

# ECLECTIC

FINE FOOD & SPIRITS

## SALADS & SOUP

<b>GRILLED PEARS &amp; ARUGULA SALAD</b> Smoked Pistachios Ricotta Salata   EVOO   Organic Bee Honey   Balsamic	11
<b>CAESAR</b> Hearts of Romaine   Garlic Croutons Parmesan Cheese	9
<b>HEIRLOOM TOMATO AND BURRATA</b> EVOO   Sea Salt Basil   Balsamic Reduction	11
<b>ICEBERG WEDGE</b> Applewood Smoked Bacon Tomatoes   Bleu Cheese Dressing   Bleu Cheese Crumbles   Scallions	10
<b>ROASTED BEET</b> Butter Lettuce   Soledad Farms Organic Goat Cheese   Hearts of Palm   Candied Walnuts Lemon Zest   Port Wine Balsamic Vinaigrette	9
<b>LOBSTER BISQUE</b> Housemade Crostini of Cream Cheese   Capers   Fresh Dill   Lobster Claw	11
<b>CHEF'S DAILY SOUP SELECTION</b> Cup 5 Fresh to order daily soups available on our fresh sheet	

## ENTRÉE SALADS

<b>THE GREEK</b> Vine Ripened Tomatoes   English Cucumber   Red Onion   Green Bell Pepper   Capers Feta   Fresh Oregano   EVOO   Red Wine Vinegar	16
<b>GRILLED CHICKEN CAESAR</b> Hearts of Romaine Garlic Croutons   Parmesan Cheese	16
<b>WARM STEAK</b> Grilled Rib Eye   Baby Field Greens Roma Tomatoes   Caramelized Red Onions   Sautéed Mushrooms   Gorgonzola Cheese   Balsamic Vinaigrette	18
<b>CHOPPED</b> Chicken   Applewood Smoked Bacon Smoked Turkey   Bell Peppers   Walnuts   Jicama Cucumber   Roma Tomatoes   Hearts of Romaine   Feta Cheese   Lemon-Garlic Dressing	16
<b>CLASSIC TUNA NICOISE</b> Seared Rare Sashimi Grade Ahi   Baby New Potatoes   Haricot Verts   Kalamata Olives   Capers   Red Onion   Artichoke   Baby Field Greens   Hard Boiled Egg   Balsamic Vinaigrette	18
<b>ROASTED BEET</b> Butter Lettuce   Soledad Farms Organic Goat Cheese   Hearts of Palm   Candied Walnuts   Port Wine Balsamic Vinaigrette	16
<b>SEAFOOD LOUIE</b> Poached Jumbo Prawns   King Salmon Dungeness Crab   Shaved Iceberg and Romaine Lettuce Avocado   Cucumber   Tomato   Asparagus   Deviled Eggs topped with Applewood Smoked Bacon   Lemon Vinaigrette   House Made Thousand Island Dressing	24

## SMALL PLATES

<b>MEATBALLS MARINARA</b> House Made Pork and Beef Meatballs   Parmesan Cheese	12
<b>KOBE BEEF SLIDERS</b> American Wagyu   Pickle   Basil Aioli   Portuguese Brioche Bun	14
<b>MAC 'N' CHEESE</b> Four Cheese Blend   Pancetta Scallions   Crisped Bread Crumbs	15
<b>PORTOBELLO FRIES</b> Portobello Mushrooms   Panko Bread Crumbs   Fried   Garlic Aioli	11
<b>CHARCUTERIE LONGBOARD</b> Artisanal Board of Select Aged Dry Cured Meats & Cheeses   See <i>Charcuterie Menu</i>	25
<b>BUFFALO STYLE CRISPY CAULIFLOWER</b> Spicy!   Deep Fried   Bleu Cheese Dressing for Dipping   Celery Sticks	12
<b>CRAB CAKES</b> Jumbo Lump Crab Meat   Lemon Buerre Blanc	16
<b>WICKED SHRIMP</b> Spicy!   Jumbo Prawns Sauteed in Our House-Made Spice Mix   Grilled Rustic Baguette for Dipping	18
<b>BRUSCHETTA AL POMODORO</b> Grilled Baguette Roma Tomatoes   Garlic   Basil   EVOO   Parmesan Cheese	10
<b>TUNA TARTARE</b> Handcut Big Eye Sashimi Grade Ahi Avocado   Jalapeno   Cilantro   Scallions   Wasabi Cream	18
<b>POT STICKERS</b> Chicken Dumplings   Fried or Steamed Sweet Chili Sauce	11
<b>STUFFED MUSHROOMS</b> Spinach   Walnuts   Gruyere Cheese   Lemon Buerre Blanc	12

