



# Lunch Menu



## Appetizers - Sandwiches

Add Grilled Chicken Breast to any Salad 5.25

### Classic Caesar Salad

With Fresh Grated Parmigiano Reggiano and Garlic Croutons 6.95  
With Crabmeat Crostinis Add 6.75

### Mixed Gourmet Greens

With Tomatoes, Roasted Pinenuts and our Herb Vinaigrette 6.95

### Butter Lettuce with Gorgonzola

With Shaved Red Onions and our Herb Vinaigrette 7.95

### Smoked Chicken and Avocado Sandwich

With Tomatoes, Gourmet Greens and our Homemade Garlic Mayonnaise  
On a Fresh Baked Focaccia 8.95

### The Vegetarian Gourmet Sandwich

With Fresh Mozzarella, Grilled Portobello Mushroom, Roasted Eggplant, Tomatoes,  
Fire Roasted Red Peppers, Gourmet Greens, Homemade Garlic Mayonnaise  
on our Fresh Baked Focaccia 8.95

### Tri Tip wrap with a Spicy Tomato Salsa, Avocado, Gorgonzola Dressing and Field Greens 9.95

### Black Pepper Crusted Ahi Tuna, Seared Rare, on Crisp Won Tons

With Amazuke Ginger-Cucumber Salad and laced with Wasabi Cream 9.95

### Crab Cakes on Gourmet Greens

With Endive, Fire Roasted Red Peppers, tossed with our Herb Vinaigrette  
and drizzled with a Roasted Red Pepper Aioli 10.95

### Bouillabaisse of Tiger Shrimp, Sea Scallops, Fresh Shucked Oysters\*

In a Tomato Herb Garlic Broth, with Saffron, Fresh Cilantro,  
Anaheim Chiles, Fennel, and our Garlic Bread 11.95

## Gourmet Pizzas

### From Our Wood Burning Oven

### Tiger Prawn Pizza with Pesto, Baby Spinach and Roasted Red Peppers

With Tomatoes, Fresh Grated Parmigiano Reggiano and Pecorino Cheese 12.95

### Smoked Chicken Pizza with Smoked Mozzarella and a Chipotle Glaze

With Tomatoes, Shaved Red Onions and Fresh Cilantro 11.95

### Prosciutto, Goat Cheese and Garlic Spinach Pizza

With Pesto, Tomatoes, Shaved Red Onions and Smoked Mozzarella 11.95

### Homemade Three Cheese Pizza- Cooked in our wood-burning pizza oven

With Pesto, Tomatoes, Shaved Red Onions and Smoked Mozzarella,  
Goat Cheese and Gorgonzola Cheese 11.95

\* Chiles will vary in spice depending on the season

Our Chefs have carefully created our dishes. Thank you for not requesting alterations to our menu items



# Lunch Menu



## Main Courses

**Warm Fried Brie on Fresh Arugula and Watercress Salad**  
With Granny Smith Apples, Toasted Almonds and our Herb Vinaigrette 9.95

**Grilled Eggplant and Grilled Portobello Mushroom Salad**  
With Gourmet Greens, a Cilantro Infused Extra Virgin Olive Oil  
and Goat Cheese Pesto Crostinis 10.95

**Grilled Chicken Scallopini Rolled with Goat Cheese and Pesto**  
On a Salad of Baby Arugula and Watercress with Avocado, Tomatoes  
and our Herb Vinaigrette 11.95

**The opal Cobb Salad**  
With Grilled Chicken, Smoked Bacon, Cooked Egg, Red Tomatoes, Gorgonzola Cheese,  
Chopped Romaine, Roasted Red Beets, and Fresh Avocado  
Finished with our Dijon Vinaigrette Dressing 11.95

**The opal Chinese Chicken Salad**  
Grilled Chicken tossed with Napa and Purple Cabbage, Romaine Lettuce, Mandarin Oranges,  
Toasted Almonds, Crispy Noodles, Black Sesame Seeds and our Asian Sesame Dressing 11.95

**Sauteed Chicken on Penne Pasta with a Homemade Chipotle Cream**  
With Caramelized Onions, Tomatoes, Roasted Red Peppers, Sweet Basil  
and Fresh Grated Parmigiano Reggiano 12.95

**Homemade Tomato Linguini with Shrimp and Anaheim Chiles\***  
With Fresh Cilantro, Sauteed Garlic, Toasted Pinenuts and a Rich Ginger Chicken Broth 12.95

**Homemade Basil Fettuccine with Sauteed Tiger Prawns**  
With Homemade Pesto, Tomatoes, Fire Roasted Peppers  
and a Smoked Mozzarella Cream Sauce 12.95

**Arborio Risotto with Sauteed Wild Mushrooms, Fresh Asparagus and Artichokes**  
With Toasted Walnuts, a Fresh Grated Parmigiano Reggiano Cream and a Gourmet Truffle Oil 11.95

**Vegetable Napoleon with a Gorgonzola Potato Cake and Wild Mushrooms**  
With a Grilled Portobello Mushroom, Grilled Eggplant, Sauteed Garlic Spinach, Grilled Polenta, Roast-  
ed Red Peppers, a Roasted Tomato Sauce and Fresh Grated Parmigiano Reggiano 11.95

