

this menu prepared for you by:



bite boltTM

ANY restaurant - delivered lightning fast

bitebolt.com 805.328.5050

Starters

DIVER SCALLOPS 13

Sautéed Sea Scallops in Santa Barbara Chardonnay and Finished with a Garlic Herb Butter on Crispy Ciabatta Bread.

C-STREET AHI TUNA TARTAR 12

Marinated Ahi Tuna Served with Wonton Crisps, Ventura Limoncello Slaw and finished with Chipotle Aioli

COCONUT CRUSTED CALAMARI STRIPS 9

Flash-Fried Calamari Served with a Captain Morgan Chipotle- Pineapple Chutney

C-STREET CLAM CHOWDER or SOUP OF THE DAY 7

Entrée Salads

BARBECUE CHICKEN SALAD 12

Barbecue Chicken Breast, Sweet Corn, Black Beans, Avocado, Tomato, Tortilla Strips, Cilantro, Chopped Romaine, Tossed with Creamy Jalapeno Ranch Dressing Topped with Crispy Onions

C STREET COBB SALAD 12

Tossed with Baby Lettuce, Sun Dried Tomatoes, Avocado, Asparagus, Kalamata Olives, Eggs and Bacon with Balsamic Vinaigrette. Your choice of Rincon Gold Smoked Tuna or Smoked Turkey

MANDARIN CHOPPED AHI SALAD 13

Oranges, Baby Arugula, Carrots, Red Bell Peppers, Rice Noodles, Wontons, Napa Cabbage, Cucumbers and, Cilantro. With a Sesame Dressing

BLACKENED SALMON SALAD 14

Baby Spinach, Sliced Cucumbers, Roasted Bell Peppers And Feta Cheese with a Balsamic Vinaigrette

Specialty Sandwiches & More...

Add a House Salad or Soup to any Entrée for \$4

BBQ CHICKEN QUESADILLA 12

A Spinach Tortilla filled with BBQ Chicken, Corn, Black Beans, Tomatoes, Onions and Melted Pepper Jack Cheese. Drizzled with Chipotle Aioli.

KOBE BURGER 13

On a Ciabatta Bun with Lettuce, Tomato, Onion and, Mayonnaise. Served with Truffle Reggiano Fries
Your choice of two of the following: Swiss, Cheddar Provolone, Bacon, Sautéed Mushrooms, or Grilled Onions
Additional Toppings \$1 Each

C-STREET TACOS 13

Your Choice of Blackened Chicken, Filet Mignon, or Fish Tacos. Served on Corn Tortillas with Ventura Baby Greens, Tomato & Avocado Relish and Chipotle Aioli

ANGUS BURGER 12

On a Pretzel Bun with Lettuce, Tomato, Onion and, Mayonnaise. Truffle Reggiano Fries
Your choice of two of the following: Swiss, Cheddar, Provolone, Bacon, Sautéed Mushrooms, or Grilled Onions
Additional Toppings \$1 Each

FISH 'N' CHIPS 13

Tempura Beer Battered Wild Caught Mahi Mahi. Served with Truffle Reggiano Fries and a Creole Tarter Sauce

CHEF'S CATCH OF THE DAY

Market Price

Chef's Fresh Seafood Creation

Ask your Server for Details

FREE RANGE CHICKEN SANDWICH 11

Served on a Ciabatta Bun with Gouda Cheese and Wild Sautéed Mushrooms. Served with Truffle Reggiano Fries

RINCON WRAP 12

Rincon Smoked Albacore Tuna wrapped in a Spinach Tortilla with Tomato, Basil and Buffalo Mozzarella. Served with Seasonal Fruit

WILD MUSHROOM WRAP 11

Marinated Wild Mushrooms, Boursin Cheese, Onions, Roasted Peppers, and lettuce wrapped in a Spinach Tortilla. Served with Seasonal Fruit.

SANTA BARBARA WRAP 11

A Spinach Tortilla Filled with Smoked Turkey, Bacon, Lettuce, Tomato, Colby Jack Cheese, Avocado, and Herbed Aioli. Served with Seasonal Fruit.

HALF WRAP & SOUP OR SALAD 10

1/2 of the Mushroom, Rincon, or Santa Barbara Wrap. Served with your choice of a Soup, Caesar Salad, or Garden Salad.

