

# DINNER SPECIALS

## SOUP AND SALAD

BRENTWOOD CORN SOUP  
 CUP 5- BOWL 7-  
 SPINACH COBB with WARM BACON DRESSING  
 13-

## APPETIZERS

GOAT CHEESE and SPICY MAGO QUESADILLA with BBQ CHICKEN  
 15-  
 CORN and CHORIZO PANCAKES with HALIBUT CEVICHE  
 14-  
 MARINATED CALAMARI on a BED of CHICK PEA PUREE and TARO CHIPS  
 13-

## ENTREES

DRY RUBBED 13 OZ. PORK CHOP with CREAMED CORN and  
 JALAPENO CHERRY SAUCE  
 23-  
 BBQ 1/2 CHICKEN with CITRUS MELON SALAD and a BACON-CORN PUDDING  
 19-  
 SEARED SALMON with VEGETABLE COUSCOUS and a CORN COULIS  
 22-

## APPETIZERS

*Mediterranean Spiced Abi Tuna Tartar* 15-  
*Prosciutto and Gruyere Potato Fritters* 8-  
*Marinated and Grilled Garlic Tiger Prawns  
 served with "skortho" and a garlic sauce* 12-  
*Spanakopita* 8-  
*Crispy Polenta Fries* 8-  
*Italian Sausage and Ginger Spring Rolls  
 served with a spicy cabbage slaw* 12-  
*Grilled Pork, Lamb, Chicken or MED Kabobs  
 pick your favorite or try a combination* 2/12- 3/17-  
*Dungeness Crab Cakes* 3/14- 5/20-  
*Fried Monterey Bay Calamari* 12-  
*Steamed Little Neck Clams or PEI Mussels  
 Choose your favorite or try a combination.* 11-  
*Dolmathes* 8-  
*Warm Mediterranean Olives* 8-  
*Garlic Fries* 7-  
*Saganaki - pan-fried gruyere,  
 served table-side ignited with brandy...* 9-  
*Herbed Baked Feta* 6-

## SOUPS

*Cauliflower-Leek Soup with a hint of gorgonzola*  
 cup 5.50 bowl 7-  
*French Onion Soup* 7.50

## SALADS

*Abi 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 creamybalsamic 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-

*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, JALPENO,  
PROSCIUTTO PIZZA -roasted garlic aioli  
and gorgonzola 12.50

MARGARITA  
*fresh tomato sauce, mozzarella, and basil.* 10.50

ASTARIA  
*caramelized onion, roasted garlic cloves, tomatoes, feta and parmesan.* 11.50

## DINNER ENTREES

### CENTER CUT NY AU POIVRE

*handcut matchstick fries, asparagus and fried Cipolinni onions* 29-

### MARINATED LAMB SIRLOIN

*served with a mint-ricotta potato gratin, English peas and a cherry-red wine reduction* 23-

### SPANISH BRAISED SHORT RIBS

*with a chocolate infused veal demi-glace, potato stack and sauteed organic chard* 25-

### HALIBUT ST. JACQUES

*Alaskan halibut, gruyere mashed potatoes, citrus-cream poached vegetables with a taragon oil and tangerine syrup* 23-

### PAELLA

*saffron infused rice chicken, pork, chorizo, mussels, clams, prawns and calamari* 22-

### LAMB SHANKS ELLINAS

*braised until fork tender served with orzo and a lamb ragu* 25-

### GRILLED SKIRT STEAK BALSAMICO

*bacon fried yukon gold potatoes with a hint of gorgonzola and roasted seasonal vegetables* 22-

### MEGA BURGER

*12 oz. ground chuck burger served with your choice of cheese, 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*

### NAPOLEON

*layers of grilled and roasted vegetables topped with provolone; served with roasted garlic Yukon mashers and sautéed greens.*

*vegetarian* 15-  
*with a grilled breast of chicken* 20-  
*with marinated and grilled tri tip* 22-

### MOUSAKA

*layers of roasted eggplant and meat sauce, topped with béchamel* 17-

### RICOTTA RAVIOLI

*sauteed garlic Dungeness crab and a lobster cream sauce* 18-

### LINGUINE ROSO O BIANCO 13-

*be creative... add chicken 6-, Italian sausage 4- prawns 8- clams or mussels 5-, calamari 5-or a seafood combo 7-*

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

*Planning a special event or corporate function?*

*Please call our  
Director of Private Dining at  
650.344.5222*