

# Starters

<b>Roasted Corn Poblano Soup</b> Dungeness Crab	8
<b>Soup du Jour</b> Chef's Daily Creation	8
<b>Market Salad</b> Chef's Selection of Fresh Farmer's Market Greens & Vegetables of the Season, Meyer Lemon Basil Vinaigrette, Goat Cheese	9
<b>Petit Caesar Salad</b> Sweet & Red Romaine, Egg, Balsamic Caesar Dressing, Shaved Grana Padano	9
<b>Fried Calamari</b> Smoked Paprika, Cotija Cheese, Tomatoes, Cilantro Lime Crème Fraiche	12
<b>Fish Tacos</b> Halibut, Red Cabbage, Pico de Gallo, Cilantro Sauce, Fresh Lime, Cotija Cheese	12
<b>Crab Cakes</b> Orange, Fennel, Avocado, Pink Peppercorn Vinaigrette	12
<b>Sesame Seared Ahi</b> Asian Slaw, Sticky Rice, Wasabi Vinaigrette	12

# Entrées

<b>Create Your Own Caesar Salad</b> Hearts of Romaine, Caesar Dressing, Grana Padano Grilled Shrimp 16    Salmon 16    Steak 16    Chicken 12    Calamari 14	
<b>Lobster Cobb</b> Smoked Bacon, Maytag Blue Cheese, Egg, Teardrop Tomato, Watercress, Baby Iceberg, Avocado Cilantro Green Goddess Dressing	21
<b>Estancia Bacon Cheeseburger</b> Butter Lettuce, Tomato, Caramelized Sugar Onions, Cheddar, Toasted Buttermilk Bun, Parmesan Dusted Fries	12
<b>Chef's Daily Sandwich Creation</b> Grilled Artisanal Breads, Side Salad and a Cup of Soup du Jour	14
<b>Grilled Free Range Chicken Salad</b> Mesculun Greens, Frisee, Cashews, Papaya, Grilled Onions, Red Chili Vinaigrette	16
<b>Steak Sandwich</b> Char Crusted Beef, Grain Mustard Horseradish Cream, Gruyere, Caramelized Vidalia Onions, Grilled Ciabatta, Parmesan Dusted Fries	16
<b>Pan Roasted Halibut</b> Clam Chowder Sauce, Baby Clams, Micro Arugula	18
<b>Whole Wheat Penne Pasta</b> Garlic, Basil Pesto, Sun Dried Tomatoes, Grape Tomatoes, Grana Padano	15
<b>Southwest Chicken Ravioli</b> Corn Nage, Black Bean Salsa, Cilantro Salad, Cotija Cheese	16

*Timothy Ralphs, Chef de Cuisine*

Guided By The Principles of Sustainability  
In An Effort To Conserve Water We Offer Water On Request Only  
18% Service Charge Will Be Applied To Parties of Six Adults And Larger