



RUSTICA



**RUSTIC WINE COUNTRY CUISINE & WILD
GAME**

— SOUPS —

CREAM OF WILD MUSHROOM

with parmesan crostini

CREAM OF ASPARAGUS

ROASTED CORN CHOWDER

~ add shrimp or crab ~

FRENCH ONION

— SALADS —

MIXED GREENS WITH RUSTICA VINAIGRETTE

~ add Point Reyes Blue cheese crumbles ~

**MIXED GREENS OF SPRING WITH AVOCADOS, BABY
SHRIMP, CHAMPAGNE VINAIGRETTE AND WARM HERB
CRUSTED GOAT CHEESE**

**CRISP BUTTER LEAF LETTUCE WITH CITRUS
VINAIGRETTE**

~ (Optional: pan seared scallops or grilled shrimp) ~

CLASSIC CAESAR

with creamy, citrus anchovy laced dressing & Parmigiano Reggiano cheese

STEAK HOUSE SALAD

iceberg wedge with creamy blue cheese & crispy pancetta

SALINAS

baby spinach with warm port wine & balsamic vinaigrette, toasted pine nuts & fresh chevre

~ optional sliced, grilled duck breast ~