












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	  SAUTÉED BRUSSELS SPROUTS	7
roasted tomato aioli		italian evoo, garlic, shallots, white wine	

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	
 BABY ICEBERG 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

 ARTICHOKE PAPPARDELLE	16	LOBSTER MAC 'N' CHEESE	15
artichokes, tomato, feta cheese, basil, parsley, white wine lemon butter sauce		maine lobster tail, baked au gratin	
BAKED RADIATORE PASTA	15	FISH & CHIPS	15
chicken sausage, leeks, spinach, four cheese white sauce		beer battered cod, fries, coleslaw, tartar sauce	

Artisan Pizzas

 gluten free add 2			
BBQ CHICKEN	14	 CLASSIC WHITE PIZZA	13
bbq sauce, smoked cheddar, red onion, jalapeño		evo, mozzarella, ricotta, spinach, garlic, crushed red peppers	
 MUSHROOM	14	 MARGHERITA PIZZA	12
truffle oil, sautéed mushrooms, fontina, fresh arugula		marinara sauce, fresh mozzarella cheese, tomatoes, fresh basil	
SPICY ITALIAN	14	BUILD YOUR OWN	12
marinara sauce, italian sausage, prosciutto, salami, capicola, pepperoni		marinara sauce, mozzarella cheese, two toppings of your choice, additional toppings 1 each	

Burgers & Sandwiches

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

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

Chef's Specialties available after 5 PM

 DOUBLE BARREL PORK CHOP	27	MISO GLAZED GROUPER	28
roasted brussels sprouts, heirloom potatoes, rosemary apple glaze		udon noodles, pickled ginger, watermelon radish, sprouts, dashi broth	
 ANGUS STRIP LOIN 12 oz	34	MEDITERRANEAN CHICKEN boneless half	21
garlic fries, caramelized onions, béarnaise sauce		cous cous, artichoke hearts, olives, cherry tomatoes, white wine lemon butter sauce	
 COULOTTE STEAK ARROSER 8 oz	26	 MUSHROOM FARRO	18
angus top sirloin, cipollini onion, french baby carrots, garlic heirloom potatoes		chanterelle and foraged mushrooms, kale, point Reyes blue cheese	

*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.