

★ WHAT'S COOL

ELENI'S TOSSED THAI SALAD

just what you would expect, crunch, citrus, peanut, cabbage with a tangy peanut dressing and your choice of grilled chicken 14. or skirt steak 17.

HAWAIIAN STYLE AHI TUNA TARTAR

sashimi grade ahi tuna diced and seasoned with sesame and soy served with house made taro chips 13.

SONOMA SALAD

organic greens with smoked applewood bacon, roasted beets, spicy pecans, gorgonzola and a raspberry vinaigrette small 8. large 10.

ASTARIA CAESAR

classic preparation with hand pulled croutons, avocado and the twist... smoked trout 10.

LINDA SALAD

organic spinach leaf with dried tart cherries, feta cheese and a toasted sesame balsamic dressing small 7. large 9.

ROASTED BEET SALAD

duo of golden and red beets roasted and served on dressed arugula and finished with warm onion strings and toasted goat cheese 13.

HOME SALAD

red leaf lettuce, snipped chives, crumbled gorgonzola and a creamy balsamic dressing small 7. large 9.

Add any additional toppings to salads.....

Grilled petaluma organic chicken 6.

Grilled prawns 9.

Seared salmon 8.

A 18% service charge will be applied to all parties of six or more

★ WHAT'S HOT

BBO CHICKEN NACHOS

with black beans, pepper jack cheese and a mango avocado salsa. 14.

JEWEL YAM FRITTERS

served with a chipotle plum sauce 10.

CORN BEEF SLIDERS

three nano size buns filled with corn beef, cole slaw and a horseradish aioli. served with horseradish fries 13.

WILD MUSHROOM STOGIES

wild mushrooms and gruyere rolled filo stogies with a smoky chipotle aioli 9.

CRISPY POLENTA FRIES

served with a sundried tomato aioli 10.

CHICKEN GINGER SPRING ROLLS

free range petaluma chicken spring rolls with a spicy cabbage slaw and hoisin dipping sauce 12.

MONTEREY BAY FRY

flash fried monterey bay calamari, baby artichoke hearts and onion strings served with a garlic-caper aioli 11.

GRILLED GARLIC PRAWNS

with a garlic dipping sauce and cheesy garlic bread 13.

STEAMERS

a bowl full of steamed clams or PEI mussels in a red wine butter bath. If you can't decide... try a combo 9.

LOCAL DUNGENESS CRAB CAKES

100% fresh dungeness crab cakes dusted in panko, fried and served with a garlic-caper aioli 15.

HUMBERTO'S INFERNO

pan fried gruyere cheese 'flambe' tableside 9.

GARLIC FRIES

crispy fries and onion strings tossed with fresh garlic, italian parsley and reggiano parmesan 7.

ROASTED RED PEPPER SOUP

cup 5. bowl 7.

MOM'S THREE ONION SOUP

three onion, toasted sweet baguette, a hint of sherry and melted gruyere 7.

★ BRUNCH

PANCAKES

plain or banana pecan pancakes
Short Stack 6. Full 8.

BANANA STUFFED BRIOCHE FRENCH TOAST

organic brioche stuffed with sliced bananas in a luscious batter topped with whipped butter, maple syrup and served with fresh fruit 9.

POLENTA AND EGG STACK

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

STEAK AND EGGS

marinated and grilled skirt steak served with two eggs any style, hash browns and fruit 15.

CRAB CAKE BENEDICT

golden crab cakes topped with poached eggs and caper hollandaise, served with hash browns and fruit 17.

ASTARIA EGGS BENEDICT

two poached eggs on top of Canadian Bacon finished with the perfect hollandaise and served with hash browns and fruit 14.

CORNED BEEF HASH

two eggs any style on top of a mound of corned beef hash served with horseradish cream and fresh fruit 12.

A SCRAMBLE OF A DIFFERENT KIND

tomatoes, thinly sliced prosciutto, feta cheese, three eggs and fresh spaghetti 15.

THE BREAKFAST PIZZA

cheese, italian sausage, bacon, mushrooms and two eggs any style 14.

3 EGG OMELET WITH YOUR CHOICE OF FILLINGS

choose three: sausage, mushroom, cheddar, mozzarella, feta, scallions, or spinach, comes with hash browns 12. Ea. additional filling. 1.

