

DECK33

BAR RESTAURANT

Small Bites

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| Soup of the Day Chef's Daily Preparation | 8 |
| Calamari Fritti Aonori Crusted, Okinawa Potato, Lotus Root Chips, Harissa Aioli, Kiwi-Miso | 6/11 |
| Dungeness Crab Cake Black Bean Salsa, Fried Leeks, Ruby Grapefruit | 8/15 |
| Shellfish Cigar Shrimp, Scallops, Shiitake Mushroom, Oba Mint, Yuzu Pepper, Mango Salsa, Green Curry | 9 |
| Vietnamese Summer Roll Spicy Tuna, Cashews, Thai Mint, Farmer's Market Tomato, Cilantro Aioli | 10 |
| Seafood Cevice Shrimp, Octopus, Squid, Scallops, Avocado, Kalamata Olives, Cucumber, Spicy Yuzu Vinaigrette | 12 |
| Yellowtail Crudo Avocado, Daikon, Mizuna, Warm Ginger Jalapeno Ponzu | 14 |
| Beef Carpaccio Wild Arugula, Daikon Ponzu, Truffle Oil, Parmigianino-Reggiano | 15 |
| Steamed Black Mussels Kurobuta Sausage, Green Curry, Coconut-Sake Wine Broth | 14 |
| Grilled Pizzette Mozzarella, Spicy Kurobuta Sausage, Grilled Fennel, Roasted Peppers, Micro Basil | 12 |
| Tuna Nicoise Olive Tapenade, Quail Egg, Brioche Chips, Tiny Greens, Whole Grain Mustard | 15 |

Fresh and Simple

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| Stone Farm Baby Lettuces Baby Fennel, Shaved Marcona Almonds, Jerez Vinaigrette | 9 |
| Mentaiko Cesar Hearts of Romaine, Spicy Mentaiko Caviar, Miso Cesar Dressing, Shaved Reggiano | 9 |
| Sashimi Seaweed Tuna, Salmon, Yellowtail, Albacore, Organic Greens, Sweet Soy, Wasabi Ginger Dressing | 15 |
| Crab Avocado Mixed Baby Greens, Alaskan Snow Crab, Avocado, Hearts of Palm, Satsuma Tangerine, Creamy Miso | 14 |
| Farmer's Market Featured Salad Seasonal Vegetables | 12 |

Large Bites

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| Kobe-Style Beef Burger grilled shiitake mushroom, candied bacon, golden tomato | 15 |
| Angel Hair Pasta Langostino, Spicy Artichoke, Fruit Tomato, Sweet Garlic, Scampi Oil | 14 |
| Penne Kobe-Style Beef Bolognese, Maitake Mushroom Truffle Oil, Crispy Sage | 14 |
| Black Spaghetti Shrimp, Scallop, Calamari, Lobster, Wild Mushroom, Garlic White Wine | 20 |
| Five- Spice Organic Half Chicken Saffron Pearl Pasta, Prosciutto Asparagus, Balsamic Au Jus | 22 |
| Soy-Glazed Black Cod Hijiki Brown Rice, Rainbow Swiss Chard, Baby Bok Choy | 26 |
| Market Fish | MP |
| Niman Ranch Pork Chop Parmesan Asparagus, Grilled Peach, Apricot Honey Glaze | 24 |
| Furikake Crusted Salmon Caramelized Brussel Sprouts, Hijiki-Saffron Brown Rice Risotto, Miwa Kumquat Chutney | 26 |
| Chateau Steak Mushroom Ravioli, Peewee Potato-Mushroom Ragout, Roasted Tomato, Broccolini, Truffle Au Jus | 28 |

Lunch Menu

Dining Hours 11:30am To 2:00pm

Starters

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| Soup Of The Day Chef's Daily Preparation | 6/7 |
| Calamari Fritti Aonori Crusted, Okinawa Potato, Lotus Root Chips, Harissa Aioli And Kiwi-Miso | 6/11 |
| Dungeness Crab Cake Black Bean Salsa, Fried Leeks, Ruby Grapefruit | 8/15 |
| Grilled Pizzette Mozzarella, Spicy Kurobuta Sausage, Grilled Fennel, Roasted Peppers, Micro Basil | 10 |

Fresh and Green

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|---|----|
| Stone Farm Baby Lettuces Baby Fennel, Shaved Marcona Almonds, Jerez Vinaigrette | 10 |
| Mentaiko Cesar Hearts of Romaine, Mentaiko Caviar, Garlic-Herb Crostini, Miso Cesar Dressing, Reggiano | 11 |
| Asian Chicken Napa Cabbage, Cucumber, Won Ton, Pine Nuts, Daikon Sprouts, Sesame-Soy Vinaigrette | 12 |
| Sashimi Seaweed Tuna, Salmon, Yellowtail, Albacore, Organic Greens, Wasabi Ginger Dressing | 14 |
| Crab Avocado Mixed Greens, Alaskan Snow Crab, Avocado, Hearts of Palm, Tangerine, Creamy Miso | 12 |
| Farmer's Market Featured Salad | 12 |

Sandwiches

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| Choice Of: Pommes Frites, Sweet Potato Fries, Organic Greens, Caesar Salad | |
| Chicken Panini Tomato, Basil Pesto, Mozzarella Di Bufala | 12 |
| Three Cheese Panini White Cheddar, Fontina, Mozzarella, Roasted Peppers, Arugula | 12 |
| Ahi Tuna Burger Avocado, Onion, Sweet Soy Glaze, Wasabi Mayo | 14 |
| Kobe-Style Beef Burger Grilled Shiitake Mushroom, Candied Bacon, Golden Tomato | 15 |
| Grilled Mahi Mahi Tacos Ancho-Chili Marinated Mahi Mahi, Cabbage, House Made Salsa, Jalapeno Aioli | 12 |

