

## The Beginning...for one

Soup 8

**Rainbow Beets** with goat cheese, local dates, dijon & honey 15

**Heirloom Tomato Burrata Caprese** with sweet basil, olive oil and balsamic glaze 15

**Sailor's Mussels** King Edward island mussels in tarragon, garlic butter, Dolin Vermouth and ciabatta toast 16

## ...for two

**Charcuterie Board** prosciutto, capicola, salami 19

**Cheese Board** brie, drunk imbrago, dulce gorgonzola, montalccino pistacchi, fig preserve & rye bread 22

**Mediterranean Delight** pita chips with your choice of two: hummus, tzatziki, roasted pepperade & olive tapenade 15

**Calamaretti Fritti** fried baby calamari 16

**Smoked Fish Board** salmon,

sturgeon, balik 31

## FROM LAND & SEA

### Steak on a Stone

**Shrimp Gruyere** Wrapped in smoked bacon & gruyere w/ saison dipping sauce 20

**Angus Filet Mignon 10 oz 33      14 oz 38**

cook your steak to perfection, just the way you like it, on a sizzling hot stone straight from wood-fired oven

with chef's california-inspired three signature sauces and flash truffle oil fried brussels sprouts

### Barbecue Aplenty

**three** skewers - angus beef tenderloin, chicken breast, shrimp & scallop 29

**three by two** skewers - angus beef tenderloin, chicken breast, shrimp & scallop 49

**six** skewers - angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin 59

**six by two** skewers - angus beef tenderloin, chicken breast, shrimp & scallop, lamb chops, salmon filet, pork loin 99

**Steak Au Poivre 29**

peppered filet mignon with shiitake mushroom au jus, lyonnaise potatoes and spicy tomato and avocado fattoush

### Premium Angus Rib Eye Steak 41

14 oz prime angus, grilled to perfection, with fire roasted bodega garlic herbed potatoes & balsamic glazed vegetables

### Superior Farm All Natural Lamb Chops 39

charcoal-grilled corn-fed lamb chops with fire roasted bodega garlic herbed potatoes & vegetables

### **Grilled Veal Chop Bordelaise 35**

charcoal grilled, infused in Dijon, roast garlic and merlot with lyonnaise potatoes and Portobello, shishito & spinach

### **Wild Atlantic Salmon 29**

wood-fire baked fresh atlantic salmon, gigli pasta aglio limone, raspberry glaze and asparagus

### **Chilean Sea Bass 36**

filet of wild chilean sea bass in tangerine ginger, saffron risotto, crème fraiche broccolini

### **The Club Branzino 31**

whole branzino, baked in wood-fired oven with celo spinach, california vine tomatoes, herbs de provence & tarragon

## **GREENS**

### **Santa Barbara Seafood Salad 24**

seared tiger shrimp, fresh atlantic salmon, calamari, scallop, sun-dried tomatoes, crumbled gorgonzola, sonoma mixed greens, tossed in chef's special vinaigrette

### **Grilled Angus Steak Salad 19**

arugula, grapes, antelope valley red onions, apples, red radish dressed in cherry-apple vinaigrette

### **Patagonia Smoked Trout and Arugula Salad 19**

with grapefruit, sweet onions, sliced cucumbers, avocado and amalfi lemon dressing

### **Sonoma Greens 15**

glazed california walnuts, sun-dried tomatoes, crumbled gorgonzola, cranberries, modena aged balsamic vinaigrette

## **GRAINS**

### **Penne Alla Checca + Pollo 15**

grilled chicken breast slices, cherry tomatoes, kalamata olives, sundried tomatoes, caper berries & tomato basil sauce

### **Wild Mushroom Ravioli 19**

porcini, shiitake and portobello, asparagus, light white wine sauce and grana padano

### **Cajun Shrimp Jambalaya 23**

tiger shrimp, chicken & andouille sautéed with onions and peppers in a spicy cajun blend, tossed in fresh linguine

### **Linguine Ai Frutti Di Mare 24**

shrimp, calamari, scallop & mussel, roasted garlic sauce & linguine

### THIN CRUST PIZZAS FROM WOOD FIRED OVEN 16

**Margherita** cherry tomatoes, fresh mozzarella, topped with fresh basil

**PPG** caramelized pear, gorgonzola and prosciutto di parma

**Steak** cello spinach, red onions, shiitake, crumbled blue cheese

**Chicken Pesto (GF)** champignon, artichoke with creamy pesto sauce

**Sides with Any Order 6 each** roasted vegetables / roasted potatoes / the stage fries (with garlic, parsley, truffle oil)  
mixed green salad / mediterranean salad

### To Make it Sweet ...

**Chocolate Princess** rich bavarian chocolate sponge, topped with patissiere, fresh raspberries and sea-salted pistachios **11**

**Creme Brulee Cheesecake** traditional NY cheesecake with a crisp caramel top **7**

**Tiramisu** sweet mascarpone, rum-drunken lady fingers, rich espresso, crème anglaise, cocoa **9**

**Coppa Pistachio** swirled custard, pistachio and chocolate gelatos, topped with praline pistachios **7**

**Coppa Spagnola** swirled vanilla and amarena cherry gelatos, topped with real amarena cherries **7**

**Apple Strudel** Viennese pastry base filled with drunken apples, cinnamon, topped with vanilla ice cream **9**

**Lemon Tartelette** flaky shell, rich custard filled with tangy lemon **7** **Seasonal Fruits & Berries 29**

### Coffee, Tea and More...

**Espresso 5 / DBL Espresso 6 / French Roast 4 / Cafe Latte 5 / Cappuccino 5 /**

**Cafe Glace 8 / The Stage Mint Tea 7 / Assorted Teas 3 / Iced Tea 3**

**Bottled Soda** coke, diet coke, sprite, orange fanta **3 / Bottled Pear Lemonade 4**

**S. Pellegrino sparkling 6 / San Benedetto Naturale still 5 / Compote 7**

**Beer...**      **Bitburger Premium Pilsner** germany 330ml **6** / **Bavik Super Pils** belgium  
**Great White** usa 330 ml **6** / **Hofbrau Munchen Hefeweizen** germany **7**  
**Abita Amber Lager** usa 330 ml **6** / **Mission IPA** usa 355 ml **7** / **Kilikia** armenia 330  
**Weihenstephaner Original Premium** germany 330 ml **7**  
**Lev Gold Lion Pale** czech 500 ml **8** / **Lev Black Lion Dark** czech 500 ml **8**

**Cocktails ...**      **Bellini** **8** Chilled velvety blend of Amour De Paris Sparkling, fresh  
peach and its nectar

**Rossini** **8** Suave concoction of Prosecco and fresh strawberries

**Mimosa** **8** Smooth fusion of chilled sparkling Jean Philippe, fresh orange and its juice