












Adelina's

BISTRO

Shareables







STEAK BITES 'DIANNE'	13	 ONION RINGS	8
cremini mushrooms, crispy potatoes, brandy-mustard sauce		served with cheddar curds, white bbq aioli	
 MONARCH WINGS	10	 BISTRO PRETZEL BITES	7
sweet thai chili sauce, vegetable slaw		house-made pale ale cheese sauce, stone ground mustard	
SLIDERS	9	  GARLIC FRITES	5
three sliders, bleu cheese, caramelized onions		lemon aioli	
 HUMMUS	9	  TRUFFLE FRITES	6
chick peas, lemony chermoula, grilled pita		tomato jam	
 PORTABELLO FRIES	7	  GRILLED ASPARAGUS	7
roasted tomato aioli		charred meyer lemon, organic italian evoo	

Farm & Garden

add rotisserie chicken 4 | salmon 10 | jumbo shrimp 3 ea

  BUTTER LETTUCE	9	ROMAINE	8
strawberries, feta cheese, almonds, poppyseed dressing		romaine, shaved parmesan, garlic croutons, white anchovy, tijuana caesar dressing	
 LITTLE GEM WEDGE	9	  GARDEN GREENS	7
smoked bacon, cherry tomatoes, point Reyes bleu cheese, creamy peppercorn dressing		candied pecans, green apple, cherry tomatoes, agave-cider vinaigrette	
DAILY MARKET INSPIRED SOUPS	7		

Entrée Salads

 STEAK SALAD	16	  DETOX SALAD	12
spinach, black beans, corn, peppers, cotija cheese, chile-lime vinaigrette		baby kale, spinach, cabbage, pineapple, avocado, beets, dry cranberries, pepitas, spa vinaigrette, ginger, cinnamon, cayenne	
 SHRIMP LOUIS	15	 ASIAN AHI TUNA	17
iceberg, romaine, tomatoes, avocado, black olives, hard boiled egg, cucumber, poached shrimp, louis dressing		romaine and butter lettuce, mushrooms, mandarin oranges, crispy wontons, sesame-ginger dressing	
 CHOPPED COBB	14		
romaine, roasted chicken, bleu cheese, smoked bacon, avocado, egg, buttermilk ranch dressing			


 GLUTEN FREE  VEGETARIAN

A \$4 split fee will be added to Chef's Specialties, Burgers and Sandwiches. Service charge of 20% will be applied to parties of six or more.

Seafood & Pasta

CARBONARA peas, panchetta	16	LOBSTER MAC 'N' CHEESE maine lobster tail, baked au gratin	15
 BAKED CAMPANELLE mixed mushrooms, asparagus, four cheese white sauce	15	FISH & CHIPS beer battered cod, fries, coleslaw, tartar sauce	15

Artisan Pizzas

 gluten free *add 2*

BBQ CHICKEN bbq sauce, smoked cheddar, red onion, jalapeño	14	 CLASSIC WHITE PIZZA evoo, mozzarella, ricotta, spinach, garlic, crushed red peppers	13
 MUSHROOM truffle oil, sautéed mushrooms, fontina, fresh arugula	14	 MARGHERITA PIZZA marinara sauce, fresh mozzarella cheese, tomatoes, fresh basil	12
SPICY ITALIAN marinara sauce, italian sausage, prosciutto, salami, capicola, pepperoni	14	BUILD YOUR OWN marinara sauce, mozzarella cheese, two toppings of your choice, additional toppings 1 each	12

Burgers & Sandwiches

choice of bistro fries *or* bistro salad *add* fried egg 1 | avocado 1

SALMON SANDWICH scottish fillet, fennel slaw, lemon aioli, brioche bun	16	TURKEY BURGER provolone cheese, tomato, avocado, basil aioli, brioche bun	13
MILLIONAIRE BURGER wagyu beef, cheddar cheese, avocado, tomato, fried onions, bacon, house-made steak sauce, brioche bun	15	BLTA crispy bacon, butter lettuce, tomato, avocado, aioli, sour dough	12
PRIME RIB DIP thin sliced prime rib, caramelized onions, swiss cheese, au jus	15	 VEGGIE & THREE GRAIN BURGER lettuce, onion, tomato, avocado, aioli, brioche bun	11

Chef's Specialties available after 5 PM

 PORCINI ENCRUSTED PORK CHOP 14 oz 27 wild mushroom risotto, seasonal vegetables, savory coriander aioli		 STRIPED BASS FILLET 26 yukon potatoes, roma tomatoes, roasted corn, white wine fume, fines herbs	
ANGUS RIBEYE 14 oz 37 broccolini, mashed potatoes, wild mushroom demi glaze		BRUSCHETTA CHICKEN boneless half 20 mashed potatoes, market vegetables, white balsamic glaze	
 COULOTTE STEAK 8 oz 26 angus top sirloin, truffle fries, bearnaise sauce		  VEGETABLE RISOTTO 18 seasonal vegetable assortment, parmesan	

**Consuming raw or uncooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These items may be served raw or undercooked.*