

CHEF MELBA'S BISTRO

CALIFORNIA LIFESTYLE

DINNER MENU

Chef Melba made this menu thinking of the healthy living style. She uses organic, natural products and wild seafood as much as possible.

APPETIZERS

Baked Assorted Vegetables with Goat Cheese and Tomato, Basil Sauce	8.20
Gluten Free - Fried Calamari with Cocktail Sauce and Cilantro Dipping Sauce	12.95
Ahi Tuna Tower with Mango, Avocado, Basil and Chili Infused Oil	14.90
Eggplantini Roll with Eggplant, French Brie Cheese, Spinach and Roasted Garlic Sauce	9.85
Griddled Kobe Beef with Avocado Puree, Black Caviar and White Truffle Oil	14.90
Seafood Platter (Raw Oysters, Prawns, Ceviche, Smoked Salmon, Seared Ahi Tuna)	32.00
Coconut Ceviche with Lime Juice Cooked Halibut, Calamari, Bay Shrimp and Chips	12.95

SOUP AND SMALL SALADS

Soup of the Day	5.25
Organic Spinach Soup – Vegan	5.25
Caesar with Parmesan Shaving, Garlic Sesame Crouton and Caesar Dressing	7.90
Mediterranean Chopped Salad with Extra Olive Oil, Cucumber, Tomatoes, Red Bells	6.85
Field Mix Greens with Glazed Walnuts, Blue Cheese and Balsamic Dressing	7.80
Spinach with Blackberries, Spicy Caramelized Almonds and Poppy Seed Dressing	8.95
Farm Vine Ripe Tomato with Balsamic Reduction, Extra Olive Oil, Fresh Mozzarella	7.90

ENTRÉE SALAD

Grilled Chicken Caesar with Parmesan Shaving and Garlic Crouton	16.95
Hummus Tomato Brushetta with Balsamic Reduction, Garlic, Olive Oil, Yucca Chips	10.95
Powder of Greens, Kale, Spinach, Broccoli, Avocado, Asparagus, Sherry Vinaigrette	16.85
Bistro Salad with Jumbo Prawns, Smoked Bacon and Red Wine Vinaigrette	17.90
Seared Steak Salad with Mixed Greens, Red Bells, Cabbage, Tarragon Vinaigrette	16.85
Ginger Encrusted Salmon with Lime Jicama, Cucumber and Mixed Greens	18.90

PASTAS

Angel Hair with Ripe Roma Tomatoes, Basil, Garlic and Extra Virgin Olive Oil	14.95
Organic Wheat Fettuccine with Seared Tofu, Assorted Vegetables and Herbs	15.90
Fettuccine with Seared Natural Sea Scallops, Prawns Light Wine Cream Sauce	23.95
Lobster Ravioli with Fresh Herbs, King Mushrooms, Tomatoes, Caper, Lemon	19.90
Prawn Scampi Tossed with Linguine, Whole Roasted Garlic, Tomatoes, Light Sauce	24.95
Blackened Chicken with Bell Peppers, Caramelized Onions and Light Cream Sauce	16.90

LOW CARB On Romaine Hearts

Grilled Salmon with Ripe Tomatoes, Squash, Caramelized Onions	19.95
Grilled Chicken Breast with Assorted Vegetables, Fresh Mozzarella Cheese	16.85
Grilled <u>Medium Rare</u> London Broil with Red Bell Peppers, Squash, Ripe Tomatoes	17.90
Tuscany Prawns with Tomatoes, Olives, Capers, Lemon Juice, Roasted Garlic	19.95
Seared Sea Scallops with Sautéed Spinach, Diced Tomatoes, Caramelized Onions	22.90

FROM THE SEA

Atlantic Salmon Bordeaux Style Baked on a Cedar Plank, Vegetables	24.95
Steamed Clams with Garlic, Shallots, Lemon Juice, Fresh Herbs, Butter	16.90
Seared Halibut with Grilled Vegetables and Dill Lemon Sauce, Over Chilled Quinoa	26.95
Seared “Natural “Sea Scallops with Shrimp Hash and Thai Red Curry Sauce	24.95
Sea Scallops and Prawns Combination Over Brown Rice and Saffron Sauce	26.95
Seared Ahi Tuna with Whipped Avocado and Lime Coconut Curry Sauce	24.90
Griddled Tilapia with Herb Potatoes, Preserved Meyer Lemon Sauce	16.95
Sautéed Alaskan Red King Crab Clusters with Roasted Garlic Dipping Sauce	29.90

MEATS AND POULTRY

Grilled Center Cut Pork Chop Demi-Glace and Shiitake Jus Demi Glace	19.70
Grilled Chicken Breast with Natural Juices, Field Mushrooms	17.95
Rack of Baby New Zealand Lamb Adobo Style with Mustard Sauce Demi Glace	28.00
Grilled Black Angus Top Sirloin Steak Basted with Teriyaki Peppercorns Sauce	18.95
Grilled 8 oz Filet Mignon with Red Wine Porcini Sauce and Roasted Potatoes	29.90
Grilled Half Pound Kobe Beef Burger with French Fries and Garlic Aioli Sauce	16.95
Grilled Flank Steak with Rosemary Demi Glace and Roasted Potatoes	18.90

* If you bring your Own Wine Corkage \$15.00 per bottle – One per Table Only