

PRESIDIO

APPETIZERS

CRAB CAKE \$11

Lump crab, ocean salad and sweet chili sauce

COCONUT SHRIMP \$12

Coconut breaded tempura shrimp, Thai salad

ARTICHOKE FRANCHAISE \$9

Pan seared artichoke hearts, lemon butter

CHEESE FONDUE FOR TWO \$15

Melted Gruyere, white wine, apples, fresh vegetables, foccacia bread

AHI TUNA CHIPS \$12

Blackened rare tuna, crispy wontons, Asian slaw, citrus soy, wasabi oil

FRIED CALAMARI \$12

Marinara or Presidio style

SHRIMP COCKTAIL \$13

Lemon and cocktail sauce

CHICKEN & BEEF SATAYS \$12

Cucumber salad, trio dipping sauces

MAC & CHEESE \$8

Melted cheddar, elbow pasta, toasted panko bread crumbs

SPINACH ARTICHOKE DIP \$8

Served with pita chips

BEEF AND BLEU \$12

Seared rare and sliced, toasted focaccia crostinis, caramelized onions, bleu cheese, port reduction

CHEESE AND FRUIT PLATTER \$14

A variety of fresh cheese and chef's choice of seasonal fruit with toasted focaccia bread

SHRIMP SPRING ROLLS \$9

Seasoned shrimp, cabbage, julienne carrots, daikon sprouts, thai slaw, black sesame seeds, sweet chili sauce

LETTUCE WRAPS \$9

Crisp butter lettuce leaves, marinated chicken, fried Asian noodles, creamy wasabi, citrus soy

BACON WRAPPED SCALLOPS \$12

Sea scallops wrapped with applewood smoked bacon, roasted corn chutney

STUFFED MUSHROOMS \$10

Button mushroom caps, sausage, roasted peppers, fresh herbs, panko bread crumbs, parmesan cheese

SAUTÉED STEAMERS \$14

Fresh clams, chili pesto, cilantro

SOUPS, SALADS & FLATBREADS

PASTA FAGIOLI \$6

Pasta and bean soup

ONION SOUP \$7

Caramelized onions, three cheese crostinis

NEW ENGLAND CLAM CHOWDER \$8

In a bread bowl

CAESAR SALAD \$9 ADD CHICKEN \$12

Romaine lettuce, creamy garlic dressing

MIX GREEN SALAD \$7

California mixed greens, cucumber, carrots, teardrop tomato, balsamic vinaigrette

CHINESE CHICKEN SALAD \$14

Sesame crusted chicken, peanuts, fried wontons, cilantro ginger vinaigrette

CHOPPED VEGETABLE SALAD \$11

Romaine, diced carrots, zucchini, tomato, corn, bacon, avocado, Russian dressing

BABY SPINACH SALAD \$9

Bleu cheese, candied walnuts, raspberries, apples, balsamic vinaigrette

CAPRESE SALAD \$10

Hand-crafted mozzarella, cherry tomato, basil, mixed greens, balsamic reduction

ANTIPASTO FOR TWO \$14

Mortadella, salami, capicola, smoked mozzarella, provolone, black olives, kalamata olives, pepperoncini

BISTRO FILET SALAD \$16

6 oz filet, mixed greens, tomato, mandarin orange, parsnips, croutons, raspberry vinaigrette

HAWAIIAN FLATBREAD \$12

Canadian bacon, pineapple, shredded mozzarella, parmesan cheese

BEEF FLATBREAD \$13

Filet tips, alfredo sauce, asparagus, spinach, cherry tomatoes, mozzarella, parmesan cheese

