



Appetizers

We recommend you try one of our fresh appetizers with your lunch.

**Pesto Stuffed
Giant Mushrooms*
\$3.95

**Homemade
Cheese Sticks*
\$4.25

*Crispy Fried
Onions*
\$2.50

**Chicken Wrapped
Escargots*
\$4.95

*Platter of Nachos
Guacamole and sour cream*
\$4.50

*"Buffalo Style"
Chicken Wings*
\$3.25

Crab Nachos
Crab, marinara and cheese
\$5.95

Stuffed Potato Skins IV
4 with cheddar cheese and bacon
\$3.50

**Crab Fingers*
Sausalito sauce for dipping
\$4.50

Soups and Chili

Our soups are always homemade.

Today's Soup
Ask your service person
Cup \$1.00 Bowl \$1.50

Baked Onion Soup
Baked with provolone cheese
Cup \$1.25 Crock \$1.95

**Firecracker Chili*

Our firecracker chili is served in a freshly baked sour dough bowl, topped with cheddar cheese, green onions and sour cream accompanied with a petite salad. Our sour dough bread is delivered fresh from the Boudin Bakeries of San Francisco.

\$3.50

*... or if you just want a cup
\$1.50*

Fresh Creations from the West Coast

We are pleased to offer these latest taste sensations from the west coast.

Crab Tostada

Crab, shredded lettuce, tomatoes,
black olives, green onions and
cheddar cheese on a flour tortilla
your choice of dressing or sauce
\$3.95

*Pacific Salmon Salad

Fresh Pacific Salmon with crisp
vegetables and fresh pasta tossed with
homemade remoulade sauce,
sprinkled with dill
\$5.95

California Style Salads

Made with the freshest market vegetables available.

*Chicken Pasta Pesto

Crisp greens topped with
freshly roasted chicken,
tri-colored pasta
and pesto dressing
\$6.95

Fresh Spinach Salad

Spinach, tomatoes, cucumbers,
green apples and warm mustard dressing
\$4.95

*With freshly roasted chicken or bay shrimp
\$6.95

Chicken Tostada

Freshly roasted chicken, shredded lettuce,
tomatoes, black olives, green onions
and cheddar cheese
\$4.95

*Chilled Pasta Primavera

Fresh pasta and assorted fresh
vegetables tossed with homemade
pesto dressing
\$4.50

Fisherman's Wharf Salads

Special thanks to Aliota's, Fishermen's #2, Scoma's and Dennis et al.

*Bay Scallops and Pasta Salad

Fresh bay scallops, spinach pasta
and marinade dressing—served cold
\$4.95

San Francisco Shrimp Louis

Fresh lettuce, bay shrimp, tomatoes,
lemon wedges, cucumbers and Louis dressing
\$6.25

Capistrano Crabmeat Salad

Crab, tomato, pasta shells, spinach,
melon and special dressing
\$5.50

*Beefsteak Tomato Remoulade

Beef steak tomato, bay scallops and shrimp,
chilled poached egg and remoulade sauce
\$4.95

Hamburgers

Served with fresh potatoes, tri-colored slaw on a French flute.

*Hamburger "Cafe 22"

On a French flute with lettuce,
tomato and crispy onions

\$4.95

Mushroom Burger

On a French flute
with mozzarella cheese,
mushrooms and sour cream

\$5.25

Lotsa Cheeseburger

With four fine cheeses
on a French flute

\$5.25

Señor Jack

Guacamole and Jack cheese,
served with nachos

\$5.50

Patty Melt

With marble rye bread,
1000 island dressing,
grilled onions and swiss cheese

\$5.25

*Bacon Cheddar Burger

Cheddar cheese and bacon
on a French flute

\$5.50

We recommend you first try our burgers before adding ketchup and mustard!

Entrees

Include: fresh fried potatoes and fresh vegetables

New York Strip Steak

Choice New York Strip
served with nine grain bread

\$6.95

Crab and Jack Omelette

Crab and Jack cheese,
mushrooms and sour cream

\$4.95

*Chicken Herbesque

Fresh boneless breast of chicken
grilled with a ginger marinade

\$6.25

*Freshly Grilled Fish

All our fish is flown in daily from the east and west coasts. Listed are some of the varieties available. Please ask your service person about the port of origin, flight number and selections offered today.

Boston Scrod
Pacific Salmon
Ani-Ahi

Haddock
Red Snapper
Swordfish

Mahi-Mahi
Whitefish
Marlin

Sea Bass
Petrale
Atlantic Sole

Market Price

Sandwiches Unique

Served with fresh cut potatoes and tri-colored slaw.

Chicago Jack

Ham, turkey, hollandaise sauce,
bacon and crispy onions on a
grilled english muffin
\$4.95

*Shrimp Imperial

Creamy shrimp mixture, grilled
english muffin and hollandaise sauce
\$5.25

*Eggplant Club Marinara

Eggplant slices, tomato, baked ham,
jack cheese, homemade marinara sauce,
parsley and parmesan cheese
\$5.25

London Beefsteak Sandwich

Served open faced with
pinot noir mushrooms
\$6.95

French Toast Sandwiches

Made with thick egg bread French toast, sliced tomatoes, jack cheese
and spinach. Served with fresh fried potatoes and tri-colored slaw.

