



### **Brick Oven Fired Flatbreads**

- Triple Cheese, Pecorino, Asiago, Provolone with Sun-dried Tomatoes and Basil Pesto\** 10.00
- Marinated Beef Tenderloin with Parmigiano Reggiano, Balsamic Reduction, and Lemon Oil* 13.00
- Mushroom Flatbread with Potato-Leek Fondue, Aged Goat Cheese, and Truffled Fingerlings Chips \** 11.00
- Roasted Chicken with Carrots, Celery, Spring Peas, Nueske's Bacon, and Provolone Cheese* 12.00

### **Sushi**

- Yellowfin Tuna Three Ways . . . Poki, Tartare, and Tataki* 20.00
- Sashimi (sah-SHEE-mee) . . . Yellowfin Tuna, Salmon, and Hamachi* 16.00
- Double-Crunch Rainbow Roll . . . Cobia, Salmon, Tuna, Tempura Crunch, and Tobikko* 19.00
- Fiery Kazan Roll . . . Spicy Crab, Shrimp, Scallops, Pickled Vegetables, and Kazan Sauce* 19.00
- “Snake in the Grass” . . . Eel with Shrimp Tempura, Avocado, and Cucumber* 22.00
- Spicy Sensation . . . Tuna Tartare, Avocado, Tobikko, and Fireball Sauce* 18.00
- California Roll . . . Jumbo Lump Crab with Avocado and Cucumber* 17.00
- Yoshie’s Deluxe Sushi Platter . . . Maki and Nigiri* 24.00

### **First Course**

- Potato and Green Asparagus Soup with Jumbo Lump Crabmeat and Lemon Crème Fraîche* 9.00
- Jumbo Lump Crab and fresh Florida Citrus Salad with Green Papaya Slaw and Tarragon Remoulade* 16.00
- Market Greens with crisp Apples, Candied Walnuts, Point Reyes Bleu Cheese, and Cranberry Vinaigrette\** 12.00
- Oak-fired Zuckerman’s Farm Asparagus with Serrano Ham, Manchego Cheese, Arugula, Aged Xeres Vinaigrette* 13.00
- Hearts of Romaine with Roasted Garlic Dressing, Marinated Anchovies, Olives, Aged Parmesan, and Croutons* 9.00
- Sautéed Hudson Valley Foie Gras with Roasted Apple, Vanilla-Date Compote, and Black Truffle Vinaigrette* 16.00
- Sonoma Goat Cheese Ravioli with Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, and Basil\** 11.00

### **Main Course**

- Nori Wrapped Ahi Tuna with Stir Fry Vegetable Strudel, Baby Bok Choy, Lotus Root, and Miso Sauce* 35.00
- Seared Jumbo Day Boat Scallops with Farro Risotto, Roasted Wild Mushrooms, and Banyuls Reduction* 34.00
- Brioche Crusted Halibut with Crushed Potatoes, Braised Carrots, Serrano Ham, and Spring Pea Cappuccino* 33.00
- Oak-fired Filet of Beef with “Cheesy” Orecchiette Pasta Gratin, Sautéed Asparagus, Teriyaki Barbeque Sauce* 38.00
- Grilled Pork Tenderloin with Creamy Goat Cheese Polenta, Cremini Mushrooms, Zinfandel Glaze, and Sage* 26.00
- Seared Veal Loin with Mushroom Risotto Croquette, Onion Marmalade, Spring Vegetables, and Foie Gras Sauce* 38.00
- Hand Crafted Spinach Ravioli with Ricotta and Parmesan Cheese, Rustic Tomato Ragu and Asparagus\** 23.00
- “Chicken & Dumplings”, Crispy Poussin, Potato Dumplings, Carrots, Celeriac, and Wild Mushrooms* 28.00

*\* Vegetarian Zone*

*For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.*

### **California Grill House Wines & Sake**

- Three Saints Chardonnay, Santa Maria ‘04* 12.50     *Martin Weyrich Moscato Allegro, CA ‘05* 9.00
- Kakujo Junmai Ginjo Sake* 12.75     *Roederer Estate Sparkling Brut, Anderson Vly.* 11.00
- Honig Cabernet Sauvignon, Napa ‘05* 12.00

*An 18% service charge is added for parties of 6 or more.  
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