**Oven Roasted Chicken Breast Stuffed with Prosciutto and Smoked Mozzarella**  
On a Baby Spinach Salad with Tomatoes, Toasted Pinenuts, our Roasted Garlic Dressing  
and Fresh Grated Parmigiano Reggiano 11.95

**Pesto Sauteed Bay Scallop Salad - Local's Favorite**  
With Toasted Pinenuts and Fresh Grated Parmigiano Reggiano  
on a Baby Spinach Salad with our Roasted Garlic Dressing 11.95

**Shredded Phyllo Wrapped Tiger Prawns Flash Fried  
with a Coconut Curry Dipping Sauce**  
On Napa Cabbage Salad with Mandarin Oranges, Toasted Almonds,  
Julienne Vegetables and our Sesame Asian Vinaigrette 12.95

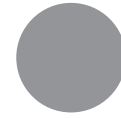
**Warm Seafood Salad on Baby Spinach and Gourmet Greens**  
With Fresh Sauteed Roma Tomatoes, Fresh Cilantro  
and Our Roasted Garlic Dressing 12.95 (Local's Favorite)

**Lemon Grass Crusted Fresh Salmon Filet with a Thai Curry Sauce** (Local's Favorite)  
With Sauteed Julienne Vegetables and an Apple and Orange Zest Basmati Rice 12.95

**Chile Crusted Filet Mignon\***  
With a Gorgonzola Potato Cake, a Smoked Mozzarella and Pesto Stuffed Grilled  
Pasilla Chile and a Roasted Garlic and Wild Mushroom Zinfandel Sauce 6oz. 23.95 9oz. 28.95



## Samples of Lunch Specials



### Homemade Soups

#### **Black Bean and Roasted Vegetable Soup**

with Creme Fraiche and a Fresh Tomato Salsa Garnish

#### **Cream of Roasted Corn, Potato and Pancetta Chowder**

#### **Roasted Tomato and Sweet Basil Soup**

#### **Cream of Wild Mushroom and Roasted Eggplant Soup**

#### **Roasted Carrot with Orange Zest and Ginger Soup**

#### **Chilled Cucumber Dill Soup**

### Mains

#### **Oven Roasted Turkey Breast Sandwich on Homemade Focaccia**

With Mozzarella, Tomatoes, Avocado, Gourmet Greens and Homemade Garlic Mayonnaise 8.95

#### **Grilled Teriyaki Chicken Sandwich on Homemade soft Focaccia**

With Caramelized Onions, Wild Mushrooms and Gourmet Greens 8.95

#### **opal Grilled Hamburger with Smoked Cheddar Cheese and our Homemade Fries**

On a Soft Focaccia Roll with Homemade Chipotle Aioli, Grilled Onions, Butter Lettuce, Tomato and Avocado 10.95

#### **Grilled Tiger Prawn Fajitas with Fresh Papaya and Avocado**

with a Homemade Chipotle Sauce 12.95

#### **Roast Duck Confit on Felipe's White Bean Cassoulet**

Drizzled with Truffle Butter and garnished with fresh Arugula 12.95

#### **Grilled Pork Loin on a Baby Spinach Salad with a Fig and Apricot Compote**

With Endive, Tomatoes and our Honey Balsalmic Vinaigrette 11.95

#### **Sauteed Fresh Bay Scallops on Angel Hair Pasta**

With Homemade Pesto, Toasted Walnuts, Goat Cheese and a Garlic Cream 11.95

#### **Pesto and Pinenut Crusted Fresh Salmon on Penne Pasta Putanesca**

With Penne Pasta folded into a Rich Tomato Pesto, Capers, Black Olives, Garlic and Fresh Grated Parmigiano Reggiano 12.95

#### **Sauteed Fresh Sea Scallops on Homemade Lemon Fettuccine**

with Baby Spinach, Tomatoes, Roasted Red Peppers, Capers, Garlic and a Chardonnay Lemon Cream 13.95

#### **Blackened Fresh Local Seabass with a Fresh Roasted Corn and Wild Mushroom Salsa**

On Salad of Gourmet Greens, Avocado, Grilled Onions, Baby Red and Yellow Tomatoes and our Garlic Dressing 13.25

#### **Phyllo Wrapped Fresh Alaskan Halibut on a Salad of Gourmet Greens**

With Fresh Mango, Peaches, Endive and our Citrus Vinaigrette. Finished with a Fresh Mango Salsa 13.95

#### **Homemade Chicken Marsala Pizza- Cooked in our wood-burning pizza oven**

With a Tomato Marsala Sauce, Portobello Mushrooms, Caramelized Onions, Fresh Sweet Basil and Smoked Mozzarella 11.95

#### **Homemade Spicy Filet Mignon Pizza- Cooked in our wood-burning pizza oven**

With Pesto, Red Tomato, Grilled Red Onions, Fresh Cilantro, Anaheim Chiles, Smoked Mozzarella and Fresh Grated Parmigiano Reggiano 13.95