

★ TOTAL COMFORT... FOOD THAT HUGS YOU

USDA PRIME NY STEAK 'premium gold angus' ny steak, dry rubbed, grilled and topped with bearnaise butter. served with yukon mashers and seasonal vegetables 29.

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.

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

ALASKAN HALIBUT pan seared alaskan halibut on a bed of herb risotto, spring vegetables and a pistachio pistou finished with a white wine butter sauce 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.

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 peperonata, finished with a honey balsamic glaze 23.

GRILLED ORGANIC ROSEMARY CHICKEN MINESTRA marinated and grilled petaluma farms organic chicken breast on a bed of spring "minestrone" topped with reggiano parmesan 19.

FRESH SPAGHETTI WITH SPRING VEGETABLES this simple dish is light yet full of the flavors and colors of spring 14.

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

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

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.

★ SIDES

Avocado 2.

Veggies 4.

Grilled Chicken 6.

Grilled Skirt Steak 8.

Bacon 3.

Cheesy Garlic Bread 4.

Garlic Fries or Onions Strings 4.

Grilled Prawns 8.

Seared Salmon 8.

Sauteed Shrooms 3.

★ ASTARIA PIZZA... FRESH DOUGH MADE DAILY

CHICKEN CARBONARA PIZZA ROSA

chicken, prosciutto, asparagus and fresh peas 14.

BBQ CHICKEN, AVOCADO, AND BACON PIZZA 14.

SMOKED SALMON PIZZA

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

MARGARITA PIZZA 11.

★ A SWEET FINISH

ASTARIA FEATURED SPECIAL Please ask your- server

SEASONAL TART 7.

ANGEL FOOD CAKE

tops a mango coconut mousse, finished with a scoop of mango sorbet and toasted coconut 7.

STRAWBERRY PAVLOVA

a crunchy meringue shell topped with vanilla pastry cream, fresh strawberries and whipped cream one of our gluten free desserts 7.

VANILLA BEAN BREAD PUDDING A LA MODE

warm bread pudding in a pool of warm caramel 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 4.