

## -Appetizers-

- Blackened Ahi Sliders\**** **\$9**  
*Blackened, sliced Ahi with cilantro green onion slaw and Cajun aioli on a slider bun*  
**Recommended Wine: 2008 Falkner Amante \$13.00/glass**
- Carlsbad Black Mussels\**** **\$12**  
*Pan seared Mussels with shallots, garlic and fresh herbs de-glazed with white wine served with fresh organic lemon and Pugliese bread*  
**Recommended Wine: 2012 Falkner Sauvignon Blanc \$8.00/glass**
- Ancho Chili Spiced Shrimp & Avocado*** **\$11**  
*Tempura style served with freshly house-made coleslaw and Cajun aioli sauce*  
**Recommended Wine: 2012 Falkner Viognier \$10.00/glass**
- Fresh Prosciutto Wrapped Asparagus\**** **\$9**  
*Marinated in Falkner's Riesling and topped with Parmesan cheese*  
**Recommended Wine: 2012 Falkner Riesling \$8.00/glass**
- Apple & Walnut Baked Brie\**** **\$12**  
*Topped with raspberry sauce and served with assorted gourmet crackers*  
**Recommended Wine: 2011 Falkner Chardonnay \$8.00/glass**
- Petite Cheese and Fruit Plate\**** **\$9**  
**Recommended Wine: 2011 Falkner Chardonnay \$8.00/glass**

## -Soup-

- Trio of Mushroom Soup\**** **\$7**  
*Chef's broth based wild mushroom soup with mushrooms, herbs, and Riesling wine*
- Soup de Jour*** **\$7**  
*Try our chef's selection of a delicious, freshly prepared soup of the day*

## -Salads-

- Santa Barbara Salad\**** **\$13**  
*Santa Barbara greens with Falkner Riesling lavender vinaigrette served with candied Walnuts, Gorgonzola cheese, fresh apples & strawberries*  
**Recommended Wine: 2012 Falkner Riesling \$8.00/glass**  
**Add Chicken Breast \$5 Add Salmon Fillet \$7 Add Shrimp \$6**
- Mediterranean Shrimp Salad\**** **\$16**  
*Extra Virgin Olive Oil marinated Jumbo shrimp pan sautéed with crushed fennel seed, organic lemon and served with sweet salad mix tossed in a Tamarind dressing with hearts of palm, pickled red onion, Mandarin oranges, cherry tomatoes, red bell peppers and mango salsa*  
**Recommended Wine: 2012 Falkner Viognier \$10.00/glass**

### *Ahi Crunchy Salad\**

**\$16**

*Thinly sliced blackened Ahi on baby greens and Jicama green cabbage slaw dressed with Soy onion dressing, pickled ginger, crunchy wontons, black sesame seeds and Mandarin oranges*

**Recommended Wine: 2008 Falkner Amante \$13.00/glass**

### *Baby Arugula Steak Salad\**

**\$16**

*Seasoned and grilled center cut flat iron steak sliced and served with baby arugula, artichoke hearts, tobacco onions, cherry tomatoes, Gorgonzola cheese, crispy pancetta, marinated asparagus and a roasted tomato and shallot balsamic dressing*

**Recommended Wine: 2009 Falkner Syrah \$12.00/glass**

## *-Sandwiches-*

### *Ray's Famous ½ lb. Black Angus Burger*

**\$15**

*Half pound 100% Black Angus beef grilled to perfection served with ample melted Monterrey Jack cheese, sautéed mushrooms, fresh lettuce, tomato, pickle on a bun with fries*

**Recommended Wine: 2010 Falkner Cabernet Sauvignon \$12.00/glass**

**Add Bacon \$2 Add Avocado \$2 Add Jalapeños \$1**

### *Turkey Croissant Club (BLATT)*

**\$14**

*Bacon, Lettuce, Avocado, Tomato, and Turkey sandwich served on a croissant with fresh slaw*

**Recommended Wine: 2011 Falkner Chardonnay \$8.00/glass**

### *Chipotle Chicken Sandwich*

**\$13**

*Fresh rosemary marinated chicken breast grilled, fresh tomato, Monterrey Jack cheese and a sage aioli served with fries*

**Recommended Wine: 2012 Falkner Viognier \$10.00/glass**

### *Beef Brisket Wrap*

**\$14**

*Sliced beef brisket sautéed with garlic, shallots, fire roasted Poblano Chiles and pepper jack cheese wrapped in a Spinach tortilla with lettuce, tomato and roasted garlic purée*

**Recommended Wine: 2010 Falkner Cabernet Sauvignon \$12.00/glass**

## *-Pasta-*

### *Lobster Mac & Cheese*

**\$17**

*Penne rigate pasta prepared in a four cheese sauce with lobster and prosciutto*

**Recommended Wine: 2012 Falkner Sauvignon Blanc \$8.00/glass**

### *Wild Mushroom & Grilled Chicken Pasta\**

**\$16**

*Trio of mushrooms, garlic, shallots, chicken, cherry wood smoked bacon, roasted red pepper, fresh thyme served on penne pasta with Parmesan cheese and smoked paprika oil*

