









Adelina's




BISTRO

Shareables






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

Farm & Garden

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

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


Entrée Salads

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





 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 artichokes, tomato, feta cheese, basil, parsley, white wine lemon butter sauce	16	LOBSTER MAC 'N' CHEESE maine lobster tail, baked au gratin	15
BAKED RIGATONI PASTA prosciutto, fava beans, four cheese white sauce	16	FISH & CHIPS beer battered cod, fries, coleslaw, tartar sauce	15

Artisan Pizzas

 gluten free <i>add 2</i>			
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

 DOUBLE BARREL PORK CHOP roasted brussels sprouts, heirloom potatoes, rosemary apple glaze	27	MISO GLAZED GROUPER udon noodles, pickled ginger, watermelon radish, sprouts, dashi broth	28
 BISTRO STEAK 12 oz angus new york strip, garlic fries, caramelized onions, béarnaise sauce	34	MEDITERRANEAN CHICKEN boneless half cous cous, artichoke hearts, olives, cherry tomatoes, white wine lemon butter sauce	21
PRIME FLAT IRON 6 oz shallot demi glace, oyster mushrooms, baby carrots, kale, ciopolini onions, croquette	26	 POTATO GNOCCHI pine nuts, brown butter, sage	16

**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.*