

Dinner - Spring 2009

**TAPAS/SMALL
PLATES**

- TOMATO CROSTINI
\$4
- HUMMUS
house-made, flatbread
\$5
- JAMON SERRANO*
\$10
- ACEITUNAS
house marinated, assorted olives
\$5
- SHRIMP COCKTAIL*
\$12
- YELLOW FIN TUNA*
gazpacho salad
\$8
- VEGETABLE SPRING ROLLS
\$6
- PATATAS BRAVAS
crispy fingerling potatoes, spicy aioli
\$5
- KOBE BEEF HOT DOG*
\$7
- KOBE BEEF MINI BURGERS*
\$9
- CHICKEN WINGS*
chili-soy drizzle
\$5
- CALAMARI*
\$6
- LAMB CHOPS*
three grilled lollipops
\$9
- CRAB CAKE*
\$5
- CAMARONES AL AJILLO*
olive oil poached, garlic
\$9
- CHICKEN EMPANADA*
\$6
- FIGS AND DATES
Gorgonzola stuffed and ham wrapped
\$8
- DUCK CONFIT*
balsamic/port wine reduction
\$7

SOUPS & SALADS

- CORN AND CRABMEAT BISQUE*
\$6
- SABOR SALAD
mesclun, goat cheese, roasted peppers
\$6
- BLT*
*baby iceberg, apple wood smoked bacon,
plum tomatoes, blue cheese*
\$8
- CAESAR*
*classic, crisp romaine,
shaved parmesan, anchovies*
\$6
- BABY BEETS
roasted baby beets & horseradish cream
\$7
- ARUGULA SALAD
*red wine poached figs, shaved manchego cheese,
candied pumpkin seeds*
\$8

ENTRÉES

- CRISPY CHICKEN*
all natural, statler chicken breast
\$18
- STEAK FRITES*
Brandt farms, all natural, parmesan fries
\$26
- LAMB RACK*
herb crusted, pommery sauce
\$29
- KOBE BEEF BOLOGNESE*
bucatini, Sabor marinara
\$21

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please notify server of any food allergies or dietary needs.