

California
CAFE
B A R & G R I L L

SAN FRANCISCO

Broadway & Embarcadero
50 Broadway
(415) 433-4400

NAPA VALLEY

Yountville
6795 Washington St.
(707) 944-2330

MILL VALLEY

Strawberry Village
60 Belvedere Drive
(415) 381-0800

LOS GATOS

Old Town
50 University Ave.
(408) 354-8118

SANTA CLARA

Valley Fair Shopping Center
2855 Stevens Creek Blvd.
(408) 296-2233

WALNUT CREEK

No. California & Bonanza
1540 No. California Blvd.
(415) 938-9977

PALO ALTO

Stanford Barn
700 Welch Road
(415) 325-2233

SAN JOSE

Old Almaden
5925 Almaden Expressway
(408) 268-2233

SUNNYVALE

855 East Homestead Road
at Wolfe
(408) 739-7670

SAN RAMON

Crow Canyon Commons
3211-J Crow Canyon Place
(415) 866-9005

MENUS VARY IN EACH RESTAURANT

Free wine
Menu

California
CAFE
BAR & GRILL

The CALIFORNIA CAFE BAR AND GRILL at Broadway and the Embarcadero would like to invite you to a wonderful dining experience and extend our hospitality to you and your guests. Our restaurant offers the following amenities:

CALIFORNIA CUISINE:

- ***Fresh fish and shellfish
- ***Aged beef, local poultry and lamb
- ***Daily Italian style pasta dishes
- ***Oriental, Southwest and Cajun specialties
- ***Daily special menu changes
- ***Happy hour and special appetizers
- ***Extensive California wine list

RESERVATIONS SUGGESTED
(415) 433-4400

MASTERCARD/VISA/AMERICAN EXPRESS/DINERS CLUB

PRIVATE PARTIES AND SPECIAL EVENTS AVAILABLE

THE CAFE FEATURES:

- A pianist Sunday thru Saturday evenings

Valet Parking

Banquet Facilities Available

HOURS: LUNCH MONDAY THRU FRIDAY 11:30-2:30

DINNER DAILY FROM 5:30 p.m.

SUNDAY BRUNCH FROM 10:30 a.m.-2:30 p.m.

***** The following is a sample of dinner specials *****

MAIN COURSES

***** DINING HOT ROCK STYLE *****
* You prepare, to your taste, the fresh meats, seafood and *
* vegetables on a hot rock right at your table. *
* enjoy with selected dips and sauces. *
* *
* RIB EYE STEAK AND SHRIMP..... 16.00 *
* with ponzu, peanut sauce and mustard sauce. *

DUCK CONFIT..... 11.00
with black pepper fettuccine, rosemary, orange and demi-glace.
GRILLED ALASKAN HALIBUT..... 15.00
with lime and bay shrimp butter sauce.
SAUTEED VEAL DIJONAISE..... 14.75
with shiitake mushrooms, dijon, garlic and cream.
GRILLED PACIFIC SWORDFISH..... 16.75
with tequila-tomato vinaigrette and jicama salad.
BAKED KING SALMON FILET EN PAPILOTE..... 16.50
with lemon, shallots, basil and wild mushrooms.
GRILLED BLACKENED MEDALLIONS OF FILET MIGNON..... 18.00
with sauce bearnaise.
STIR FRIED SPICY SHRIMP..... 15.50
with glazed walnuts in a ginger-scallion sauce.

SPECIAL DESSERTS

WARM SOUR CREAM FUDGE CAKE..... 4.50
served with vanilla bean gelato and caramel sauce.
GRAND MARNIER CHEESECAKE..... 3.75
GINGER CREAM BRULEE..... 3.75
WHITE CHOCOLATE MOUSSE with raspberry puree..... 4.00
CHOCOLATE PECAN TART..... 3.95
DESSERT SAMPLER PLATE..... 9.85
SLICED STRAWBERRIES with honey mascarpone cream..... 3.75
CHOCOLATE TERRINE with raspberry coulis..... 3.75
FIORELLO GELATO in various flavors..... 2.95
Add housemade chocolate sauce..... .95
Add housemade caramel sauce..... .95

MENU CHANGES DAILY

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SMALL COURSES

SOUP OF THE DAY:..... CUP 1.95 BOWL 2.95
CAFE GARLIC BREAD..... 2.95
FOCCACIA PINWHEELS with prosciutto, sauteed onions, virgin olive oil..... 3.75
and romano cheese.
CALAMARI fried and tossed in a spicy tomato sauce..... 4.75
SESAME CHICKEN with spicy peanut sauce..... 4.75
GRILLED SHRIMP WRAPPED IN PANCETTA with roasted garlic vinaigrette..... 6.85
CHICKEN AND BASIL POTSTICKERS..... 4.95
SMOKED DUCK QUESADILLA with jalapeno creme fraiche..... 5.50
SOUTHWEST SPRING ROLLS with garlic cilantro sauce..... 4.25
MARYLAND CRAB CAKES..... 6.95
STEAMED MANILA CLAMS in white wine, shallots, garlic, herbs and 6.75
sweet butter.
SMOKED CHICKEN WINGS with orange-walnut sauce..... 3.50
PANCETTA AND GORGONZOLA TART..... 4.25

