



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

Vegetarian Asian Rice Salad with our Sesame Asian Dressing

With a Melange of Mushrooms, Toasted Almonds, Red Peppers, Carrots, Zucchini, Red and Green Cabbage surrounded by Fresh Campari Tomatoes, Avocados and Crispy Won tons 12.95

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 Shrimp and Anaheim Chiles*

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

Homemade Basil Fettuccine with 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)

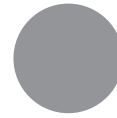
With Sauteed Julienne Vegetables and an Apple and Orange Zest Basmati Rice 16.95

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 Prawn 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 Peach or Passion Fruit Sorbet**
- French Vanilla Bean or Dark Chocolate Gelato or Dulce de Leche Gelato**