan cheese, croutons

**ASIAN CHICKEN \$18** mixed greens, carrots, edamame, mandarins, wontons, toasted almonds, cabbage, teriyaki glazed grilled chicken, toasted sesame dressing

**SEARED BLACKENED AHI \$20** seared blackened ahi, mixed greens, edamame, jicama, bell pepper, cabbage, pickled ginger, wasabi soy dressing, wasabi aioli

## STEAK

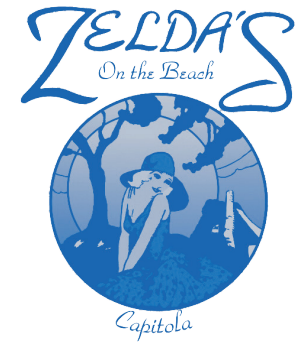
add sautéed scampi prawns to any steak +\$7

**GF FILET MIGNON \$35\*** 8oz choice cut, roasted garlic compound gorgonzola butter, garlic mashed potatoes, seasonal vegetables

**FLAT IRON TOP SIRLOIN STEAK \$27\*** 8oz choice cut, roasted shallot & herb compound butter, crispy shoestring onion rings, garlic mashed potatoes, seasonal vegetables

**GF STEAK & SCAMPI \$31\*** 8oz flat iron top sirloin, prawns sautéed in a garlic caper butter, garlic mashed potatoes, seasonal vegetables

**CHEESEBURGER \$17\*** Harris Ranch angus patty, cheddar, jack, or blue cheese, lettuce, tomato, dill pickle, onion, potato bun, french fries **add bacon or avocado + \$2.50 each**



## CHICKEN & PASTA

**CHICKEN PARMESAN \$23** parmesan crusted chicken breast, fettuccine, house marinara, parmesan cheese

**JUST PASTA \$20** fettuccine OR penne; alfredo, creamy pesto, marinara, OR olive oil & garlic **add grilled chicken +\$5, sautéed prawns +\$7**

**SEAFOOD FETTUCCINE \$26** clams, mussels & prawns, garlic white wine sauce, fettuccine, parmesan, parsley

## SEAFOOD

**GFSAUTÉED MAHI MAHI \$26\*** garlic, artichokes, tomatoes, citrus beurre blanc, island rice

**GFGRILLED SALMON \$25\*** honey dill butter, pickled red onion & cucumber, island rice, seasonal vegetables

**GRILLED SEA BASS \$26\*** miso ginger butter, jicama & bell pepper Asian slaw garnish, island rice, seasonal vegetables

**FISH & CHIPS \$20** crispy fried Alaskan cod fillets, lemon, house tartar sauce, french fries

**STUFFED FRESH SALMON \$28\*** stuffed with crab & shrimp, spinach, jack & parmesan cheese, beurre blanc, island rice, seasonal vegetables

**GF CIOPPINO \$27\*** prawns, mussels, clams & fish, simmered in spicy tomato & wine broth, crispy garlic bread **add fettuccine +\$4**

*A 4% surcharge will be added to all checks to help cover increasing costs associated with new state regulations, our support of the recent increases in minimum wage and benefits for our dedicated team members.*

## KIDS MENU

### \$10 EACH

- 1/2 Turkey Sandwich & Fries
- Chicken Strips & Fries
- Grilled Cheese & Fries
- Mac & Cheese & Fries
- Fish & Chips
- Grilled Salmon, Veggies & Mashed Potatoes
- Penne with Butter, Marinara or Alfredo

