



lunch menu

soups

san francisco dungeness crab chowder made with anchor steam beer and muenster cheese	9.50
french onion soup gruyere cheese on top of a pesto rubbed crouton	7.95
soup of the day prepared daily with fresh market ingredients	7.95

appetizers

san francisco crab cake haricot verts, crimini mushrooms and white truffle oil	10.50
grilled Mexican prawns warm pesto potato salad, fresh mozzarella, honey mustard sherry	11.00

salads

sonoma salad roasted pears, gorgonzola, shaved fennel, red onions and sherry vinaigrette	9.50
the oak room caesar salad garlic croutons, shaved asiago cheese and creamy caesar dressing w/grilled chicken 14.75 w/ herbed prawns 15.95	12.95
compass rose lobster and artichoke salad avocado, tomato, meyer lemon and sonoma greens	21.00
japantown seared ahi salad cucumbers, watercress, orange miso vinaigrette	16.00
west coast chopped salad roasted chicken breast, bacon crisps, tomato, egg, blue cheese crumbles, field greens and champagne vinaigrette	13.00
grilled salmon salad bruschetta arugula, roasted peppers, red onions, basil oil, balsamic glaze	15.00

a cup and a half

a cup of our freshly made soup of the day and half a sandwich of the day
please check with your server for today's selection.
15.00

sandwiches

euro club sourdough, turkey, bacon, swiss cheese, fried egg, avocado	15.00
grilled breast of chicken open faced, caramelized onions and peppers, served with fresh salsa	15.00
kobe burger lean ground kobe beef, bibb lettuce, tomato, pickle, french fries and your choice of cheddar, blue or swiss cheese w/crispy bacon 1.50 w/sliced california avocado 1.00 w/fried egg 3.50	18.00

main courses

lobster fricasee wilted arugula, wild mushrooms, fig balsamic	22.00
braised beef short ribs roasted butternut squash and corn puree, bourguignonne sauce	19.00
roasted duck ph• slow roasted duck confit, rice noodles, bok choy, fennel soy broth	17.00
pan seared halibut braised red swiss chard, citrus salsa, cilantro coulis	21.00
butternut squash ravioli swiss chard, pine nuts, brown sage butter	16.00