MARGHERITA FLATBREAD \$10

Mozzarella cheese, tomato, fresh basil

BBQ CHICKEN FLATBREAD \$12

Red onions, smoked gouda, mozzarella, cilantro

SAUSAGE AND PEPPER FLATBREAD \$13

Mozzarella cheese, Italian sausage, roasted pepper, fresh basil

PRESIDIO

SANDWICHES

PRESIDIO CROISSANT \$10

Black forest ham, roasted turkey, swiss cheese, bacon, avocado, herb mayo

CHICKEN PARMESAN SANDWICH \$12

Fresh marinara, breaded chicken breast, pasta salad, melted mozzarella

AHI TACOS \$13

Citrus soy, mango papaya salsa, wasabi aioli, fresh baked pita

FRENCH DIP \$12

Roasted sirloin, gruyère swiss cheese, baguette roll, au jus

PASTAS

FETTUCCHINI ALFREDO \$12

Parmesan cheese cream sauce
Add grilled chicken or shrimp \$5

RIGATONI BOLOGNESE \$13

Minced veal, beef, pork, sweet Italian sausage, tomato

SEAFOOD DIAVOLO \$22

Sauteed shrimp, scallops, spicy tomato sauce
Add lobster tail \$5

EGGPLANT PARMESAN \$14

Italian breaded eggplant, fresh marinara, mozzarella cheese with linguini pasta

CHICKEN CANNELLONI \$15

Pulled chicken, sautéed spinach, ricotta and parmesan cheese

ENTREES

FILET 6oz \$22 10oz \$26

Certified angus filet, Presidio potato, creamy peppercorn sauce, stuffed pepper

CAJUN PORK CHOP \$21

Andouille sausage potato hash, green beans, creole mustard sauce

SALMON \$18

8 oz. blackened filet, yukon gold mashed potato, grilled asparagus, papaya coulis

CHICKEN PRESIDIO \$15

Parmesan breaded chicken breast, julienne vegetables, pressed potatoes, citrus butter

ORGANIC CHICKEN \$14

Sauteed chicken breast, whipped potatoes, broccolini, herb chicken jus

RIBEYE \$26

14 oz. certified angus steak, battered asparagus, twice baked potato, red pepper cognac sauce

CHICKEN PARMESAN \$14

8 oz chicken breast, fresh marinara, mozzarella cheese with linguini pasta

DESSERTS

CHOCOLATE CAKE \$6

CARROT CAKE \$6

CHEESECAKE \$6

MUD PIE \$6

CRÈME BRÛLÉE \$6

BANANAS FOSTER \$7

CHOCOLATE FONDUE \$14

GRILLED CHICKEN BLT \$11

Marinated and grilled chicken, bacon, lettuce, tomato, whole wheat bun

DISTRICT BURGER \$10

½ lb. certified angus beef, cheddar cheese, red onion, lettuce, tomato

CALIFORNIA WRAP \$10

Smoked turkey, lettuce, tomato, pepper jack cheese, avocado, chipotle mayo

CHICKEN CACCIATORE \$14

Italian braised chicken with roasted peppers, onions and mushrooms over linguini pasta

CAPELLINI WITH SHRIMP AND ARUGULA \$17

Angel hair pasta, asparagus, tomato, vodka cream sauce

CIOPPINO \$24

Seafood stew of clams, mussels, shrimp, sea bass, salmon and scallops with toasted garlic points

SZECHUAN PASTA \$10

Served with water chestnuts, snap peas, baby corn, carrots tossed in a sweet chili sauce
Add grilled chicken or shrimp \$5

SURF AND TURF PRESIDIO \$29

8 oz Lobster stuffed filet, Presidio potatoes, sautéed spinach, cognac Dijon sauce

STUFFED CHICKEN \$16

8 oz chicken breast, Swiss cheese, roasted peppers, grilled roma tomato, spinach, Presidio potatoes, roasted red pepper sauce

ROASTED CHICKEN \$14

¼ chicken, cherry tomatoes, artichoke, chicken jus, Lyonnais potatoes

MACADAMIA NUT CRUSTED SEA BASS \$24

Baked sea bass, mashed potato, green beans, parsnips, sweet red wine butter sauce

ADD-ONS

3 jumbo shrimp \$10
(scampi style or marinated grilled)

7 oz. lobster tail \$14