

Appetizers

Chicken Tortilla Soup

Grilled chicken and sweet yellow corn in a tomato and tortilla based broth. Served with fresh cilantro and topped with fried tortilla strips.
\$2.95 Cup \$4.95 Bowl

Steamed Clams

One pound of baby clams served in garlic, white wine, and butter. Fresh garlic bread for dipping.
\$14.95

Shrimp Tempura

Golden prawns served with Asian lime sauce.
\$11.95

Chicken Satay

Chicken sautéed to perfection and served with spicy Thai sauce.
\$8.95

Ahi Lettuce Wraps

Seared Ahi Tuna and ginger wrapped in fresh butter lettuce.
\$11.95

Calamari Fritto

Breaded, lightly fried golden brown and served with cocktail sauce.
\$10.95

New England Clam Chowder

Creamy soft and smooth with chopped clams, bacon, onion and potatoes.
\$2.95 Cup - \$4.95 Bowl - \$7.95 Bowl made of Sourdough Bread

Garlic Onion Tortilla Stack

Caramelized onion and garlic puree layered in fresh flour tortillas and grilled to perfection. Served with balsamic aioli dipping sauce.
\$7.95

Garlic Hummus Dip

Zesty garlic lime hummus served with toasted pita chips.
\$7.95

Shrimp Cocktail

Chilled crisp and served with cocktail sauce and lemon wedges.
\$11.95

Five Cheese Raviolis

Breaded and lightly fried, served with marinara sauce.
\$9.95

Giro d'Italia

Golden fried herbed gnocchi, garlic toast tips, with baked goat cheese in marinara sauce.
\$10.95

Pizzas 10"

Build Your Own

Choose any two toppings: pepperoni, sausage, ham, bacon, mushroom, bell pepper, onion, black olive, tomatoes or pineapple.
\$11.95 - 10" \$16.95 - 16"

Margherita

Fresh Buffalo Mozzarella, Roma tomatoes, basil, garlic and olive oil.
\$12.95

BBQ Chicken

Chopped BBQ chicken breast, caramelized red onion, cilantro, Mozzarella cheese and homemade BBQ sauce.
\$12.95

California Club

Fresh grilled chicken breast, bacon, Mozzarella, ranch dressing, baked and topped with avocado, lettuce and tomato.
\$13.95

Featured Entrées

Served with seasonal fresh vegetables and choice of baked potato or basmati rice.

Bucatini Con Vongole Fresche

Bucatini pasta with fresh baby clams in a garlic wine sauce. Served with fresh garlic toast.

\$23.95

Thai Salmon

Grilled Atlantic Salmon topped with sweet and tangy Thai sauce. Served with basmati rice and grilled asparagus.

\$22.95

Cedar Plank Baked Salmon

Atlantic Salmon filet baked on a cedar plank in our stone oven. Served with Chardonnay garlic butter sauce.

\$22.95

California Golden Seafood

Beer battered cod filet topped with shrimp tempura. Served over basmati rice with wasabi yuzu sauce.

\$18.95

Seared Ahi

Served over basmati rice and crisp onions with sweet chili and wasabi sauce.

\$23.95

Grilled Rib-eye

16 oz. rib-eye char-grilled, served with chimichurri sauce.

\$34.95

The Perfect Cut

Broiled beef tenderloin served with Marsala wine demi-glace sauce.

\$30.95

Orange Chicken

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

\$17.95

Chicken Picatta

Grilled chicken sliced thin and topped with a sautéed mushroom and shallots wine sauce.

\$17.95

Salads

Camarillo Mixed Green Dinner Salad

Mixed greens, cucumber, tomato.

\$5.95

Caesar Dinner Salad

Romaine lettuce tossed in Caesar dressing with croutons and parmesan cheese.

\$5.95

Greek Salad

Field Greens with fresh Greek feta cheese, rotisserie beef and lamb, Kalamata olives, cucumbers, tomato, pickled onions and a zesty cucumber vinaigrette dressing.

\$13.95

BBQ Chopped Salad

Slow roasted tri-tip or chicken cubed and tossed with field greens, black beans, white corn, tortilla strips, onion, tomatoes, cilantro and Monterey Jack cheese with ranch & bbq dressing.

\$13.95

Tropical Caribbean Ahi

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

\$17.95

California Cobb

Iceberg lettuce, turkey, bacon, cucumber, avocado, tomato, hard boiled egg and Gorgonzola cheese tossed with ranch dressing.

\$13.95

Simi Chicken Caesar

Grilled chicken breast, romaine lettuce, pepitas, tortilla strips and Cotija cheese tossed with Caesar dressing.

\$13.95

Chicken Walnut

California mixed greens with marinated chicken, topped with seasonal fresh fruit, candied walnuts and shaved coconut tossed in honey mustard dressing.

\$13.95