

SUMMER 2017

CAFÉ FLORIAN

POT & GARDEN

SOUP OF THE DAY \$6

CHEF'S CHOICE FRESH SEASONAL
& REGIONAL INGREDIENTS

SAN FRANCISCO CLAM CHOWDER \$9

POTATO, THYME, CLAMS, SCALLION
& SERVED IN SOURDOUGH BREAD BOWL

ADD TO ANY OF THE SALADS

+ GRILLED CHICKEN BREAST \$5
+ WILD SALMON \$7
+ GRILLED SHRIMP \$8

CAESAR SALAD \$6/\$9

CHOPPED ROMAINE HEARTS, SHAVED PARMESAN,
HOUSE CROUTONS, CHERRY TOMATOES

MARKET GREENS SALAD \$6/\$9

MIXED BABY LETTUCE, GRANNY SMITH APPLES,
TOASTED ALMONDS, GOLDEN RAISIN, FETA CHEESE,
CITRUS-THYME VINAIGRETTE

CHOPPED SALAD \$6/\$9

HEART OF ROMAINE, BABY SPINACH, TOMATO, RED
ONION, CUCUMBER, OLIVES, RADISH, AVOCADO,
SOFT-BOILED EGG, CREAMY RANCH DRESSING

ARUGULA SALAD \$6/\$9

ORGANIC RED QUINOA, DRIED CRANBERRY,
TOASTED ALMONDS, RED WINE VINAIGRETTE

SHAREABLE

GARLIC EDAMAME \$5

SAUTÉED EDAMAME, FRESH GARLIC, SALT

ORIGINAL, GARLIC, OR SWEET FRIES \$6

SERVED WITH SRIRACHA AIOLI

BAJA FISH TACOS 2 FOR \$9 OR 3 FOR \$13

CAJUN SPICED TILAPIA, CABBAGE SLAW, CHIPOTLE
CREMA, BLACK BEAN SALSA, AVOCADO

THAI CHICKEN SATAY LETTUCE WRAPS \$12

BUTTER LETTUCE, CARROT SLAW, CILANTRO, TRIO
OF SRIRACHA, SWEET CHILI, AND PONZU SAUCE

SLIDER TRIO & GARLIC FRIES \$15

CHOOSE 1 TYPE: CLASSIC BURGER, BAJA BURGER,
WESTERN BURGER, PULLED PORK OR PASTRAMI

CHICKEN QUESADILLA \$10

CHEDDAR & JACK CHEESE, SCALLION, GUACAMOLE,
SOUR CREAM, RANCHERO SALSA

PORK POT STICKERS \$10

SWEET AND SPICY SOY PONZU, EDAMAME

VEGETABLE SAMOSA \$10

CURRY, CARROT, POTATO, PEAS, MANGO CHUTNEY

CRISPY CALAMARI \$11

JALAPEÑOS, LEMON, JALAPEÑO AIOLI

CHICKEN WINGS \$11

BUFFALO, BBQ OR THAI CHILI GLAZE

BEER BATTERED SHRIMP \$13

RED HOOK BEER BATTER, HONEY-MUSTARD DIP

CAPRESE SALAD \$12

FRESH MOZZARELLA, RIPE TOMATO, KALAMATA
OLIVES, ARTICHOKE, EVOO, BALSAMIC

18% SERVICE CHARGE FOR PARTIES 5 OR MORE

SIGNATURE

GRILLED RIB EYE STEAK \$27

SAUTÉED MUSHROOM, ASPARAGUS, RED WINE &
HERB BUTTER, FINGERLING POTATOES

STEAK BITES \$25

SAUTÉED BEEF TENDERLOIN TIPS WITH
MUSHROOM, SOY GLAZE AND JASMINE RICE

ARCTIC CHAR \$24

PAN SEARED SKIN-ON FILLET, MUSHROOM
RISOTTO, ASPARAGUS, CITRUS-DILL BUTTER

MEDITERRANEAN CHICKEN ROLLATINI \$16

ROASTED PEPPER COULIS, GREEN OLIVES,
ROASTED PINE NUTS, SUN-DRIED TOMATOES, FETA
CHEESE, POTATO MEDLEY, SEASONAL VEGETABLES

SHRIMP SCAMPI \$15

LINGUINE PASTA, FRESH PARSLEY & LEMON,
EVOO, CHARDONNAY GARLIC BROTH

FISH N CHIPS \$14

BATTERED COD, CRISPY GARLIC FRIES, LEMON-
CAPER AIOLI, MALT VINEGAR

SPAGHETTI AND MEATBALLS \$13

VEAL MEATBALLS, GARLIC TOMATO RAGÙ,
PARMESAN CHEESE, GARLIC TOAST



GLORIA FERRER SPARKLING WINE 9/37
SANTA MARGHERITA PINOT GRIGIO 10/42
LA CREMA CHARDONNAY 10/42
J LOHR SAUVIGNON BLANC 8/32
BERINGER WHITE ZINFANDEL 7/32