**DINNER STEAKS ARE ALWAYS  
AVAILABLE AT LUNCH**

## LUNCH MENU

### NOHO COMBOS

12

Pair one of the following salads  
with our daily soup selection

#### CAESAR

#### ROASTED BEET

#### BABY FIELD GREENS

Goat Cheese, Pine Nuts, Dried Cherries

Or one of our  
selected 1/2 sandwiches  
with your choice of  
our salads above or daily soup

#### THE CLUB

#### BLT

#### TARRAGON CHICKEN SALAD WRAP

With Slivered Almonds in a  
Whole Wheat Tortilla

## SANDWICHES & BURGERS

*All Sandwiches and Burgers are served with choice of  
House Salad, Sweet Potato Fries, or Pomme Frites.  
Substitute Caesar Salad or Steak Fries Add 3*

<b>KOBE BURGER</b> 1/2 lb. 100% American Wagyu Beef Burger   Butter Lettuce   Roma Tomatoes   Basil Mayo Portuguese Brioche Bun   Pickle Spear	16
<b>THE WICKED BURGER</b> 1/2 lb. 100% American Wagyu Beef Burger   Spicy! House Made Wicked BBQ Sauce Caramelized Onions   Crumbled Bleu Cheese   Portuguese Brioche Bun   Pickle Spear <i>Roll Up Your Sleeves!</i>	18
<b>Add One Of The Following:</b> Applewood Smoked Bacon   Sautéed Mushrooms Caramelized Onions   Fried Egg   Gorgonzola Cheddar   Swiss   Provolone 2   Avocado 4	
<b>THE CLUB</b> 1/2 lb. Smoked Turkey Breast   Applewood Smoked Bacon   Butter Lettuce   Roma Tomatoes   Basil Mayo   Artisan 9-Grain Bread   Avocado <i>Add 4</i>	14
<b>STEAK SANDWICH</b> 8 oz. Grilled Rib Eye   Roasted Peppers   Sautéed Wild Mushrooms   Caramelized Red Onions   Butter Lettuce   Fire Roasted Tomatoes Basil Mayo   Horseradish Cream   Baguette	19
<b>SALMON BURGER</b> Fresh King Salmon Filet   Roma Tomatoes   Avocado   Butter Lettuce   Pickle Spears Basil Mayo   Portuguese Brioche Bun   Peperoncini	15
<b>VEGGIE BURGER</b> Butter Lettuce   Roma Tomatoes Onion   Basil Mayo   Portuguese Brioche Bun	13
<b>GRILLED CHICKEN AND BRIE</b> Toasted Ciabatta   Butter Lettuce   Red Onion   Tomato   Peperoncini   Basil Aioli	14
<b>STACKED FARMERS BLT</b> Crisp Pancetta   Burrata Fresh Tomatoes   Arugula   Basil Mayo	14
<b>SIDES</b>	
Garlic Mashed Potatoes	8
Fresh Hand Cut Kennewick Garlic Steak Fries	6
Fresh Hand Cut Kennewick Pomme Frites	6
Grilled Asparagus	8
Sautéed Spinach, Garlic, Pine Nuts	8
Fresh Hand Cut Sweet Potato Fries	6
Sautéed Mushroom Medley	8
Grilled Fresh King Salmon	12
Grilled Chicken Breast	9
Grilled Jumbo Prawns	12
Seared Sashimi Grade Ahi Tuna	12