**Recommended Wine: 2012 Falkner Viognier \$10.00/glass**

### *Seafood Portofino\**

**\$18**

*Jumbo shrimp, lobster, bay scallops, shallots, fresh garlic, basil, sundried-tomatoes, artichoke hearts, and lemon, in a house-made pomodoro (red) sauce*

**Recommended Wine: 2008 Falkner Amante \$13.00/glass**

***Winemaker's Pasta with Chicken\**** **\$16**

*Sun-Dried Tomato, shallots, garlic, basil, parsley, chicken, and fresh tomato sautéed in Mediterranean oil and finished with white wine tossed with Linguine pasta*

**Substitute: Shrimp +\$2 Scallops +\$4 Salmon +\$3**

**Recommended Wine: 2011 Falkner Chardonnay \$8.00/glass**

***-Entrees-***

***Cannelloni Di Mare\**** **\$16**

*Shrimp and Lobster mixed with Boursin Cheese, sautéed baby spinach, shallots, artichoke hearts and garlic rolled in house-made crepes topped with Sherry cream sauce and baked*

**Recommended Wine: 2011 Falkner Chardonnay \$8.00/glass**

***Grilled Octopus\**** **\$18**

*Spanish Octopus braised in a court bouillon and finished on the grill with sautéed julienne carrots, red and green cabbage and Beluga lentils drizzled with smoked Paprika Oil and fresh organic lemon*

**Recommended Wine: 2012 Falkner Sauvignon Blanc \$8.00/glass**

***Madeira Salmon\**** **\$18**

*Steelhead Salmon encrusted in fresh herbs and sautéed served with tri-colored Orzo pasta and grilled broccolini topped with a Madeira wine and bell pepper sauce*

**Recommended Wine: 2008 Falkner Amante \$13.00/glass**

***Herb Encrusted Diver Scallops\**** **\$20**

*Fresh, delicious Diver Scallops seared and served with sun-dried tomato and asparagus risotto drizzled with grape reduction*

**Recommended Wine: 2012 Falkner Sauvignon Blanc \$8.00/glass**

***Branzino\**** **\$25**

*Mediterranean Striped Sea Bass served whole and boneless. Chef preparations for this delicious fish change daily*

**Recommended Wine: 2011 Falkner Chardonnay \$8.00/glass**

***Charbroiled Lamb Rack\**** **\$22**

*Grass fed New Zealand lamb marinated in Spanish onions, garlic, fresh rosemary and organic lemons charbroiled and served with Beluga lentils and Bulgur wheat with grilled broccolini and a balsamic grape reduction*

**Recommended Wine: 2008 Falkner Merlot \$10.00/glass**

## -Side Orders-

<b>Grilled Asparagus*</b>	<b>\$6</b>
<i>Large asparagus grilled with charred lemon, parmesan cheese, and balsamic drizzle</i>	
<b>Italian Bean Salad*</b>	<b>\$6</b>
<i>Cannellini and Borlotti Beans with fresh garlic and Spanish onions tossed with white wine vinegar, fresh herbs and extra virgin olive oil</i>	
<b>Farro Dolce*</b>	<b>\$6</b>
<i>Whole Grain Farro sautéed with shallots, garlic, sun-dried cherries, golden raisins and toasted sliced natural almonds</i>	
<b>Wild Mushroom Risotto*</b>	<b>\$8</b>
<i>Porcini, Portobello and Button Mushrooms with Arborio rice, Parmesan cheese and white Truffle oil</i>	
	<b>Entrée Portion \$14</b>

## -Desserts-

<b>Apple Crostata</b>	<b>\$11</b>
<i>Italian style apple tart with house-made creamy honey goat cheese ice cream, golden raisins, sliced almonds, and topped with a spicy cinnamon sauce</i>	
<b>Lemon and Strawberry Crème Brûlée</b>	<b>\$10</b>
<i>Delicious lemon and strawberry custard with a crispy sugar top, house-made whipped cream, and sliced strawberries</i>	
<b>Triple Berry Port and Gelato*</b>	<b>\$10</b>
<i>Blueberry, blackberry and strawberries marinated in Falkner Port served over Gelato</i>	
<b>Molten Chocolate Cake with Gelato</b>	<b>\$10</b>
<i>Warm chocolate soufflé cake with chocolate truffle center which flows when heated</i>	

<b>Recommended Wines: 2006 Falkner Port</b>	<b>\$6.50/half glass</b>
<b>2012 Falkner Riesling</b>	<b>\$8.00/glass</b>

- Add \$3 for split orders; 8% sales tax is added to all orders; House side salads available with soup, sandwich, pasta, or entrée for extra \$5
- A 18% gratuity will be automatically added to bill for tables of 8 or more
- A corkage fee of \$25 or the price of the wine on the list will apply to wine brought on premise

★ **Indicates Mediterranean Diet Item;** extra virgin olive oil and sea salt used wherever practical in food preparation