

Appetizers

- Chicken Satay (*)** **\$15**
Yogurt-Marinated Chicken Skewers with Cucumber Salad & House-Made Organic Peanut Sauce
- Dim Sum** **\$15**
Chinese Steamed Dumplings with Spicy Tamari Dipping Sauce
- Nachos (*)** **\$15** | with meat **\$18**
Organic Blue Corn Tortilla Chips with Black Beans, Melted Cheese, Sour Cream, Salsa & Guacamole
- Steamed Clams & Mussels (*)** **\$18**
Red Curry Coconut Broth or White Wine Garlic Butter Sauce Clams Only **\$20**
- Calamari (*)** **\$13**
Sautéed with Lime, Sambal Oelek, Basil, Garlic & Cucumber Salad
- Soup of the Day or Our Award-Winning Clam Chowder** cup **\$7** | bowl **\$11**

Salads

- Small Dinner Salad** **\$9**
Mixed Greens or Caesar
- Big River Salad (*)** **\$15** | chicken **\$18** | fish **\$18**
Mixed Greens with Seasonal Vegetables & choice of Gorgonzola Dressing, Mendocino Mustard Dressing, *Balsamic & Olive Oil or *Lime Vinaigrette
- Vietnamese Salad (*)** **\$14** | chicken **\$18** | prawns **\$23**
Napa Cabbage, Carrots, Basil, Cilantro, Mint, Bean Thread Noodles, Peanuts, & Vietnamese Dressing
- Classic Caesar Salad** **\$15** | chicken **\$18** | prawns **\$23**
Romaine Hearts with Garlic Croutons & Parmesan in our Caesar Dressing
- Hot Thai Salad (*)** **\$18** | rock shrimp **\$22**
Chicken, Beef, or Tofu in our Hot Thai Dressing over a Large Green Salad
- Warm Spinach Salad** **\$18** | chicken **\$22**
With Roundman's Bacon, Mushrooms, Cherry Tomatoes, Onions, Parmesan & Mendocino Mustard Dressing

We support the health of our planet and our customers by using local, organic produce, free range chicken, grass fed local meats, hormone free dairy and wild harvested seafood. Please note: an asterisk (*) indicate gluten-free choices.

Café Classics

Thai Burrito		\$18
Large Flour Tortilla stuffed with Chicken, Beef, Shrimp or Tofu, Organic Brown Rice, Vegetables in Housemade Peanut Sauce with Café Sweet Thai Chili Sauce on the side		
Thai Fire Pot (*)		\$19
Red Curry Broth (or substitute *Garlic-Ginger-Chili Broth) Organic Vegetables	rock shrimp	\$22
Choice of Chicken, Beef or Tofu		
Healing Bowl (*)		\$19
Soba Noodles in a Red Miso Broth with Kale, Shiitake Mushrooms	rock shrimp	\$22
Choice of Chicken, Beef or Tofu		
Indian-Style Masala Curry (*)		\$26 prawns \$30
Choice of Chicken or Tofu with Organic Vegetables in an Indian-Masala Curry Sauce Served with Green Mango Chutney & Jasmine Rice		
Pasta Florentine		\$26
Fettuccine, Mushrooms, Spinach, Basil & Garlic in a Sherry Cream Sauce Topped with Choice of Grilled Chicken Breast or Tofu		
Brazilian Fish Stew (*)		\$30
Rock Shrimp, Mussels, Clams, Calamari and Fresh Fish in a Rich Brazilian Coconut Broth Served with side of Jasmine Rice		
Clams & Mussels Pasta		\$28
Steamed Clams & Mussels in a Garlic, Basil, Lemon, Butter, White Wine Sauce Served with Fettuccini and topped with Parmesan Cheese		

Entrées

Served with seasonal vegetables

Sesame Seed-Crusted Ahi		\$28
Seared Tuna with Wasabi Crème Fraiche, Radish-Ginger Relish & Jasmine Rice		
Cafe Catch (*)		\$27
Local Rockfish with Roasted Garlic, Mushrooms, Basil, White Wine & Lemon or Blackened with Tartar Sauce & Jasmine Rice		
Tequila Prawns (*)		\$30
Large Wild Prawns with Cherry Tomatoes, Green Onions, Roasted Garlic, Tequila & Lime. Served on a bed of Jasmine Rice		
Roasted Chicken		\$27
Free-Range Breast with Baby Carrots, Snap Peas, Rosemary Pan Sauce & Garlic Mashed Potatoes		
Stout-Braised Pot Roast		\$28
Covelo Beef with Carrots, Mushrooms, Mashed Potatoes & Horseradish Cream		

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