## LUNCH

# MISSION **BISTRO**

Salads			
Caesar Salad 13 Napa Valley romain, white Spanish anchovy, garlic toasted crostini	1 0	autter Lettuce Ahi Salad aucumber, cherry tomatoes, green anion, sesame ginger dressing	22
ceberg Wedge pacon, heirloom tomato, green ponion blue cheese dressing	N to	istro Salad Mix greens, cucumber, cherry comatoes, onion, candied pecans, white balsamic vinaigrette	13
Salmon 15 Tuna 14	Prawns 12 C	hicken 10 Avocado 3	
Starters		Raw Bar	
Monterey Bay Calamari fried local squid, tartar sauce & cocktail sauce (Monterey Bay)	15	Oysters half a dozen GF daily selection	
Crab Cakes lemon dill garlic aioli (Chile)	18	Crudo of the Day sesame soy, radish, fresh lime, green onion, ginger	
Steamboat Mussels GF red curry, lemon grass, coconut milk, Thai basil (Prince Edward Island)	19	Tuna & Soba Noodles Sesame crusted seared Hawaiian Ahi, chilled thin soba, ginger soy (Hawaii)	
Steamed Clams* shallots, garlic, white wine (Little Neck Island)	19	Burrata Salad creamy buratta, EVOO, heirloom	

cocktail sauce (Monterey Bay)			
Crab Cakes	18	Crudo of the Day	17
lemon dill garlic aioli (Chile)		sesame soy, radish, fresh lime, green onion, ginger	
Steamboat Mussels GF red curry, lemon grass, coconumily, Thai basil (Prince Edward Island)	19 t	Tuna & Soba Noodles Sesame crusted seared Hawaiian Ahi, chilled thin soba, ginger soy (Hawaii)	21
Steamed Clams*	19	Burrata Salad	16
shallots, garlic, white wine (Little Neck Island)		creamy buratta, EVOO, heirloom tomatoes, on a bed of arugula, fresh basil, & balsamic glaze	
Fish & Beef			
Fish & Chips	28	Clam & Scallop Linguini	44
Monterey Bay halibut, battered fries, tartar & cocktail sauce		fresh linguini pasta, little neck clams & Peruvian bay scallops, lemon garlic butter shallot sauce	
Halibut*	38	Crispy Seared Steelhead*	36
California halibut, whipped potatoes, spinach, lemon butte sauce (Pacific Coast)	r	tarragon lemon butter sauce, whipped potatoes, seasonal veggies (Pacific Coast)	
Cioppino*	36	Fire Grilled Ribeye	55
halibut, prawns, mussels, clams salmon, housemade marinara & white wine sauce		brandy green peppercorn sauce, whipped potatoes, seasonal vegetables	
Short Rib Ravioli USDA Black Angus, shallot cognoream sauce with demi-glace	29 ac	Bavette Steak Frites charbroiled rosemary marinated Bavette steak, port wine demi- glace, & crispy French fries	34
Sandwiches			
Bistro Burger fire grilled certified Black Angus,	18		

### **Beyond Burger**

18

plant based patty, roasted garlic aioli, choice of blue cheese, cheddar, or white American cheese

fire grilled certified Black Angus, roasted garlic aioli, choice of blue cheese, cheddar, or white American cheese

### Blackened Chicken 18 Sandwich

fire grilled certified Black Angus, roasted garlic aioli, choice of blue cheese, cheddar, or white American cheese

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