SALADS

MIXED NAPA BABY GREENS: with walnut oil vinaigrette..... 3.95
with wisconsin blue cheese..... 4.75
with feta cheese..... 4.75
CAFE CAESAR SALAD..... 5.50
CHINESE CHICKEN SALAD..... 8.95
GREEK SPINACH SALAD with lemon oregano vinaigrette..... 5.95

PASTAS

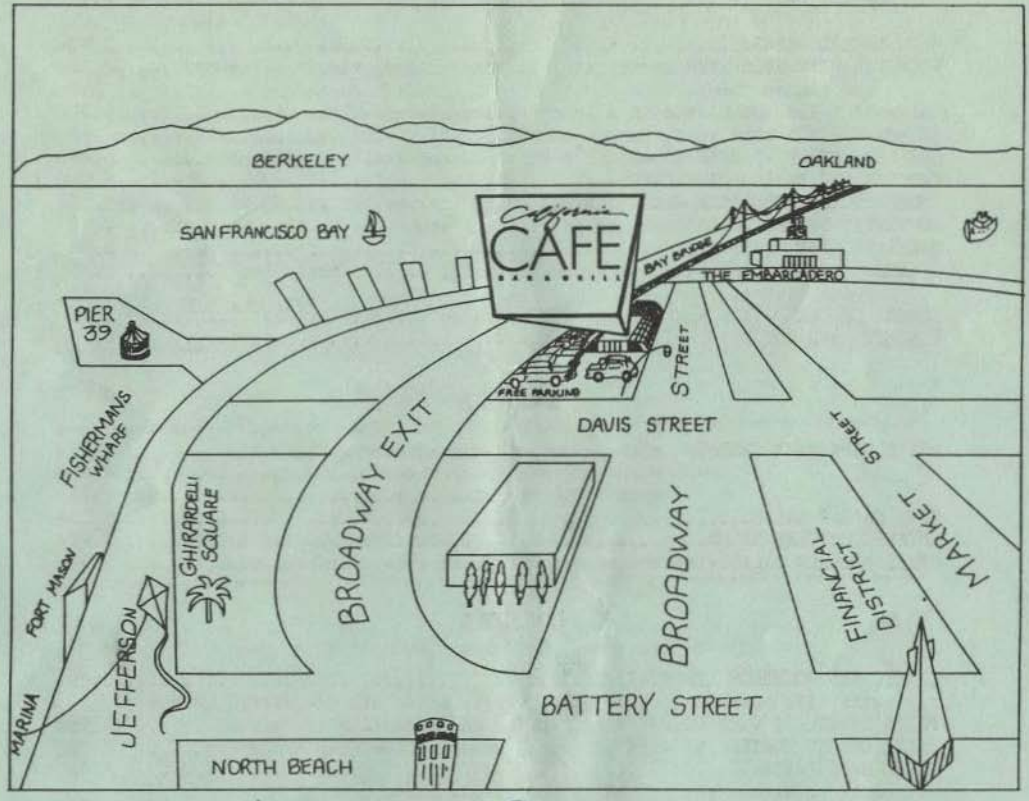
GARLIC AND MUSHROOM LINGUINI..... 10.25
with wild mushrooms, snow peas, virgin olive oil and asiago cheese.
PASTA JAMBALAYA with smoked duck, shrimp and andouille sausage..... 11.95
THREE CHEESE TORTELLINI with pancetta, sundried tomatoes and cream..... 9.75
ANGEL HAIR PASTA..... 8.95
with tomatoes, garlic, basil and virgin olive oil.

MESQUITE GRILLED SPECIALTIES

GRILLED CHUCK BURGER with sonoma jack cheese..... 5.95
ADD grilled peppers and onions..... 6.50
APPLE SMOKED HALF CHICKEN with orange-honey glaze..... 8.95
GRILLED DUCK BREAST with raspberry thyme duck sauce..... 13.50
BREAST OF CHICKEN PAILLARD with peach chutney..... 9.95
ROTISSERIE SMOKED BABY BACK RIBS: HALF SLAB..... 9.50
FULL SLAB..... 15.95
CHICKEN, COPPA AND ITALIAN SAUSAGE BROCHETTE with grilled polenta..... 9.95
CAFE LOUISIANA HOT SAUSAGE with red beans and rice..... 8.50
SANTA FE BLACKENED CATFISH with tomatillo salsa..... 11.75
GRILLED MARINATED MEDALLIONS OF PORK LOIN with chili colorado sauce..... 11.95
CERTIFIED ANGUS BLACKENED PRIME RIB..... 16.95

Chef Mark Stanley

N. A. - A.C. 26
Bar - Grill Menus



Dorothy Connors -

UNLIMITED PARKING

LUNCH • DINNER • BRUNCH

BANQUET FACILITIES

*do not
cancel keeping*