CARMEL ROAD PINOT NOIR 9/37
STERLING MERLOT 9/36
NAPA CELLARS RED ZINFANDEL 8/37
STERLING CABERNET SAUVIGNON 9/38

GRILL



SANDWICH

CHOICE OF:

+FRENCH FRIES +GARLIC FRIES +SWEET POTATO
FRIES +MIXED GREEN +FRUIT SALAD

CHICKEN CIABATTA \$12

GRILLED CHICKEN BREAST, BACON, AVOCADO,
LETTUCE, TOMATO, GARLIC AIOLI

MUFFULETTA \$12

GENOA SALAMI, BLACK FOREST HAM, PROVOLONE,
LETTUCE, OLIVE-PICKLE RELISH, ITALIAN CIABATTA

ROAST BEEF \$13

RARE ROAST BEEF, CARMELIZED ONIONS,
ROASTED RED PEPPER, MARBLE BLUE JACK, GARLIC
AIOLI, WARM RUSTIC ROSEMARY BREAD

CALIFORNIA CLUB \$12

SMOKED TURKEY, BACON, AVOCADO, DILL
HAVARTI, LETTUCE, TOMATO, CRANBERRY AIOLI,
WARM RUSTIC ROSEMARY BREAD

HOT PASTRAMI \$13

CARMELIZED ONIONS, SWISS CHEESE, RUSSIAN
DRESSING, GRILLED MARBLE RYE BREAD

CAPRESE PANINI \$12

FRESH MOZZARELLA, TOMATO, BASIL PESTO,
ARTICHOKE HEART, EVOO, HERB FOCACCIA ROLL

MEATBALL SUB \$13

HOUSE-MADE MEATBALLS, MARINARA SAUCE,
MOZZARELLA CHEESE, FRENCH ROLL



SWEET

CLASSIC CHOCOLATE MOLTEN CAKE \$7
FRESH BERRIES, VANILLA ICE CREAM

NEW YORK STYLE CHEESECAKE \$7
FRESH BERRIES, RASPBERRY COULIS

WARM BREAD PUDDING \$7
KAHLUA VANILLA SAUCE

ORANGE BRÛLÉE \$7
LEMON-SUGAR CRUST

TIRAMISU \$7
LADY FINGER ESPRESSO CRÈME



WOOD FIRED

AVAILABLE FOR DINNER ONLY

CARBONARA \$12
CREAMY CHEESY SAUCE, BACON, CARMELIZED
ONION, CRACKED PEPPER

PROSCIUTTO & GOAT CHEESE \$12
BABY ARUGULA SALAD, BALSAMIC DRIZZLE

PRIMAVERA \$13
SEASONAL SQUASH, ROASTED PEPPERS, ONION,
MUSHROOM, OLIVES, FRESH MOZZARELLA

MARGHERITA \$11
RIPE TOMATOES, FRESH MOZZARELLA, BASIL

PEPPERONI \$12
MOZZARELLA, ASIAGO, PROVOLONE, & ROMANO

MEATBALL \$12
BELL PEPPERS, MUSHROOM, RED ONION

COMBINATION \$13
ITALIAN SAUSAGE, LINGUIÇA, PEPPERONI,
MUSHROOM, BELL PEPPERS, ONION, OLIVES

CHOICE OF:

+FRENCH FRIES +GARLIC FRIES +SWEET POTATO
FRIES +MIXED GREEN +FRUIT SALAD

CLASSIC ANGUS BURGER \$13

CHEDDAR, BUTTER LETTUCE, TOMATO, ONION,
GARLIC AIOLI, BRIOCHE ROLL

BAJA BURGER \$14

ANGUS BEEF, AVOCADO, JALAPEÑO, PEPPER JACK,
BUTTER LETTUCE, TOMATO, ONION, CHIPOTLE
AIOLI, BRIOCHE ROLL

WESTERN BACON BURGER \$14

ANGUS BEEF, BACON, CHEDDAR, MUSHROOM,
CARMELIZED ONION, BUTTER LETTUCE, TOMATO,
TANGY BBQ SAUCE, BRIOCHE ROLL

GRILLED TURKEY BURGER \$14

AVOCADO, BRIE, BUTTER LETTUCE, TOMATO,
ONION, CRANBERRY AIOLI, WHOLE-WHEAT ROLL

PULLED BBQ PORK BURGER \$12

SLOW BRAISED PORK SHOULDER, CRISPY
ONION, CREAMY COLE SLAW, BRIOCHE ROLL

DRAFT BEERS

PINT \$6 BOOMER \$8

SEASONAL DRAFT

COORS LIGHT

STELLA ARTOIS

MODELO ESPECIAL

BLUE MOON BELGIAN WHITE

ANCHOR STEAM

21ST AMENDMENT DOWN TO EARTH

LAGUNITAS I.P.A.

SIERRA NEVADA PALE ALE

GUINNESS

ROTATING SEASONAL HANDLE

BALLAST POINT GRAPEFRUIT SCULPIN IPA \$8/\$10