## PASTA & RISOTTO

<b>CAPELLINI POMODORO</b> Crushed Tomato Sauce Garlic   Basil   Parmesan	15
<b>With Sautéed Chicken</b> 19	
<b>With Sautéed Jumbo Prawns</b> 23	
<b>RIGATONI BOLOGNESE</b> Italian Sausage   Red Chili Peppers   Pear Tomatoes   Crushed Garlic   Roasted Red Bell Peppers   Oregano   Roasted Red Pepper Cream Sauce   Parmesan Cheese	16
<b>SPAGHETTI &amp; MEATBALLS</b> Housemade Pork and Beef Meatballs   Garlic   Basil   Marinara   Parmesan Cheese	16
<b>FARFALLE MADEIRA</b> Sautéed Chicken Breast Crimini Mushrooms   Bow Tie Pasta   Madeira White Cream Sauce   Parmesan Cheese	16
<b>FETTUCINE &amp; CHICKEN</b> Sautéed Chicken Breast   Sun- Dried Tomatoes   Garlic   Cream Sauce   Parmesan Cheese	16
<b>PENNE SALMONE IN SCOTCH CREAM</b> Fresh Wild King Salmon   Fresh Roma Tomatoes   Capers   Grilled Asparagus   Scotch Cream Sauce   Gremolata	19
<b>CHICKEN WITH RED BELL PEPPERS &amp; ASPARAGUS</b> Arborio Rice   Sautéed Chicken Breast   Garlic   Thyme Dry Roasted Tomatoes   Parmesan Cheese	18
<b>VEGETARIAN WILD MUSHROOM</b> Arborio Rice Vegetable Stock   Portobello   Crimini   Shiitake Garlic   Basil   Parmesan Cheese	16
<b>ANDOUILLE SAUSAGE</b> Arborio Rice   Marsala Wine Potatoes   Garlic   Vegetable Stock   Parmesan Cheese	19

## PIZZA

<b>MARGHERITA</b> Basil   Roma Tomatoes   Mozzarella Crushed Tomato Sauce	14
<b>THE ECLECTIC</b> Applewood Smoked Bacon Mushrooms   Bermuda Onions   Fresh Garlic Mozzarella   Tomato Sauce	16
<b>PEPPERONI</b> Crushed Tomato Sauce   Mozzarella	15
<b>FRESH VEGETABLE</b> Crushed Tomato Sauce Mushroom   Onion   Green Bell Pepper   Black Olives Garlic   Mozzarella   Sliced Roma Tomato	15
<b>BBQ CHICKEN</b> Red Onions   Carmelized Pineapple Jalapeno   Mozzarella	16
<b>FRESH CRUSHED TOMATO SAUCE AND MOZZARELLA</b>	12

### Add One Of The Following:

Mushrooms | Onions | Roma Tomatoes | Bell Peppers  
Artichoke Hearts | Sun-dried Tomatoes | Garlic 2  
Applewood Smoked Bacon | Sausage | Organic Soledad  
Goat Cheese | Pepperoni | Chicken 4

## BEVERAGES

<b>Ginger Lime Fizz</b> Lime   Ginger   Ginger Beer	5
<b>Strawberry Ginger Fizz</b>	5
<b>Lemonade or Arnold Palmer</b>	3.5
<b>Mintonade</b> Fresh Mint   Lemonade   Blended	5
<b>Tropical Ice Tea</b>	3.5
<b>Coffee</b>	4
<b>Espresso</b>	Double 5
<b>Cappuccino   Cafe Latte   Mocha Latte</b>	6
<b>Iced Mocha Latte   Iced Cappuccino</b>	6
<b>Organic Hot Tea</b>	4
<b>Milk</b>	3
<b>Cranberry</b>	Large 4
<b>Fresh Squeezed Orange Juice</b>	Large 6
<b>Coke   Diet   Sprite or Root Beer</b>	3
<b>Sole Sparkling Water</b>	Small 4 Large 8
<b>Sole Still Water</b>	Small 4 Large 8

**We Proudly Serve Local Organic Black Gold Coffee and  
Caffe Volcan Espresso From Supreme Bean**

**Please let your Server or Bartender know of any  
food allergies we need to be aware of**