

★ TOTAL COMFORT... FOOD THAT HUGS YOU

USDA PRIME NY STEAK 'premium gold angus' ny steak, seasoned, grilled and topped with roasted jalapeno-dijon butter, served with creamed corn and Astaria tater tots 29.

FILET MIGNON KABOBS mashed potatoes, seasonal vegetables and a dijon parsley cream 23.

ASTARIA'S SKIRT STEAK "BALSAMICO" bacon fried yukon gold potatoes with a hint of gorgonzola and seasonal sauteed vegetables 24.

BBQ BEEF SHORT RIB tender bbq beef short rib with garlic mash, Astaria creamed corn and our housemade BBQ sauce 21.

MEGA BURGER 12 oz. USDA prime ground chuck served with the works: shredded lettuce, tomatoes, onions, pickles and Astaria's special sauce on a brioche bun served with garlic fries 17.

ALASKAN HALIBUT pan seared alaskan halibut with a sundried tomato risotto on a bed of marinated heirloom tomatoes and a lemon-parsley oil 25.

FRESH SPAGHETTI WITH PRAWNS AND PORCINI MUSHROOMS roma tomatoes, scallions, porcini mushroom sauce, reggiano parmesan 19.

SEAFOOD CIOPPINO clams, mussels, calamari, prawns and dungeness crab in our robust marinara sauce with fresh spaghetti 22.

GRILLED SCOTTISH SALMON "STEAK" grilled filet of salmon served with loaded mini bakiers (bacon, cheddar and sour cream) sauteed vegetables, fried cipolini onions and Astaria's tartar sauce 20.

SPANISH PAELLA saffron infused rice with, chicken, pork, chorizo, mussels, clams, prawns and calamari 21.

BONE IN PORK CHOP WITH HONEY BALSAMIC GLAZE center cut pork chop pan roasted and served with roasted red pepper infused yukon mashers, pan fried broccoli spears and pepperonata, finished with a honey balsamic glaze 23.

PAN SEARED PETALUMA FARMS CHICKEN RATATOUILLE summer vegetable ratatouille at it's seasonal peak served with an herb risotto 20.

RATATOUILLE RISOTTO summer vegetables at their seasonal peak served with an herb risotto 15.

RATATOUILLE GRATIN ratatouille topped with our yukon mashers and reggiano parmesan 15.

CHICKEN CORDON BLEU PAPPARDELLE panko crusted organic chicken breast, fresh pappardelle with all the traditional cordon bleu elements: gruyere, prosciutto and cream 19.

DOUBLE DIPPED, BUTTERMILK SOAK'IN FRIED CHICKEN organic petaluma boneless chicken marinated in buttermilk, dipped twice in seasoned flour, fried and served with garlic mashed potatoes 18.

★ SIDES

Avocado 2.

Veggies 4.

Grilled Chicken 6.

Grilled Skirt Steak 8.

Bacon 4.

Cheesy Garlic Bread 4.

Garlic Fries or Onions Strings 5.

Grilled Prawns 8.

Seared Salmon 8.

Sauteed Shrooms 4.

★ ASTARIA PIZZA... FRESH DOUGH MADE DAILY

CHICKEN CARBONARA PIZZA ROSA

chicken, prosciutto, asparagus and fresh peas 14.

PULLED BBQ BEEF, AVOCADO AND BACON PIZZA 14.

FIG, GORGONZOLA AND PROSCIUTTO PIZZA 14.

SMOKED SALMON PIZZA farallon fisheries house lox baby arugula, shaved red onions, creme fraiche and chives... so so good 14.

MARGARITA PIZZA 11.

★ A SWEET FINISH

ASTARIA FEATURED SPECIAL Please ask your- server

YOUR VERY OWN BANANA CREAM PIE fresh sliced bananas, pastry cream and whipped cream on the flakiest shell 7.

LEMON STRAWBERRY SHORTBREAD fresh strawberries, whipped cream and lemon curd top a lemon shortbread biscuit 7.

PEANUT BUTTER CHOCOLATE TOFFEE ICE CREAM SANDWICH peanut butter, toffee and chocolate candy ice cream nestled between two peanut butter cookies, one of our gluten free desserts 7.

VANILLA BEAN BREAD PUDDING A LA MODE warm bread pudding covered with maple bacon syrup and raspberry sauce with a scoop of vanilla bean ice cream 7.

ASTARIA'S HO-HO moist chocolate sponge cake, whipped cream in that traditional Ho-Ho swirl... then dipped entirely in chocolate... Unbelievable! 7.

ASTARIA BROWNIE our rich, moist, signature brownie served with warm chocolate ganache and vanilla bean ice cream 7.

SCOOPS

Raspberry Sorbet 4.

Coffee Dutch Almond Gelato 4.

Vanilla Bean Ice Cream with Chocolate Ganache 4.