



Brunch 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 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 \$16-

Ricotta Ravioli with Sautéed Garlic Dungeness Crab

served with a lobster cream sauce \$15-

BRUNCH

Polenta and Egg Stack

layers of savory baked polenta stacked with Italian sausage, provolone cheese, poached eggs and house made marinara. served with breakfast potatoes \$14-

Poached Eggs with Roasted Asparagus and Prosciutto

on our soft panini, topped with a chive hollandaise and served with our breakfast potatoes and fresh fruit \$13-

Pancakes

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

Rustic French Toast

thick crusty french bread soaked in a flavorful egg batter topped with whipped butter and maple syrup, served with fresh fruit. 3 pieces \$9-

Steak and Eggs

our marinated and grilled skirt steak served with 2 eggs any style and breakfast potatoes \$15-

Crab Cake Benedict

our golden crab cakes topped with poached eggs and a caper hollandaise. served with breakfast potatoes \$17-

Astaria Eggs Benedict

2 poached eggs on top of thinly sliced black forest ham and our toasted panini. finished with the perfect hollandaise. served with breakfast potatoes \$14-

Potato Pancake Egg Stack

take our crispy prosciutto and gruyere potato pancake and top it with sliced black forest ham, 2 poached eggs and finish it with a gorgonzola fondue... yum \$16-

A Scramble of a Different Kind

the best of both worlds... sauteed shallots, tomatoes, thinly sliced prosciutto, feta cheese, 3 eggs and linguine... yes... eggs and pasta... it is absolutely the best.. give it a try... \$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

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-

Astaria Cobb Salad

a traditional salad with a twist: roasted turkey, smoked applewood bacon, diced roma tomato, kalamata olive, chopped egg, gorgonzola and sliced avocado on a bed of red leaf lettuce dressed in our Astaria house dressing \$14-

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 \$11-

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-

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

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

Astaria Fried Egg Sandwich

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

Astaria's 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 with Black Forrest Ham,
Fuji Apple and Gruyere Cheese**

served with a honey dijon mayonnaise on a
soft panini roll \$12-

Astaria Chicken

grilled chicken breast, with your choice of
cheese: cheddar, jack, provolone, gorgonzola,
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**

Pulled BBQ Pork Sandwich

spice rubbed, grilled and then oven roasted in our
house made BBQ sauce until fork tender... topped
with a heap of cabbage/carrot slaw...
just the right crunch. \$12-

Eggplant

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

Grilled Salmon Sandwich

grilled salmon with a smoked chili
mayonnaise \$12-

Marinated and Grilled Tri Tip Sandwich

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-

The Astaria Custom Burger

1/2 lb. ground chuck topped with your choice
of cheese: cheddar, jack, provolone, gorgonzola,
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 fabulous blend of ground lamb and beef
grilled with traditional herbs, served with a
yogurt mint sauce (tzaziki) and pita bread \$11-

FLAT BREAD PIZZAS

Custom Pizza

starts 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-
per topping**... GO FOR IT!!! bacon, sausage, pepperoni,
kalamata olives, mushrooms, onions, roasted garlic,
tomatoes,
avocado, apple or bell peppers

**Roasted Tomato, Jalapeno, Artichoke and
Prosciutto**

with a roasted garlic aioli
and a hint of gorgonzola \$12.50

Margherita - fresh tomato sauce,
mozzarella, and basil \$10.50

Chicken - roasted chicken, pesto,
mozzarella, parmesan, and tomatoes \$11.50

Sausage - mozzarella, basil and fennel
sausage \$11.50

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

ENTREES

Halibut St. Jacques

flavors reminiscent of a traditional french favorite...
Coquielles 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 \$17-

Paella

saffron infused rice cooked in chicken stock with
red peppers, onions, baby artichokes, chicken,
pork tenderloin, 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 subtle
white wine and garlic sauce \$11-
be creative... add chicken \$5-, Italian sausage \$4-,
clams or mussels \$5-, calamari \$5- or prawns \$8-

**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.**