

APPETIZERS

Ahi Tacos ... \$16

Chunked Ahi Tuna topped with mango-corn salsa, fresh cilantro and with wasabi cream sauce.

Pepperoni Panini Pizza Bites ... \$13

Mozzarella, pepperoni and basil on sourdough bread.
Served with marinara sauce.

Bruschetta ... \$11

Toasted bread topped with diced tomatoes, garlic, Kalamata olives, basil, onion and feta cheese. Drizzled with olive oil and balsamic vinaigrette.

Calamari Fritto ... \$17

Lightly breaded and fried golden brown.
Served with a side of marinara dipping sauce.

Jumbo Shrimp Cocktail ... \$15

Jumbo shrimp served in chilled cocktail sauce with fresh lemon.

Steamed Baby Clams ... \$19

One pound of baby clams served in garlic, white wine and butter.
Served with fresh garlic bread for dipping.

FLATBREADS

Build Your Own ... \$15 (additional toppings ... \$1.50 each)

Choose any two toppings: pepperoni, sausage, ham, bacon, mushroom, bell pepper, onion, black olive, tomatoes or pineapple.

Margherita ... \$15

Fresh Buffalo Mozzarella, Roma tomatoes, basil, garlic and olive oil.

BBQ Chicken ... \$15

Chopped BBQ chicken breast, caramelized red onion, cilantro, Mozzarella cheese and homemade BBQ sauce.

Sun-Dried Tomato ... \$15

Sun-dried tomato sauce, mushrooms and baby arugula.

FEATURED ENTRÉES

Pasta Pomodoro ... \$19 (Add chicken \$4 ... shrimp \$5)

Angel hair pasta with sautéed Roma tomatoes, basil, white wine, garlic and olive oil topped with parmesan cheese.

Pan Seared European Seabass ... \$30

Seabass seared to perfection served with sautéed spinach, carrots and a lemon butter sauce.

Baked Atlantic Salmon Filet ... \$28

Baked Salmon served over sautéed cabbage topped with a champagne caper shallot sauce.

Grilled Chicken Breast ... \$25

Grilled chicken breast served with tomatoes, garlic, zucchini, red onions, fresh parsley and Kalamata olives tossed with a white wine sauce.

Gourmet Angus Burger ... \$15

1/2 lb. of certified angus beef hand formed and topped with sautéed mushrooms, crisp bacon, swiss cheese served on a fresh baked bun.

Orange Chicken ... \$24

Tempura chicken breast seasoned with sweet -n- spicy orange sauce over a bed of steamed rice.

Sirloin Filet Center Cut ... \$31

Pan fried Sirloin Filet topped with a cabernet demi-glace served over a bed of garlic fries.

16oz Ribeye Steak ... \$58

Grilled Ribeye Steak served with a burgundy sauce, topped with garlic butter and herbs on a bed of julienned potatoes.

SIDES

- Smoked Gouda Mac and Cheese ... \$6
- Sautéed Brussels Sprouts ... \$6
- Basmati Rice ... \$6
- Asparagus or Mixed Vegetables ... \$6
- Baked Potato ... \$6
- Garlic Mashed Potatoes ... \$6

DESSERTS

- Apple Beggars Purse ... \$8
- Chocolate Lava Cake ... \$8
- Mud Pie ... \$8
- New York Cheesecake ... \$8
- Ice Cream Bowl ... \$8
- Tiramisu ... \$8

SALADS

Camarillo Mixed Green ... \$8 (Add chicken ... \$4)

Mixed lettuce, tomatoes, cucumbers, carrots and choice of our house-made Ranch or Italian dressing.

Caesar Dinner ... \$8 (Add chicken ... \$4)

Romaine lettuce tossed in Caesar dressing with croutons, and parmesan cheese and drizzled with black truffle oil.

The Wedge ... \$14

Crisp Iceberg lettuce, bleu cheese crumbles, bacon, tomatoes, egg crumbles, candied walnuts and bleu cheese dressing.

Tropical Caribbean Ahi ... \$19

Seared Ahi sashimi served with julienned jicama, mango, and apples tossed in a citrus dressing.

Southwest Couscous ... \$16

Romaine lettuce with corn, black beans, grilled pepper, onions, tortilla strips topped with grilled chicken breast tossed with chipotle dressing.

Avocado Caprese ... \$16

California avocado, baby tomatoes, fresh buffalo mozzarella cheese, chopped basil and balsamic glaze.

SOUPS

Chicken Tortilla ... \$7

Grilled chicken and sweet yellow corn in a tomato and tortilla-based broth. Served with fresh cilantro topped with fried tortilla strips.

Oriental Chicken Noodle ... \$7

Sliced chicken and rice noodles with green onion, spinach, mushrooms, celery, cilantro and pickled ginger.

WINE SELECTIONS

Sparkling

J. Roget Brut (California)	9	30
Mumm "Cuvee" Brut (Napa Valley)	65	
Möet Chandon "Imperial" Brut (France)	95	

Chardonnay

La Terre (California)	9	30
Hidden Crush (Central Coast)	10	34
Estancia (Central Coast)		34
Robert Mondavi (Napa Valley)	11	38
Meiomi (SB/Monterey/Sonoma)	12	42

Other Whites

Pinot Grigio Ruffino "Lumina" (Italy)		34
Sauvignon Blanc Geyser Peak (Calif.)	10	34
White Zinfandel LaTerre (California)	9	30

Cabernet Sauvignon

La Terre (California)	9	30
Grand Estates (Columbia Valley)	10	34
Wild Horse (Cental Coast)		34
Robert Mondavi (Napa Valley)	10	38
Justin Winery (Paso Robles)	15	55

Merlot

La Terre (California)	9	30
Blackstone "Winemaker" (Central Coast)		34
Clos du Bois (North Coast)	11	38

Pinot Noir

Mark West "Cellar" (California)	10	34
Meiomi (SB/Monterey/Sonoma)	12	42

COCKTAILS

Vista Mule ... \$10

Pinnacle Citrus Vodka, Gosling's Ginger Beer and Fresh Lime

Arena Margarita ... \$10

Hornitos Reposado Tequila, DeKuyper Triple Sec, Mixologist's Margarita Mix.

Old Fashioned ... \$11

Maker's Mark Bourbon, Angostura, Sugar, Orange and Maraschino Cherry.

Irish Wolfhound ... \$11

Jameson Irish Whiskey, Gosling's Ginger Beer, DeKuyper Razzmatazz.

Mimosa ... \$9

J. Roget Champagne with a splash of Orange Juice

BEER SELECTIONS

Bottled (12oz)

Budweiser - American Lager ... \$5
Bud Light - American Light Lager ... \$5
Coors Light - American Light Lager ... \$5
Heineken - Euro Lager ... \$6
Corona Extra - Mexican Lager ... \$6
Modelo Especial - Mexican Lager ... \$6

Draft (16oz)

Bud Light - American Light Lager ... \$7
Samuel Adams - Boston Lager ... \$7
Stella Artois - Euro Pale Lager ... \$8