

BRUNCH SPECIALS

SOUP AND SALAD

Brentwood Corn Soup

Cup 5- Bowl 7-

Spinach Cobb with Warm Bacon Dressing
13-

APPETIZERS

Goat Cheese and Spicy Mango Quesadilla with BBQ Chicken
15-

Corn and Chorizo Pancake with Halibut Ceviche
14-

Marinated Monterey Calamari on a bed of Chick Pea Puree and Taro Chips
13-

ENTREES

Seared Organic Salmon with Vegetable Couscous and a Corn Coulis
16-

BBQ Pulled Chicken Sandwich with Cole Slaw
12-

BRUNCH

Polenta and Egg Stack
savory baked polenta stacked with Italian sausage,
provolone cheese, poached eggs and house made
marinara. 14-

Poached Eggs with Roasted Asparagus and Prosciutto
topped with a chive hollandaise 13-

Pancakes - plain or banana pecan pancakes served
whipped butter and maple syrup. Short 6- Full 8-

Rustic French Toast
thick crusty french bread soaked in a flavorful
egg batter served with fresh fruit. 9-

Steak and Eggs
marinated and grilled skirt steak served with
2 eggs any style and breakfast potatoes 15-

Dungeness Crab Cake Benedict
crab cakes topped with poached eggs and
a caper hollandaise 17-

Astaria Eggs Benedict
2 poached eggs on top of canadian bacon, toasted
panini, hollandaise and breakfast potatoes 14-

Potato Pancake Egg Stack
prosciutto and gruyere potato pancake, prosciutto,
2 poached eggs and gorgonzola fondue 16-

A Scramble of a Different Kind
the best of both worlds... sauteed shallots,
tomatoes, thinly sliced prosciutto, feta cheese,
3 eggs and linguine... 15-

The Breakfast Pizza
a wonderful breakfast a top our fresh pizza crust.
cheese, italian sausage, bacon, mushrooms and
2 eggs any style. 13-

3 Egg Omelet with your choice of fillings
choose three: sausage, mushroom, cheddar,
mozzarella, feta, scallions, or spinach, comes
with breakfast potatoes. 12-
Each additional filling 1-

2 Eggs any style
with toast and bacon or sausage 8-

SOUPS

Cauliflower-Leek Soup with a hint of gorgonzola
cup 5.50 bowl 7-

French Onion Soup 7.50

SALADS

Ahi Tuna Nicoise Salad 19-

Roasted Golden and Red Beet Salad 12-

Sonoma Salad
organic greens with smoked applewood bacon,
roasted beets, spicy pecans, gorgonzola and a
raspberry vinaigrette.
Small 8- Full 10-

Linda Salad
organic spinach leaf with dried cranberries,
feta cheese and a toasted sesame balsamic
dressing.
Small 7- Full 9-

Caesar Salad
hearts of romaine and radicchio with house
made caesar dressing, garlic crostinis and
shaved reggiano.
Small 7- Full 9-

House Salad
red leaf lettuce, snipped chives, crumbled
gorgonzola and a creamy balsamic dressing.
Small 7- Full 9-

grilled chicken can be added to any salad for an
additional 6-, grilled prawns 9- grilled tri tip 7-
or seared salmon for 8-

SANDWICHES

come with crispy fries or side house salad.
garlic fries can be substituted for an
additional 2.50

FRIED EGG

this is a classic taken up a notch...
soft panini with 2 fried eggs, your choice
of cheese, then add either canadian bacon
or smoked applewood bacon. comes with
our seasoned aioli, onions and tomatoes
on the sandwich 10-

BLT

open face on a crunchy baguette...
marinated tomatoes, smoked applewood
bacon, arugula and a sundried tomato-
herb aioli... all this topped with melted
mozzarella and a pan fried onion 12-

GRILLED CHICKEN

grilled chicken breast, with your
choice of cheese, baby spinach, and
pesto aioli on a panini roll 10-

then add whatever you want.. bacon,
sauteed mushrooms, caramelized onions,
fried onions or avocado 1- per item

EGGPLANT

roasted eggplant, portobellini, roasted
red pepper, provolone with roasted
garlic aioli on tomato and feta foccacia
11-

GRILLED SALMON

grilled organic salmon with a smoked
chili mayonnaise 12-

GRILLED TRI TIP

served with a chili dijon aioli, fried
onions and melted jack cheese 13-

SKINNY DIPPER

roast breast of turkey with a cranberry
mayonnaise on a toasted panini roll
served with au jus 10-

CUSTOM BURGER

1/2 lb. ground chuck topped with
your choice of cheese, served on
a soft panini roll 11-
then add whatever you want... bacon,
sauteed mushrooms, caramelized onions,
fried onions or avocado 1- per item

THE MED

a blend of ground lamb and beef
grilled with herbs, served with a yogurt
mint sauce (tzaziki) and pita bread 11-

FLAT BREAD PIZZAS

CUSTOM

start with your choice of sauce: traditional
tomato, pesto or olive oil, cheese:
mozzarella, feta, goat, gorgonzola, or
parmesan 10-
then add whatever you would like for an
additional 1- per topping... GO FOR IT!!!
bacon, sausage, pepperoni, kalamata
olives, mushrooms, onions, roasted garlic,
tomatoes,
avocado, apple or bell peppers

ROASTED TOMATO, JALAPENO, ARTICHOKE, PROSCIUTTO PIZZA

with a roasted garlic aioli and gorgonzola
12.50

MARGARITA- fresh tomato sauce,
mozzarella, and basil 10.50

ASTARIA- caramelized onion, roasted
garlic, tomatoes, feta and parmesan

11.50

ENTREES

RICOTTA RAVIOLI

sauteed garlic dungeness crab and a
lobster cream sauce 15-

HALIBUT ST. JACQUES

seared alaskan halibut on gruyere
mashed potatoes with citrus-cream
poached vegetables, taragon oil and
tangerine syrup 17-

PAELLA

saffron rice with, chicken, pork, chorizo,
mussels, clams, prawns and calamari
16-

MOUSAKA

layers of roasted eggplant and a rich
tomato meat sauce, topped with
béchamel. served with a side of
house salad 13-

LINGUINE ROSSO or BIANCO

your choice of a robust marinara or a
white wine and garlic sauce 10-
be creative... add chicken 5-
Italian sausage 4- clams or mussels 5-
calamari 5- or prawns 8- seafood 7-

Planning a Private Party

Please contact our

Private Dining Director at 650.344.5222

An 18% gratuity will be added
to parties of 6 or more.