

Dinner Specials

Appetizers

Mediterranean Spiced Ahi Tuna Tartar

served on a bed of lemon tabouleh salad, and creamy tzaziki sauce.

The leaves from the heart of romaine make for a fresh twist on a lettuce wrap \$15-

Braised Artichoke served with Cheddar Jalapeno Crostinis

and a Saffron lime aioli for dipping \$7-

Prosciutto and Gruyere Potato Fritters

served with a Gorgonzola Fondue \$8-

Marinated and Grilled Garlic Prawns

served with "skortho" and a garlic sauce you will want to find another use for when the prawns are gone.... \$12-

Soup

Cauliflower-Leek Soup with a hint of Gorgonzola

cup \$5.50 bowl \$7.00

Entrees

Seared Salmon 'Canapes'

served with a marbled rye bread pudding, asparagus, a light horseradish cream sauce

and finished with black and red Tobikko caviar \$20-

Ricotta Ravioli with Sauteed Garlic Dungeness Crab

served with a lobster cream sauce \$18-

Pan Seared 13 oz. Bone in Pork Chop topped with a Rhubarb Compote

served with a Gruyere bread pudding and sautéed asparagus \$23-

Steak au Poivre

12. oz. Center Cut NY, well seasoned and served with a traditional peppercorn sauce,

handcut matchstick fries, asparagus and fried Cippolini onions \$28-

Marinated Lamb Sirloin

served with a mint-ricotta potato gratin, English peas in a mint cream sauce

and finished with a cherry-red wine reduction \$23-

Spanish Braised Short Ribs

with a chocolate infused veal demi-glace, potato stack and sauteed organic rainbow chard \$22-

APPETIZERS

These items are great on their own, or pick a few and share with friends...

Pulled BBQ Pork Nachos

fresh corn chips layered with red and black beans, roasted corn, jalapeno jack cheese topped with a jicama and radish salsa and a mound of pulled BBQ pork \$12-

Spanakopita

a buttery phyllo triangle stuffed with fresh herbs, spinach and cheeses... baked to a golden brown \$8-

Crispy Polenta Fries

served with a sundried tomato-herb aioli \$8-

Italian Sausage, Ginger and Citrus Spring Rolls

served with a citrus-ginger dipping sauce and a spicy cabbage slaw \$12-

Marinated Grilled Pork, Lamb or Chicken Kabobs

you can also choose the Med which is a blend of ground lamb and beef with traditional seasonings. served with a yogurt mint sauce (tzaziki) and sliced pita. pick your favorite or try a combination

2 skewers \$12- 3 skewers \$17-

Golden Dungeness Crab Cakes

served with a roasted red pepper and a lemon thyme aioli. 3 pieces \$14- 5 pieces \$20-

Fried Calamari

a mound of fresh Monterey Bay calamari in a light batter served with lemon caper and roasted red pepper aiolis \$11-

Steamed Clams or Mussels

in a steaming bath of butter, white wine, tomato, shallots and garlic. choose your favorite or try a combination. \$11-

Dolmathes

rice stuffed grape leaves. this recipe has traveled over 3 continents and is over 125 years old. 6 pieces \$8-

Warm Olives

assorted Mediterranean olives baked with white wine, garlic, olive oil and parsley. \$8-

Garlic Fries

some say... more garlic than fries... maybe not a good idea for a first date. \$7-

Saganaki (Sah-ga-NAH-key) -

pan-fried gruyere, served table-side ignited with brandy... \$9-

Baked Feta

feta baked with olive oil and kalamata olives. another great compliment to our house bread. \$6-

SOUP

Tortilla Soup

this is a wonderful hearty soup with a hint of heat.. topped with melted pepperjack cheese and housemade tortilla chips

cup \$5.50 bowl \$7.00

French Onion Soup

a savory favorite filled with sautéed onions, topped with a buttery crostini and melted gruyere cheese. \$7.50

SALADS

Ahi Tuna Nicoise Salad

a traditional nicoise salad with panko crusted sushi grade ahi tuna seared rare dressed with a dijon shallot vinaigrette \$19-

Roasted Golden and Red Beet Salad

with sliced tangerines and a citrus vinaigrette on a bed of arugula topped with a walnut crusted baked goat cheese round and paper thin fried onions \$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-

Astaria 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

FLAT BREAD PIZZAS

Custom Pizza

start with your choice of sauce: traditional, pesto or olive oil your choice of cheese: mozzarella, feta, goat, gorgonzola, or parmesan \$10.00

Then Add whatever you would like for an additional **\$1.00 per topping...** GO FOR IT!!!bacon, sausage, pepperoni, kalamata olives, mushrooms, onions, roasted garlic, tomatoes, avocado, apple and bell peppers

Roasted Tomato, Jalapeno, Artichoke and Prosciutto Pizza with a roasted garlic aioli and a hint of gorgonzola \$12.50

DINNER ENTREES

Halibut St. Jacques

flavors reminiscent of a traditional french favorite...
Coquilles St. Jacques
tangerine infused seared halibut on a bed of gruyere mashed potatoes with citrus-cream poached vegetables and finished with a taragon oil and a tangerine syrup \$23-

Mint and Coriander Rubbed Roasted Chicken

served with potato and ginger samosas, julienne carrots and finished with a cilantro-mint cream \$20-

Paella

saffron infused rice cooked in chicken stock with red peppers, onions, baby artichokes, chicken, pork tenderloin, chorizo, mussels, clams, prawns and calamari \$22-

Lamb Shank Ellinas

braised until fork tender in a bath of tomato, and red wine. served on a bed of orzo topped with grated reggiano. \$25-

Grilled Skirt Steak Balsamico

served with bacon fried yukon gold potatoes with just a hint of gorgonzola and roasted seasonal vegetables. \$22-

MEGA Burger -

12 oz. ground chuck burger served with your choice of cheese: sharp cheddar, jack, provolone or gorgonzola and a side of parmesan fries and Astaria onion rings \$17-
additional toppings are \$1.00 each.. avocado, bacon, sauteed mushrooms, caramelized onions or fried onions

Margherita

fresh tomato sauce, mozzarella, and basil. \$10.50

Chicken

roasted chicken, pesto, mozzarella, parmesan, and tomato. \$11.50

Sausage

mozzarella, basil and fennel sausage. \$11.50

Astaria

caramelized onion, roasted garlic cloves, tomatoes, feta and parmesan. \$11.50

The Napoleon

layers of grilled and roasted vegetables including portobellos, roasted eggplant, red pepper and caramelized onion, topped with provolone and finished with a balsamic reduction. served with garlic mashed potatoes and sautéed greens. \$15-
vegetarian \$20-
with a grilled breast of chicken \$22-
with marinated and grilled tri tip

Mousaka

layers of roasted eggplant and a rich tomato meat sauce, topped with béchamel. \$17-

Linguine Rosso or Bianco

your choice of a robust marinara or a subtle white wine and garlic sauce \$14-
be creative... add chicken \$6-, Italian sausage \$4-
prawns \$8- clams or mussels \$5-, calamari \$5-or a seafood combo \$7-

**Astaria's private dining room
is great for events of all sizes.
It can host an intimate dinner for 12 as
effortlessly as a cocktail party for 200.
Please contact our Special Events Department
at 650.344.5222**

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