Breast of Turkey

Freshly roasted breast of turkey,
served thinly sliced
\$5.25

Ham and Monterey Jack

Baked honey cured ham and lots of
monterey jack cheese
\$4.95

Hearty Sandwiches

Served on fresh marble rye bread with new potato salad and tri-colored slaw.

*Chicken Scallion Club

Freshly roasted chicken, lettuce,
tomatoes, bacon and swiss cheese
\$5.50

Baked Honey Cured Ham

Honey cured baked ham, leaf lettuce,
tomatoes and scallion sauce
\$4.50

*Rare Roast Beef

Freshly roasted rare roast beef,
served thinly sliced
\$5.25

Breast of Turkey

Freshly roasted breast of turkey,
leaf lettuce and tomatoes
\$4.95

Soup • Sandwich • Salad

Your choice of any half hearty sandwich or half french toast sandwich,
a cup of our soup of the day and a petite salad

\$3.95

... with a cup of baked onion soup

\$4.25

Desserts

We insist you save room for one of our fabulous desserts!

*Profiteroles Zabaglione

Tiny pastry puffs stuffed with ice cream set on zabaglione sauce, ribboned with hot fudge
\$3.50

Fresh Green Apple Cobbler

Made with fresh Granny Smith apples and vanilla ice cream, served warm
\$2.25

Jamochoa Ice Cream Pie

Homemade, topped with lots of meringue, brandy coffee sauce and almond roca
\$2.50

Pecan Tasse

A freshly baked pecan pie with a slab of vanilla ice cream
\$3.50

Ice Cream Club

Flavored ice creams, layered with crisp wafers set into strawberry and custard sauce, topped with ghirardelli chocolate
\$2.95

*Chocolate • Chocolate • Chocolate Fudge Cake

Made at Katherine's neighborhood bakery with shaved chocolate and fudge sauce
\$2.95

Wine by the Glass

Please try one of our featured wines by the glass. A great way to experience new wine tastes offered from our California wine bar. Ask your service person to explain the unique features of today's selection.

Beverages

Soft Drinks

Pepsi	1.00
Diet Pepsi	1.00
Bubble Up	1.00
Milk	1.00
Ice Tea	1.00
Tea	.60
Coffee	.60
Brewed Decaf	.60

Bottle Beer

Imported	2.00
Domestic	1.75

Tap Beer

Michelob	1.50
Miller Lite	1.50

Cafe

Business Hours

Monday thru Thursday 11:00 AM-11:00 PM
Friday and Saturday 11:00 AM-Midnight
Sunday 11:00 AM-10:00 PM



Thank you, please visit us again.

Club

Business Hours

Monday thru Thursday 11:00 AM-1:00 AM
Friday and Saturday 11:00 AM-2:00 AM
Sunday 11:00 AM-1:00 AM

N.A. — A.C.

cafe

Vine List

Bin #				
		<u>Chenin Blanc</u>		
101	Chenin Blanc	Cresta Blanca	Semi-dry, Rich	8.00
102	Chenin Blanc	Beringer	Semi-dry, Crisp	9.00
103	Chenin Blanc	Kenwood	Semi-dry, Fruity Bouquet	11.00
		<u>Chardonnay</u>		
104	Chardonnay	Beringer	Full Body, Dry	15.00
105	Chardonnay	Franciscan	Dry, Flavorful	17.00
106	Chardonnay	Wheeler	Eloquent, Crisp	18.50
107	Chardonnay	Mondavi	Dry, King of Napa Valley	21.00
108	Chardonnay	Freemark Abbey	Light, Delicate	23.00
		<u>Riesling</u>		
109	Riesling	E & J Gallo	Light, Fruity	6.00
110	Johannisberg Riesling	Wente Bros.	Light, Slightly Sweet	9.00
		<u>Specialty</u>		
111	French Colombard	E & J Gallo	Crisp, Dry	6.00
112	Pinot Noir Blanc	Sebastiani	Smooth, Dry	8.00
113	White Zinfandel	Sutter Home	Full Body, White	9.50
		<u>Imports</u>		
114	Blue Nun	Sichel	Soft, Semi-sweet	9.00
115	Piesporter Gold	Graf Johann Blesius	Fruity, Sweet	12.50
116	Pouilly Fuisse	Louis Jadot	Light, Delicate	20.00
		<u>Rosé</u>		
117	Nectar Rosé	Barton & Gustier	Fruity, Full Flavor	8.00
		<u>Merlot</u>		
118	Merlot	Rutherford Hill	Soft, Light Body	15.00
		<u>Zinfandel</u>		
119	Zinfandel	Sutter Home	Medium Body, Fruity	10.00
		<u>Pinot Noir</u>		
120	Pinot Noir	Beaulieu Vineyards	Rich Bouquet, Full Body	10.50
		<u>Cabernet Sauvignon</u>		
121	Cabernet Sauvignon	E & J Gallo	Dry, Full Body	12.50
122	Cabernet Sauvignon	Beaulieu Vineyards	Dry, Rich Bouquet	15.00
123	Cabernet Sauvignon	Kenwood	Dry, Full Flavor	22.00
		<u>Champagne</u>		
124	Champagne-Brut	Delapierre-Negra		8.00
125	Champagne-Extra-dry	Korbel		14.50
126	Asti Spumante	Gancia		16.00
127	Champagne-Brut	Taittinger		39.00
128	Champagne	Dom Perignon		70.00

House Wine

Chablis, Rhine, Rosé, Burgundy

Carlo Rossi

Carafe 1/2 3.50 full 7.00