

DINNER MENU

Appetizers

- CHICKEN SATAY** – Served with cucumber salad & peanut sauce 10
- DIM SUM** – Chinese steamed dumplings with spicy tamari dipping sauce 13
- *NACHOS** – Organic blue corn tortilla chips with black beans, melted cheese, sour cream, salsa & guacamole 11
- STEAMED MUSSELS** – In red curry coconut broth 10
- *BAKED BRIE** – Served with housemade hazelnut-and-brown-rice crackers & fresh fruit 9
- CALAMARI** – Served with lime, sambal oelek, basil, garlic & cucumber salad 11
- SOUP OF THE DAY** or **AWARD-WINNING CLAM CHOWDER** – Served with fresh bread cup 5 bowl 8

Salads

CAFÉ SALAD

Mixed greens with seasonal vegetables
& choice of gorgonzola dressing, Mendocino Mustard dressing,
*balsamic & olive oil or *gluten-free sesame-ginger dressing 8/12

***VIETNAMESE SALAD**

Napa cabbage, bean thread noodles, peanuts, Vietnamese dressing
with chicken 14 | with prawns 16

CLASSIC CAESAR SALAD

Romaine hearts tossed in our Caesar dressing & garlic croutons
& Parmesan 12 | with chicken 14 | with prawns 16

HOT THAI SALAD

Chicken, beef, rock shrimp, or tofu over a large green salad 15

WARM SPINACH SALAD

Served with Roundman's bacon, mushrooms, cherry tomatoes,
onions, Parmesan & Mendocino Mustard dressing 13
with grilled chicken breast 15

Cafe Classics

THAI BURRITO

Large flour tortilla stuffed with choice of chicken, beef, rock
shrimp or tofu, organic brown rice & vegetables in housemade
peanut sauce. Served with sweet chili sauce. 14

THAI FIREPOT

Red curry broth and organic vegetables with choice of chicken,
beef, rock shrimp or tofu. Served with choice of brown rice or
bean thread noodles. (or substitute *garlic-ginger-chili broth) 14

HEALING BOWL

Soba noodles in a red miso broth with kale & shiitake mushrooms.
Served with choice of chicken, beef, rock shrimp or tofu. 15

INDIAN-STYLE MASALA CURRY

Indian spiced tomato cream sauce & organic vegetables with choice of chicken,
fish or prawns; with green mango chutney & rice. 21

PASTA FLORENTINE

Fettuccine, mushrooms, spinach, basil & garlic in a sherry cream sauce.
Topped with choice of grilled chicken breast or tofu. 20

***BRAZILIAN FISH STEW**

Rock shrimp, mussels, clams, calamari & fresh fish in a Brazilian coconut broth. 22

Entrées — served with seasonal vegetables

SESAME SEED-CRUSTED AHI

Served with sriracha sauce, watermelon relish & jasmine rice 24

***CAFÉ CATCH**

Local rockfish with roasted garlic, mushrooms, basil, white wine, lemon
& jasmine rice 20

***SCAMPI**

Large wild prawns sauteed with garlic, white wine, basil, cherry tomatoes,
lemon & butter & jasmine rice 26

ROASTED CHICKEN

Carrots, mushrooms & rosemary pan gravy; served with garlic mashed potatoes 22

PAN ROASTED WILD SALMON

Served with soba noodle stir fry & apricot-lemongrass chutney 27

***GRILLED COVELO NEW YORK STRIP STEAK**

Served with red miso butter & roasted fingerling potatoes
28 | Add grilled prawns 32

***MUSHROOM ENCHILADAS**

With organic corn tortillas, *epazote*, roasted green chilis, mushrooms
& *cotija* cheese; served with brown rice 19

Asterisk (*) indicates gluten-free choice.