2 EGGS ANY STYLE

with english muffin and bacon or sausage. 8.

★ SIDES

English Muffin 3.

Garlic Fries 4.

Grilled Chicken 6.

Avocado 2.

Bacon 3.

Cheesy Garlic Bread 4.

Grilled Prawns 8.

Sauteed Shrooms 3.

★ BURGERS, MELTS & SUBS

Served with a side home salad or fries

RUEBEN SANDWICH

1/2 lb. slow braised corned beef, sliced thin and topped with melted gruyere, coleslaw and served on marbled rye with a horseradish aioli 12.

MEATBALL SANDWICH

two hand rolled meatballs cooked in our robust marinara and topped with provolone 14.

CHARBROILED HAMBURGER DELUXE

1/2 lb. USDA prime ground chuck served with the works: shredded lettuce, tomatoes, onions, pickles and Astaria's special sauce on a brioche bun 12.

ASTARIA SOURDOUGH TUNA MELT

albacore with the perfect amount of mayo, red onions, dill pickles, and celery all on a toasted baguette with melted cheddar cheese 11.

GRILLED SKIRT STEAK SANDWICH

marinated and seasoned skirt steak, fresh mozzarella, balsamic onions, roma tomatoes, and baby arugula 14.

SKINNY DIPPER

roasted breast of turkey with a cranberry mayonnaise on a toasted sweet baguette served with au jus 11.

GRILLED SALMON SANDWICH

grilled salmon sandwich served with a smoked chili mayonnaise and caramelized onions 12.

RATATOUILLE MELT

a traditional seasonal ratatouille topped with melted pepper jack on a foccacia roll with garlic aioli 11.

GRILLED CHICKEN CAESAR SANDWICH

organic petaluma chicken breast with caesar dressed romaine and avocado on a sweet baquette 12.

FRIED EGG

two fried eggs, your choice of cheese, smoked applewood bacon and our seasoned aioli, onions and tomatoes 10.

Succotash Veggies 5.

Onion Strings 4.

Seared Salmon 8.

Grilled Skirt Steak 8.

★ TOTAL COMFORT...

FOOD THAT HUGS YOU

BEEF BOURGIGNON WITH HORSERADISH PARPADELLE

tender boneless chuck short rib braised and served over a bed of fresh parpadelle with a horseradish cream sauce 15.

SHEPHERD'S PIE

this traditional english classic will take the chill off any day, slow braised country stew topped with our mashed potatoes 15.

SPAGHETTI AND MEATBALLS

fresh spaghetti topped with two hand rolled meatballs and a robust marinara 14.

ALASKAN HALIBUT

pan seared alaskan halibut with roasted ginger shiitake risotto, asian inspired vegetables and a tangerine hoisin sauce 18.

GRILLED SCOTTISH SALMON "STEAK"

grilled filet of salmon served with loaded mini bakers, seasonal vegetables, fried cipolini onions and Astaria's tartar sauce 16.

SPANISH PAELLA

saffron infused rice with chicken, pork, chorizo, mussels, clams, prawns and calamari 14.

PAN ROASTED ORGANIC PETALUMA FARMS CHICKEN BREAST

served with ratatouille and an herb risotto 15.

DOUBLE DIPPED, BUTTERMILK SOAK'IN FRIED CHICKEN

organic petaluma boneless chicken marinated in buttermilk then dipped twice in seasoned flour, fried and served with garlic mashed potatoes 14.

FRESH SPAGHETTI WITH WILD GULF SHRIMP AND PORCINI MUSHROOMS

roma tomatoes, scallions, in a porcini mushroom sauce, topped with reggiano parmesan 16.

RATATOUILLE RISOTTO

seasonal vegetable ratatouille with an herb risotto 12.

★ ASTARIA PIZZA

BBQ CHICKEN, AVOCADO AND BACON PIZZA 14.

SMOKED SALMON PIZZA

faralon fisheries house lox, baby arugula, shaved red onions, creme fraiche and chives... so so good 14.

ROASTED TOMATO, JALAPENO, PROSCIUTTO, ARTICHOKE PIZZA with garlic and gorgonzola 13.

MARGARITA PIZZA 11.