

★ STARTERS

OYSTERS ON THE HALF SHELL 1/2 dozen 13. dozen 24.

HAWAIIAN STYLE AHI TUNA TARTAR sashimi grade ahi tuna diced and seasoned with sesame and soy served with house made taro chips 13.

JEWEL YAM FRITTERS served with a chipotle plum sauce 10.

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

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

MONTEREY BAY FRY

monterey bay calamari, baby artichoke hearts and onion strings served with 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. 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.

★ SOUP AND SALAD

ASTARIA ROASTED RED PEPPER SOUP cup 5. bowl 7.

PANCHO'S BUTTERNUT SQUASH SOUP cup 5. bowl 7.

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.

★ TOTAL COMFORT... FOOD THAT HUGS YOU

FRESH WHOLE CRACKED DUNGENESS CRAB served with caesar salad, fresh baked sour dough bread, drawn garlic butter and occktail sauce 30.

ANGUS GRASS FED PRIME RIB served with horseradish mashed potatoes, seasonal vegetables and yorkshire pudding 35.

BEEF BOURGUIGNON WITH HORSERADISH PARPADELLE tender boneless chuck short rib braised and served over a bed of fresh made parpadelle with a horseradish cream sauce 19.

SHEPHERD'S PIE slow braised country stew topped with yukon mashed potatoes 18.

CORNED BEEF AND CABBAGE

slow roasted tender corned beef with braised cabbage, carrots and potatoes 19.

BUTTERNUT SQUASH RAVIOLI with a sage cream sauce, diced prosciutto and butternut squash 15.

USDA PRIME NY STEAK "PEPPERED"

12 oz. 'premium gold angus' ny steak, brushed with dijon mustard and cracked pepper corns served with mashers seasoned with rendered bacon and gorgonzola cheese, finished with a brandy-veal demi glace 30.

FILET MIGNON KABOBS with mashed potatoes, seasonal vegetables and a dijon parsley cream 22.

ASTARIA'S SKIRT STEAK "BALSAMICO"

bacon fried yukon gold potatoes with gorgonzola and roasted seasonal vegetables 24.

ALASKAN HALIBUT pan seared alaskan halibut with shiitake risotto and a summer succotash 25.

FRESH SPAGHETTI WITH WILD GULF SHRIMP AND PORCINI MUSHROOMS

roma tomatoes, scallions, porcini mushroom sauce, reggiano parmesan 18.

SEAFOOD CIOPPINO

clams, mussels, calamari, prawns and fresh crab in our robust sauce with pasta 22.

GRILLED SCOTTISH SALMON "STEAK"

grilled filet of salmon served with loaded mini bakers (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.

PAN ROASTED PETALUMA FARMS CHICKEN BREAST served with ratatouille and an herb risotto 19.

THE NAPOLEON

layers of grilled and roasted vegetables topped with provolone; served with roasted garlic mashers and sautéed greens. vegetarian 15. with a grilled breast of chicken 20.