## NA DRINKS

### COFFEE & FULL ESPRESSO BAR

**JUICE** Orange, Apple, Cranberry, Pineapple, Grapefruit

**SOFT DRINKS** Coke, Diet Coke, Sprite, Ice Tea, Rootbeer, Ginger Ale, Shirley Temple, Lemonade, Strawberry Lemonade

## BEER, CIDER & SELTZER

**DRAFT** Ask server for selection

**BOTTLE & CAN** Coors Light \$5 Blue Moon \$6

Corona \$6 Guinness \$6 Lagunitas IPA \$6

Modelo \$6 Pacifico \$6 Stella \$6

Golden State Mighty Dry Hard Seltzer \$8

White Claw: Mango or Black Cherry \$7

## HAPPY HOUR

**AVAILABLE MON-FRI ONLY 3:30-5:30**

**PLEASE NO MODIFICATIONS OR SUBSTITUTIONS**

**HOUSE MARGARITA \$5** house tequila, triple sec, lime juice, sweet & sour (add strawberry, peach or raspberry +\$1)

**MAI TAI \$5** pineapple & orange juice, grenadine, dark rum

**SANGRIA \$5** peach & black raspberry schnapps, splash oj & sprite, burgandy wine

**WINE: ALBERTONI CABERNET OR CHARDONNAY \$5**

**COORS LIGHT BOTTLE \$3**

## WINE

### WHITE

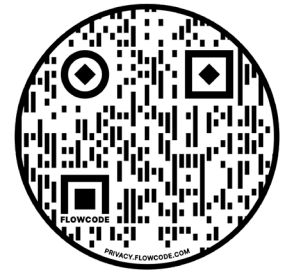
	G	B
<b>ALBERTONI CHARDONNAY</b> , California	8	30
<b>WENTE CHARDONNAY</b> , Livermore	10	38
<b>KENDALL-JACKSON CHARDONNAY</b> , California	11	42
<b>STORRS CHARDONNAY</b> , Santa Cruz	13	50
<b>MOHUA SAUVIGNON BLANC</b> , New Zealand	9	34
<b>ROTH SAUVIGNON BLANC</b> , Alexander Valley	10	38
<b>ST. SUPÉRY SAUVIGNON BLANC</b> , Napa Valley	11	42
<b>PICCINI PINOT GRIGIO</b> , Venice, Italy	9	34
<b>GRIS BLANC ROSÉ</b> , South of France	10	38

### RED

<b>ALBERTONI CABERNET</b> , California	8	30
<b>J.LOHR CABERNET</b> , Paso Robles	10	38
<b>BRADY CABERNET</b> , Paso Robles	13	50
<b>ROBERT HALL MERLOT</b> , Paso Robles	9	34
<b>RYDER PINOT NOIR</b> , Central Coast	9	34
<b>CHALK HILL PINOT NOIR</b> , Russian River Valley	13	50
<b>RIDGE THREE VALLEYS ZINFANDEL</b> , Sonoma	14	54
<b>TERRAZAS RESERVE MALBEC</b> , Argentina	10	38
<b>FONSECA RUBY RED PORTO</b> , Portugal	10	
<b>TAYLOR FLADGATE 10 YR TAWNY</b> , Portugal	12	

### BUBBLES

<b>OPERA PRIMA BRUT SPARKLING</b> , Spain	8	24
<b>KORBEL BRUT</b> , Russian River	10 <sup>sp</sup>	38
<b>CHANDON IMPERIAL BRUT ROSÉ</b> , California	11 <sup>sp</sup>	
<b>LUCA PARETTI PROSECCO</b> , Italy	10 <sup>sp</sup>	
<b>MOET &amp; CHANDON CHAMPAGNE</b> , France		68



## SIGNATURE COCKTAILS

**HARLEY GRAYHOUND \$11** Tito's Vodka, Aperol, agave, fresh lime, grapefruit juice

**RASPBERRY LIMEADE \$10** Svedka raspberry Vodka, fresh lime, sweet & sour, splash Sprite

**APEROL SPRITZ \$11** Aperol, Opera Prima Brut Sparkling, splash soda

**CAPITOLA TOMCAT \$11** Created by our locals: Tito's Vodka, lemonade, strawberry puree, soda

**MI CASA MARGARITA \$12** Casamigos Blanco Tequila, fresh lime, splash triple sec, orange juice, rocks, salt

**PALOMA AÑEJO \$13** Don Julio Añejo Tequila, St. Germain Elderflower liqueur, fresh lime, grapefruit juice, splash sprite

**BILLIONAIRE MARGARITA \$13** double shot Herradura Silver Tequila, Cointreau, fresh lime, sweet & sour, rocks, salt

**EL PRESIDENTE MARGARITA \$14** Don Julio Blanco Tequila, Cointreau, fresh lime, sweet & sour, float Grand Marnier, rocks, salt

**TOP SHELF MAI TAI \$14** Sailor Jerry & Malibu Rums, Cointreau, Disaronno, lime, pineapple juice, dark rum float

**LAVA FLOW \$11** Don Q Coconut Rum, strawberry puree, coconut and pineapple mix, blended

**DIRTY GOOSE MARTINI \$12** Grey Goose Vodka, olive juice, dry vermouth wash, up

**KETEL ONE LEMON DROP \$11** Ketel One Vodka, fresh lemon, triple sec, sugar, sugar rim, up

**BULLEIT OLD FASHIONED \$12** Bulleit Bourbon, sugar, orange, luxardo maraschino cherry, bitters

**MAKER'S MANHATTAN \$13** Maker's Mark Whiskey, sweet vermouth, bitters, shaken, up

*Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Water served on request only. GF = gluten free. Please make staff aware of any food allergies. All items subject to availability. Split plate charge \$2.50. Please limit modifications and substitutions. Please remove electronic devices from table during service, as we are not liable for damages.*