Menu Created By Executive Chef Nic Manocchio

Parties of eight or more an 18% service charge is applied

Welcome to C-Street...

Named for the legendary surf spot off California Street where surfers gathered for decades to partake in the ultimate California surfing experience.

Likewise, C-Street offers each guest the finest California Cuisine, featuring the freshest ingredients, grown locally or within the region. We are dedicated to “partnering” with local ranches, farms & orchards to provide you with a true “farm to table” experience. We are proud to name among our partners:

Rancho Mi Familia
(Santa Maria)

Scarborough Farms
(Oxnard)

Underwood Farms
(Somis)

Italivi Farms
(Los Olivos)

Babe Farms
(Santa Maria)

Lane Farm
(Goleta)

&

Holandia Produce
(Carpinteria)

We are also pleased to feature California Creameries for the majority of our cheeses, Ojai Valley Olive Oil, Santa Barbara Chocolate Factory, as well as fresh seafood from local vendor, Ocean Pride.

We invite you to sit back & enjoy your experience as Executive Chef Nic Manocchio (California Native of course) takes you on a culinary journey through our California Inspired Cuisine.

Steaks & Seafood

Our Steaks are Hand Selected, 21-Day Aged Angus Beef, served with House Butter, Garlic Whipped Potatoes & Local Farmed Vegetables

Center Cut New York 12oz 27

Center-Cut Filet Mignon 8oz 33

Bone-In Ribeye 16 oz 36

Add Sautéed Mushrooms or Onions to any Steak 3

Sesame Crusted Ahi Tuna 22

Seared Rare and served with a Calrose Rice Cake, Baby Bok Choy & Sweet Soy Sauce

Cedar Plank Loch Duart Salmon 23

Balsamic Onion Butter, served with Garlic Whipped Potatoes & Local Farmed Vegetables

Award Winning Diver Scallops 24

Served on Polenta Rounds with Local Farmed Vegetables, finished with a Lemon Garlic Reduction



Spring / Summer Offerings



Natural Free Range Chicken 21

Baked with Pomegranate BBQ Sauce and Served with roasted fingerling potatoes and grilled asparagus

Roasted Vegetable Risotto 16



*Sun Roasted Tomatoes, Marinated Artichokes, Spinach, Asparagus
Finished with Lemon infused Olive Oil*

Grilled Citrus Marinated Sea bass 18

Finished with Orange and Fennel Couscous and Arugula Salad

Salmon Pappardelle 17

*Sautéed Salmon tossed with fire roasted tomatoes, spinach Asparagus
finished in a Citrus Vodka Cream Sauce*

C-Street Comfort Cuisine

Baked Mac and Cheese 15

Orecchietti Pasta baked with Pancetta, Wild Mushrooms, White Onion, Smoked White Cheddar, Boursin, Jack, Gouda, and Parmesan Cheeses., served with Sautéed Spinach and Fire Roasted Tomatoes.

California Chicken Pot Pie 15

Chicken Breast & Fresh Vegetables, wrapped in a Golden Pastry Crust

Ketchup Glazed Kobe Meatloaf 16

Served with Garlic Whipped Potatoes & Sautéed Green Beans

Grilled Pork Chop

*With Brandied Apples, Caramelized Onions, and Apricot Chutney.
Served with Garlic Whipped Potatoes & Local Farmed Vegetables*

Single 16 Double Cut 24

Pasta

Rotini Pasta with Blackened Free-Range Chicken 17

Tossed with a Reduction of Sherry, Cream & Maytag Bleu Cheese; Sautéed with Wild Mushrooms & Sun-dried Tomatoes

Penne Pasta with Sautéed Shrimp 22

Artichoke Hearts, Sun-dried Tomatoes, Boursin Cheese & Olives in and Organic Basil Sauce

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Delectable Desserts

\$7

Seasonal Crème Brulee

Seasonal Cobbler

SERVED WITH MCCONNELL'S
VANILLA BEAN ICE CREAM

Santa Barbara Chocolate

Bread Pudding

SERVED WITH MCCONNELL'S
VANILLA BEAN ICE CREAM

Decadent Chocolate Cake

SERVED WITH MCCONNELL'S
VANILLA BEAN ICE CREAM

Banana Brulee

SERVED WITH MCCONNELL'S
CARMEL PECAN ICE CREAM

Dessert Sampler \$9

CHOOSE ANY 3 ABOVE...GREAT TO SHARE!