

Tranquility Base

Day-time from 11:00 to 3:00P.M.

Soups

Lobster Bisque	12
Today's Soup	7

Small Plates

Fries	5
Served Lunar - w/Salt & Pepper or Solar Tossed w/Chef's Special Spicy Blend Your Choice of Ranch, Bleu Cheese or Chipotle Mayo	
Crispy Calamari	9
Tossed in Rice Flour & Hichimi, Jalapeno Ginger Lime Dipping Sauce	
Shrimp Cocktail	13
Jumbo Shrimp w/Classic Horseradish Cocktail Sauce	
Spicy Tuna Tartar	12
Sushi Grade Ahi Tuna Tartar, Avocado, Chile Tobiko, Wasabe Mayo w/Crisp Wonton Chips Dusted w/Hichimi	
Seared Divers Scallops	13
U-10 Fresh Divers Scallops with Blackening Spice, Mango, Melon, Papaya Salsa	
Shrimp Tempura	11
Lightly Battered Jumbo Shrimp with Tempura Dipping Sauce	
Vegetable Tempura	9
Seasonal Farmer's Market Veggies, Lightly Battered with Tempura Dipping Sauce	
Tempura Platter	15
Jumbo Shrimp & Farmer's Market Veggies with Tempura Dipping Sauce	
California Roll 6 pieces	6
Spicy Tuna Roll 6 pieces	6
Tempura Roll 6 pieces.....	6
Mini Burgers	10

2 Grilled USDA Choice Ground Chuck Beef Patties
Cheddar, Blue Cheese, Smoked Gouda, Applewood Smoked Bacon, Sautéed
Mushrooms, Grilled Onions, Avocado ~ Add \$1 each

Quesadilla with Cheese..... 11

Flour Tortillas Stuffed with Sliced Sweet Onion, Roasted Poblano, Shredded Mixed
Cheeses and Topped with House made Guacamole with Chicken Add \$1

Little Grilled Steak Sandwich..... 11

3 1/2 Oz. USDA Choice Fillet Mignon Steak on Garlic Buttered Bun

Sweet Soy Marinated Beef Satay..... 12

Bamboo Skewers of Beef Tenderloin with Spicy Peanut Dipping Sauce

Curried Chicken Satay..... 11

Bamboo Skewers of Free Range Chicken with Maepley Dipping Sauce

Salads

Fresh Herbed Celiengini Mozzarella 9

Fresh Herbed Celiengini Tossed with Balsamic & Extra Virgin Olive Oil
Sweet Grape Tomatoes

Mixed Greens..... 8

Market Fresh Crisp & Baby Greens, Shaved Red Onion, Goat Cheese
House made Garlic Croutons, Caramelized Onion Vinaigrette

Caesar Salad..... 9

Farmer's Market Fresh Hearts of Romaine, Caesar Dressing, Garlic Croutons

Seared Salmon Salad..... 12

Fresh Salmon Marinated in Cilantro Vinaigrette Seared & Served on Baby Lettuce
Grape Tomatoes, Jicama, Tossed in Cilantro Vinaigrette

Grilled Shrimp Salad..... 15

Grilled Jumbo Shrimp on Baby Greens, w/Caramelized Garlic, Marinated Roasted
Peppers, House Vinaigrette

Tuna Salad Nicoise..... 16

Grilled Ahi Tuna on Baby Greens, Vinaigrette with Braised New Potatoes, French
Green Beans, Roasted Sweet Peppers, Hard Cooked Egg, Vinaigrette

Seared and Sliced New York Steak..... 19

Seared & Sliced USDA CHOICE New York Steak on Arugula, Shaved Parmesan,

Balsamic Reduction

Panini

Little Grilled Chicken Paillard Sandwich..... 10

Chicken Breast Marinated in Sage, Rosemary, Garlic on Herbed Ciabatta
w/Basil Aioli, Pickled Red Onion, Mozzarella

Grilled Seasonal Vegetables..... 9

Grilled Farmer's Market Veggies, Fontina Cheese w. Pesto Sauce on Ciabatta Bread

Serrano Ham..... 10

Spanish Serrano Ham, Monchego Cheese, Fresh Tomato on Sour Dough Bread

Cheeses with Fresh Fruits, Nuts & breads

Today's Selection: One \$3, Two \$7, Three \$12, Four \$16, Full Platter \$24

Humboldt Fog Creamy California Goat Cheese with a layer of Ash

Saint Andre A buttery French Soft Ripened Cheese

Deux de Montagne French Semi-Soft Cheese

St. Agur a Sweet Flavored Mild French Blue Cheese

Manchego A Spanish Semi-Hard Sheep's Milk Cheese

Charcuterie

Selection Of : One \$3, Two \$7, Three \$12, Four \$18, Full Platter \$24

Dried Italian Salami

Prociutto de Parma

Bresaola

Garlic Sausage

Serrano Ham

DESSERTS

Mochi..... 8

Duo of Vanilla Bean Ice Cream & Mango Sorbet... 8

White Chocolate with raspberries Crème Brulee... 8

Chocolate Mousse with Whipped Cream..... 8

Chewy Chocolate w. Walnut Cookies 8

Fresh Seasonal Berries with Crème Anglaise..... 8

