

this menu prepared for you by:



bite boltTM

ANY restaurant - delivered lightning fast

bitebolt.com 805.328.5050

LUNCH APPETIZERS

~ BOURSIN CHEESE RAVIOLI ~	
Boursin cheese stuffed ravioli with wild mushrooms, fried keeks, and sweet vermouth reduction sauce	
~ FRUIT & CHEESE PLATE OR OLIVE & CHEESE PLATE ~	
Chef's selection of Imported cheeses, apples and candied walnuts Chef's selection of Imported olives and cheeses	
Fruit & Cheese Plate of 3 Plate of 6 Olive & Cheese Plate of 3 Plate of 6	
~ INDIVIDUAL BAKED BRIE ~	
Served with roasted garlic and apricot ginger chutney.	
~ AHI TUNA TAR TAR ~	
Served with roasted garlic and apricot ginger chutney.	
~ SCALLOPS ~	
Pan seared scallops wrapped in prosciutto served with roasted corn ragout	
~ LOUISIANA CRAB CAKES ~	
Louisiana Crab cakes served with a jicama slaw and drizzled with a Creole sauce	



LUNCH SALADS

~ HOUSE SALAD ~

Baby greens tossed in a raspberry vinaigrette sprinkled with toasted walnuts and gorgonzola cheese.

~ CAESAR SALAD ~

Organic romaine tossed in a Caesar anchovy dressing with our crostini croutons topped with shaved parmesan.

~ SHEILA'S GREEK SALAD ~

Baby greens, feta cheese, cucumbers, tomatoes, Kalamata olives, red onions and artichokes with an oregano mint vinaigrette.

~ SPINACH SALAD ~

Fresh baby spinach tossed in honey Creole sherry vinaigrette, goat cheese, sliced red grapes, and roasted pine nuts.

~ PEAR SALAD ~

Baby greens, candied pecans, poached pears, and blue cheese with a Port wine infused vinaigrette dressing.

~ SEARED AHI SALAD ~

Seared Ahi, mixed greens, cucumber, red onion, toasted peanuts and sautéed green beans with a Thai peanut dressing.

~ CHINESE CHICKEN SALAD ~

Chopped Napa cabbage, mixed greens, snow peas, bean sprout, cucumber, tomato, dried noodle and Tosted almonds topped with Chinese marinated chicken

ADD CHICKEN BREAST OR SALMON FILET TO ANY SALAD



LUNCH PANINIS , BURGERS AND SANDWICHES

~ HOUSE SALAD ~	
Paninis and Burgers served with your choice of house salad, or rosemary French fries.	
~ CHICKEN PESTO PANINI ~	
Roasted red & yellow peppers, grilled onions, mozzarella, sun dried tomatoes, artichoke hearts, roasted pine nuts & pesto sauce.	
~ OVEN ROASTED TURKEY PANINI ~	
Roasted turkey breast, apple smoked bacon, parmesan, tomatoes, onions & baby greens with a basil cream sauce.	
~ ROSEMARY CRUSTED LEG OF LAMB PANINI ~	
Sliced leg of lamb, tomatoes, caramelized onions, feta and baby greens, with a spicy mint sauce.	
~ KOBE BURGER ~	
Sliced red onions, fresh tomato, baby greens, mayo and brown mustard served on foccacia bread.	

LUNCH PIZZAS

~ FOUR CHEESE PIZZA ~	
With a pesto tomato sauce, mozzarella, provolone, parmesan and Romano cheese with a house made pesto.	
~ MARGHERITA PIZZA~	
Mozzerella cheese, fresh basil and heirloom tomatoes with herb infused oil.	
~ CHICKEN SAUSAGE AND ARTICHOKE PIZZA ~	
Provolone and parmesan cheese with a fresh pesto sauce.	
~ GOURMET PIZZA ~	
Sautéed wild mushrooms, asparagus, roasted garlic, onions, mozzarella, parmesan cheese and	

pesto sauce.	
~ WILD MUSHROOM PIZZA ~	
Mozzarella cheese, caramelized onions, fresh herbs drizzled with truffle oil.	

LUNCH ENTREES

~ B.B.Q. PORK RIBS ~	
Falling off the bone pork ribs with Sheila's secret B.B.Q. sauce served with French fries and coleslaw	
~ CHEF JEFF'S NEW ORLEANS GUMBO ~	
Chicken and andouille sausage gumbo served over rice	
~ PASTA CLASSICO ~	
Angel hair pasta tossed in olive oil with basil, garlic, feta cheese, and tomato	
Add Chicken or Salmon for 3.00 more	
~GRILLED BAJA MARINATED FLANK STEAK~	
Served with French fries & flame grilled veggies	
~CHICKEN PASTA TOSCANA~	
Grilled chicken with marinara-pesto cream sauce, pine nuts, sun dried tomatoes, and roasted artichokes	
~PAN SEARED HALIBUT~	
Topped with a tomato concasse white wine butter sauce & shaved asiago & served with fingerlink potatoes	

