



## Appetizers - Sandwiches

### Classic Caesar Salad

With Romaine Lettuce, Fresh Grated Parmigiano Reggiano and Garlic Croutons 8.95

### Mixed Gourmet Greens

With Tomatoes, Roasted Pinenuts and our Herb Vinaigrette 7.95

### Butter Lettuce with Gorgonzola

With Shaved Red Onions and our Herb Vinaigrette 8.95

### Smoked Chicken and Avocado Sandwich

With Tomatoes, Gourmet Greens and our Homemade Garlic Mayonnaise  
On our Fresh Baked Focaccia Roll 10.95

### 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 Roll 10.95

### Tri Tip Torta on homemade Soft Roll with Grilled Onions

Roasted Red Peppers, Avocado With our Roasted Garlic Aioli  
with a side Spicy Tomato Salsa, and Field Greens 11.95

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

With Amazuke Ginger-Cucumber Salad and laced with Wasabi Cream 12.95

### Pan Seared Fresh Crab Cake on a Sesame Beurre Blanc

Tender Wild Red Deepsea Crabmeat cake, surrounded by a Sesame Beurre Blanc,  
a drizzle of Wasabi Cream, Fresh Mango Salsa and crispy Potato strings 14.95

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

In a Tomato Herb Garlic Broth, with Saffron, Fresh Cilantro,  
Anaheim Chiles, Fennel, and our Garlic Bread 13.95

## Gourmet Pizzas

### From Our Wood Burning Oven

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

With Tomatoes, Fresh Grated Parmigiano Reggiano and Pecorino Cheese 15.95

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

With Tomatoes, Shaved Red Onions and Fresh Cilantro 13.95

#### Prosciutto, Goat Cheese and Garlic Spinach Pizza

With Pesto, Tomatoes, Shaved Red Onions and Smoked Mozzarella 14.95

#### Homemade Wild Mushroom Pizza- Cooked in our wood-burning pizza oven

With Pesto, Goat Cheese, Caramelized Onions, Red Tomato, Finished with Arugula  
and Watercress and a gourmet Truffle Sea Salt 13.95

*\* 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

### **Grilled Eggplant and Grilled Portobello Mushroom Salad**

With Gourmet Greens, a Cilantro Infused Extra Virgin Olive Oil  
and Goat Cheese Pesto Crostinis 12.95

### **Grilled Chicken Breast on Classic Caesar Salad**

With Romaine Lettuce, Fresh Grated Parmigiano Reggiano and Garlic Croutons 13.95

### **Grilled Chicken Scallopini Rolled with Goat Cheese and Pesto**

On a Salad of Baby Arugula and Watercress with Avocado, Tomatoes  
and our Herb Vinaigrette 14.95

### **Santa Fe Chopped Salad with Grilled Chicken and our Chipotle Dressing**

With Fresh Roasted Corn off the Cob, Avocado, Black Beans, Red Tomatoes and Jicama 13.95

### **The opal Cobb Salad**

With Grilled Chicken, Smoked Bacon, Cooked Egg, Red Tomatoes, Gorgonzola Cheese,  
Chopped Romaine, Fresh Roasted Red Beets, and Avocado  
Finished with our Honey Dijon Vinaigrette Dressing 13.95

### **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 13.95

### **Sauteed Chicken on Penne Pasta with a Homemade Chipotle Cream**

With Caramelized Onions, Tomatoes, Roasted Red Peppers, Sweet Basil  
and Fresh Grated Parmigiano Reggiano 14.95 (Local's Favorite)

### **Homemade Tomato Linguini with Fresh Sauteed Tiger Shrimp and Anaheim Chiles\***

With Fresh Cilantro, Toasted Pinenuts and a Rich Ginger Chicken Broth 14.95

### **Homemade Basil Fettuccine with Fresh Sauteed Tiger Shrimp**

With Homemade Pesto, Tomatoes, Fire Roasted Peppers  
and a Smoked Mozzarella Cream Sauce 14.95

### **Arborio Risotto with Sauteed Wild Mushrooms, Fresh Asparagus and Artichokes**

With Toasted Walnuts, a Fresh Grated Parmigiano Reggiano Cream and a Gourmet Truffle Oil 14.95