Entrees

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| Chef's Daily Express A Daily Selection Of 4 Tastes | 14 |
| Angel Hair Pasta Langostino, Fruit Tomato, Sweet Garlic, Spicy Artichoke, Scampi Oil | 12 |
| Penne Kobe-Style Beef Bolognese, Maitake Truffle Oil, Crispy Sage | 12 |
| Black Spaghetti Shrimp, Scallop, Calamari, Wild Mushrooms, Yuzu Garlic-Soy | 16 |
| Seared Rare Ahi Tuna Rice Bowl Grilled Onion, Vegetable, Tempura, Ethnic Dressing | 14 |
| Soy-Glazed Black Cod Hijiki Brown Rice, Baby Bok Choy | 18 |
| Five Spice Organic Chicken Saffron Pearl Pasta, Seasonal Vegetable Salad, Balsamic Au Jus | 16 |
| Furikake Crusted Salmon Hijiki-Saffron Brown Rice Risotto, Brussel Sprouts, Miwa Kumquat Chutney | 18 |
| Korean BBQ Beef Rice Bowl Grilled Onion, Vegetable Tempura, Pepper-Garlic Soy Balsamic | 14 |

Wines

Sparkling

Zonin Prosecco, Italy, NV **8/31**
Graham Beck Brut Rose, South Africa, NV **12/46**
Domaine Chandon **70**
Robert Mondavi, Woodbridge, California, Brut **85**
Mumm Napa, Blanc de Blancs, Napa Valley, 2006 **100**
Veuve Clicquot, Yellow Label, Reims, NV **125**
Moet et Chandon, "White Imperial," Epernay, Split **25**

Rose

Villa des Anges Cinsault Rose, France, 2009 **8/31**

Pinot Grigio / Reisling

Pinot Grigio, Zenato, Italy, 2008 **8/31**
Pinot Grigio, Lo Duca, Italy, 2009 **9/35**
Skyleaf Riesling, NZ, 2008 **8/31**
Gruner Veltliner, Darcie Kent, California 2009 **8/31**
Viognier, Deep Sea, Napa Valley, 2008 **12/46**

Sauvignon Blanc / Chardonnay

Sauvignon Blanc, Jules Taylor, Marlborough, 2009 **9/35**
Sauvignon Blanc, Groth, Napa Valley, 2010 **12/46**
Chardonnay, Bonterra, Mendocino, 2009 **9/35**
Chardonnay, "Pristine," South Australia 2008 **11/40**
Chardonnay, Sonoma Cutrer, Russian River, 2007 **14/52**

Pinot Noir / Merlot/ Malbec

Pinot Noir, Jekel, Santa Barbara, 2007 **10/38**
Pinot Noir, Lafond, Santa Rita Hills, 2007 **14/52**
Pinot Noir, Testarossa, Santa Barbara, 2009 **18/70**
Merlot, Wente, 2007 **9/35**
Merlot, Ancient Peaks, Paso Robles, 2008 **10/38**
Malbec, Tomero, Mendoza, 2006 **10/38**

Cabernet Sauvignon / Zinfandel / Syrah

Cabernet, Joel Gott, California, 2006 **10/38**
Cabernet, Sanctuary, Napa Valley, 2005 **16/62**
Cabernet, Groth, Napa Valley, 2008 **98**
Zinfandel, Paso Creek, Paso Robles, 2007 **11/40**
Syrah, Zaca Mesa, Santa Ynez, 2007 **15/58**

Burgundy / Bordeaux/ Rhone

Burgundy, Louis Latour Bourgogne Rouge 2008 **9/35**
Bordeaux, Chateau Bonnet Lurton Rouge 2006 **10/38**
Rhone, Chapoutier Crozes Hermitage 2008 **15/58**

Cocktails

10

Custom Margarita

Tequila with crushed orange, chipotle & salted rim

The House Mojito

House-infused ginger rum with cucumber, mint, lime & soda

Sazerac

Rittenhouse rye, St. George's absinthe, house-made orange bitters

An Improper Greyhound

Vodka with St. Germain Elderflower & grapefruit

"No" Hangover

Johnny Walker red, iced green tea, orange twist

Rasperry "Thyme"

Raspberry infused gin, raspberries, thyme syrup, & lime

'Can-do' tini

Melon rind vodka, cantaloupe, agave

Beer

6

Lagunitas, Pilsner

Light, dry, crisp, with a nice hops presence

Ballast Point, Pale Ale

Pale malts, light sweetness, & hint of hops

Rogue, Amber Ale

Caramel malts, spices & toffee

Deshcutes, Porter

Rich, toasted malts & hints of chocolate

Indian Wells, Mojave Gold

Light, sweet, mild hops & hint of pepper

Indian Wells, Amnesia IPA

Amber and caramel malts, & hint of hops

Beer on Tap

6

Lagunitas, Seasonal

Please refer to your server or bartender

Sierra Nevada, Kellerwies

Banana and fruit aroma, finishing with citrus

Rogue Imperial, Pilsner

Light, hoppy presence with a touch of sweet

Firestone, IPA

Hoppy, hints of pine, citrus & sweet malt