DINNER APPETIZERS

~ BOURSIN CHEESE RAVIOLI ~	
Boursin cheese stuffed ravioli with wild mushrooms, fried leeks and sweet vermouth reduction sauce.	
~ FILET MIGNON CARPACCIO ~	
Thin sliced, raw, filet mignon served with extra virgin olive oil, arugula, shallots, and parmesan cheese.	
~ ANTIPASTO PLATE ~	
Imported Italian meats and cheeses served with Sicilian black olives and Spanish green olives, mozzarella, roasted bell peppers, grilled marinated artichoke hearts, baked garlic clove, and foccacia bread.	
Small	
Large	
~ INDIVIDUAL BAKED BRIE ~	
Served with roasted garlic and apricot ginger chutney.	
~ AHI TUNA TAR TAR ~	
Served with toasted brioche bread with extra virgin olive oil	
~ FRUIT & CHEESE PLATE OR OLIVE & CHEESE PLATE ~	
Chef's selection of Imported cheeses, apples and candied walnuts. Chef's selection of Imported olives and cheeses	
Fruit & Cheese Plate of 3 Plate of 6	
Olive & Cheese Plate of 3 Plate of 6	
~ SCALLOPS ~	
Pan seared scallops wrapped in prosciutto served with roasted corn ragout.	



~ LOUISIANA CRAB CAKES ~	
Louisiana Crab cakes served with a jicama slaw and drizzled with a Creole sauce	
~ SHRIMP COCKTAIL MARTINI ~	
Shrimp, avocado & papaya in a pineapple cocktail sauce	

DINNER SALADS

~ HOUSE SALAD ~	
Baby greens tossed in a raspberry vinaigrette sprinkled with toasted walnuts and gorgonzola cheese.	
~ CAESAR SALAD ~	
Organic romaine tossed in a Caesar anchovy dressing with our crostini croutons topped with shaved parmesan.	
~ SHEILA'S GREEK SALAD ~	
Chopped baby greens, feta cheese, cucumbers, tomatoes, Kalamata olives, red onions and artichokes with an oregano mint vinaigrette.	
~ SPINACH SALAD ~	
Fresh baby spinach tossed in honey Creole sherry vinaigrette, goat cheese, sliced red grapes, and roasted pine nuts.	
~ PEAR SALAD ~	
Baby greens, candied pecans, poached pears, and blue cheese with a Port wine infused vinaigrette dressing.	
~ SEARED AHI SALAD ~	
Seared Ahi with mixed greens, sliced cucumber, red onion, toasted peanuts and sautéed green beans with a Thai peanut dressing.	
~ CHINESE CHICKEN SALAD ~	
Chopped Napa cabbage, mixed greens, snow peas, bean sprout, cucumber, tomato, dried noodle and toasted almonds topped with Chinese marinated chicken	
ADD CHICKEN BREAST OR SALMON FILET	

DINNER PIZZAS

~ FOUR CHEESE ~	
With a pesto tomato sauce, mozzarella, provolone, parmesan and Romano cheese with a house made pesto.	
~ MARGHERITA ~	
Mozzarella cheese, fresh basil and heirloom tomatoes with herb infused oil.	
~ CHICKEN SAUSAGE AND ARTICHOKE ~	
Provolone and parmesan cheese with a fresh pesto sauce.	
~ GOURMET PIZZA ~	
Sautéed wild mushrooms, asparagus, roasted garlic, onions, mozzarella, parmesan cheese and pesto sauce.	
~ WILD MUSHROOM PIZZA ~	
Mozzarella cheese, caramelized onions, fresh herbs drizzled with truffle oil.	
~ BLANCO PIZZA ~	
Mozzarella & ricotta cheese topped with spinach sautéed in garlic	

DINNER ENTREES

~ 6 OZ. BACON WRAPPED FILET MIGNON ~	
Served with spinach mash potatoes, sautéed asparagus and a blue cheese and port demi glaze	
~ SAUTEED 12 OZ. NEW YORK STEAK ~	
Served with sautéed haricot vert, fingerlink potatoes and topped with tarragon Dijon mustard	
~ SALMON WRAPPED IN A PUFF PASTRY ~	
Stuffed with spinach, feta cheese and roasted peppers served with sweet potato brabrant and sautéed spinach	

~ PAN SEARED HALIBUT ~	
With celery root puree & sautéed haricot vert topped with a tomato concasse white wine butter sauce & shaved asiago	
~ STUFFED FREE RANGE CHICKEN ~	
Stuffed with fontina cheese and prosciutto and served with asparagus risotto	
~ FETTUCCINI ALFREDO ~	
Served with prociutto wrapped scallops in an alfredo mushroom cream sauce	
~ CHICKEN PASTA TOSCANA ~	
Grilled chicken, pinenuts, sun dried tomatoes and roasted artichokes in a marinara-pesto cream sauce topped with fresh parmesan cheese	
~ PASTA CLASSICO ~	
Angel hair pasta tossed in olive oil with basil, garlic, feta cheese & tomato	
Add chicken or salmon for 3.00 more	
~ B.B.Q. PORK RIBS ~	
Falling off the bone served with fingerlink potatoes and baked beans	
~ CHEFF JEFF'S NEW ORLEANS GUMBO ~	
Chicken and andouille sausage gumbo served over rice	