### **Vegetable Napoleon with a Gorgonzola Potato Cake and Wild Mushrooms**

With a Grilled Portobello Mushroom, Grilled Eggplant, Sauteed Garlic Spinach, Grilled Polenta,  
Roasted Red Peppers, a Roasted Tomato Sauce and Fresh Grated Parmigiano Reggiano 14.95

### **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 13.95

### **Shredded Phyllo Wrapped Tiger Prawns Flash Fried with Coconut Curry Dipping Sauce**

On Napa Cabbage Salad with Mandarin Oranges, Toasted Almonds,  
Julienne Vegetables and our Sesame Asian Vinaigrette 13.95

### **Warm Seafood Salad on Baby Spinach and Gourmet Greens**

With Fresh Sauteed Roma Tomatoes, Fresh Cilantro  
and Our Roasted Garlic Dressing 15.95 (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 16.95

### **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. 27.95 9oz. 37.95



## Samples of Lunch Specials



### Homemade Soups

- Spicy Black Bean and Roasted Vegetable Soup**  
with Creme Fraiche and a Fresh Tomato Salsa Garnish
- Roasted Corn, Potato and Pancetta Chowder**
- Cream of Roasted Tomato and Sweet Basil Soup**
- Cream of Mushroom and Roasted Eggplant Soup**
- Roasted Carrot with Orange Zest and Ginger Soup**
- Chilled Cucumber Dill Soup**

### House Specialties

**opal's Delicious Prime Rib "French Dip" with House Smoked Onion Aioli, Homemade Soft Roll and Amazing "Au Jus"**

Accompanied by Extra Thin Crispy Flash Fried Onion "Rings" and a Horseradish Cream.  
With your choice of our Homemade Fries or Mixed Greens Salad 12.95

**Barbecue Pulled Pork Sandwich Simmered with Caramelized Onions and Mushrooms**

With Shredded Cabbage and Garlic Mayonnaise on Fresh Baked Soft Roll.  
With your choice of our Homemade Fries or Mixed Greens Salad 11.95

**opal Grilled Angus Hamburger with our Homemade Fries**

On a Soft Focaccia Roll with Homemade Chipotle Aioli, Smoked Cheddar,  
Grilled Red Onions, Butter Lettuce, Tomato and Avocado 11.95

### Mains

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

With Caramelized Onions, Wild Mushrooms and Gourmet Greens 10.95

**Grilled Tiger Shrimp Fajitas with Fresh Papaya and Avocado**

with a Homemade Chipotle Sauce 12.95

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

With Homemade Pesto, Toasted Walnuts, Goat Cheese and a Garlic Cream 13.95

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

With Penne Pasta folded into a Rich Tomato Pesto, Capers, Black Olives, Garlic  
and Fresh Grated Parmigiano Reggiano 14.95

**Pan Seared Fresh Sea Scallops on Homemade Lemon Fettuccine**

with Baby Spinach, Tomatoes, Roasted Red Peppers, Capers, Garlic  
and a Chardonnay Lemon Cream 16.95

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

On Salad of Gourmet Greens with Sliced Avocado, Grilled Red Onions,  
Baby Red and Yellow Tomatoes and our Creamy Roasted Garlic Dressing 15.95

**Phyllo Wrapped Fresh Local Halibut on a Salad of Gourmet Greens**

With Fresh Mango, Peaches, Endive and our Citrus Vinaigrette.  
Finished with a Fresh Mango Salsa 16.95

**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 13.95

**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 17.95

### Samples of Homemade Dessert Specials

These are in addition to our usual Signature Desserts

**Felipe's Incredible Strawberry Cheesecake** with a Fresh Berry Coulis

**Sundried Cherry-Apple Strudel** with Caramel Sauce and Vanilla Bean Gelato

**Decadent Dark Chocolate Ganache Cake "for 2"** with Crème Anglaise and Toasted Hazelnuts

**Gourmet Mango or Forest Berry or Passion Fruit Sorbet**

**French Vanilla Bean or Dark Chocolate Gelato or Dulce de Leche Gelato**