

# DINNER

# MISSION

# BISTRO

## Salads

<b>Caesar Salad</b> 13	<b>Butter Lettuce Ahi Salad</b> 22
Napa Valley romain, white Spanish anchovy, garlic toasted crostini	cucumber, cherry tomatoes, green onion, sesame ginger dressing
<b>Iceberg Wedge</b> 16	<b>Bistro Salad</b> 13
bacon, heirloom tomato, green onion blue cheese dressing	Mix greens, cucumber, cherry tomatoes, onion, candied pecans, white balsamic vinaigrette

Salmon 15 Tuna 14 Prawns 12 Chicken 10 Avocado 3

## Starters

<b>Monterey Bay Calamari</b> 15
fried local squid, tartar sauce & cocktail sauce (Monterey Bay)
<b>Crab Cakes</b> 18
lemon dill garlic aioli (Chile)
<b>Steamboat Mussels GF</b> 19
red curry, lemon grass, coconut milk, Thai basil (Prince Edward Island)
<b>Steamed Clams*</b> 19
shallots, garlic, white wine (Little Neck Island)
<b>Burrata</b> 16
creamy buratta, EVOO, heirloom tomatoes, on a bed of arugula, fresh basil, & balsamic glaze

## Raw Bar

<b>Oysters half a dozen GF</b> 21
daily selection
<b>Crudo of the Day</b> 17
sesame soy, radish, fresh lime, green onion, ginger (Alaska)
<b>Tuna &amp; Soba Noodles</b> 21
Sesame crusted seared Hawaiian Ahi, chilled thin soba, ginger soy (Hawaii)
<b>Carpaccio Fish Salad</b> 24
white fish, fennel, arugula, perslane, lemon zest, lemon juice, EVOO

## Fish



<b>Black Cod</b> 34	<b>Clam &amp; Scallop Linguini</b> 44
Miso sake marinated local black cod, chilled soba noodles, ginger soy sesame oil (Monterey Bay)	fresh linguini pasta, little neck clams & Peruvian bay scallops, lemon garlic butter shallot sauce
<b>Halibut*</b> 38	<b>Crispy Seared Steelhead*</b> 36
California halibut, whipped potatoes, spinach, lemon butter sauce (Pacific Coast)	tarragon lemon butter sauce, whipped potatoes, seasonal veggies (Pacific Coast)
<b>Cioppino*</b> 36	<b>Catch of the Day</b> M.P.
halibut, prawns, mussels, clams, salmon, housemade marinara & white wine sauce	



## Beef etc...

<b>Short Rib Ravioli</b> 29	<b>Fire Grilled Ribeye</b> 55
USDA Black Angus, shallot cognac cream sauce with demi-glace	brandy green peppercorn sauce, whipped potatoes, seasonal vegetables
<b>Bavette Steak Frites</b> 34	<b>Bison Steak</b> M.P.
charbroiled rosemary marinated Bavette steak, port wine demi-glace, & crispy French fries	charbroiled rosemary marinated hanger steak, red wine demi-glace, & crispy French fries

(\* Asterix indicates that the item can be made gluten free  
GF indicates that the item is gluten free