



SOUPS

Soup of the Day

Cup \$4.25

Bowl \$5.25

SALADS

Half Full

House - butter, romaine & red leaf with tomato, cucumber and croutons, choice of dressing	\$4.65	\$8.25
Caesar - romaine tossed in classic dressing with croutons	5.75	9.25
Pear - mixed greens topped with caramelized pears, toasted hazelnuts, red onion, tomato, bleu cheese and orange fennel dressing	6.50	10.35
Chinese Chicken - assorted cabbages, carrots, scallions, mandarin oranges and chicken, topped off with toasted sesame seeds, chowmein noodles and our housemade dressing	7.85	11.75
Spinach Salad - fresh spinach salad tossed in cilantro vinaigrette and topped with grilled prawns, red onions, tomatoes and avocado	8.75	12.95
Cobb Salad - grilled chicken, avocado, hard boiled egg, tomato, red onion, prosciutto and crumbled bleu cheese with vinaigrette dressing	8.00	11.95

PASTA

Penne - roasted chicken, capers, green olives, parsley and bread crumbs in a lemon white wine sauce	11.50
Cappellini - juliened zucchini and yellow squash, sun-dried tomatoes, garlic, fresh basil and parmesan	11.75
Farfalle - roasted chicken, prosciutto, tomatoes, and scallions in a light gorgonzola cream sauce	10.50
Cilantro Pesto - tossed with penne, fresh corn, pine nuts, tomatoes and roasted red peppers sprinkled with parmesan	10.75

ENTREES

Grilled Skirt Steak - topped with sliced tomatoes and grilled red onions, served with steak fries and vegetables	10.95
Old Fashioned Hamburger - on a seeded bun with spinach, tomato, grilled red onion, served with vegetables and baked steak fries	10.25
Chicken Piccata - with sauteed leeks, kalamata olives and capers in a lemon parsley sauce, served with mashed potatoes and vegetables	12.25
Open-Face Chicken Tamale - fresh corn masa pancake topped with beans, cilantro coleslaw and shredded chicken with salsa, sour cream and avocado	12.25
Pork Loin - butterfly pork loin with caramelized leeks and cranberry sauce, served with butter mashed potatoes and vegetables	11.50
Ratatouille - mushroom, eggplant, tomato, red onion, zuchinni, basil and parmesan on a bed of mashed potatoes. . Served with a half house salad and dressing of choice	10.25
Meatloaf - "Ben's Famous", topped with housemade gravy and served with butter mashed potatoes and vegetables	11.95
Bassa Vera Cruz - pan seared with sauteéd leeks, ortega chilies, fresh tomatoes and chili flakes, topped with baby shrimp and served with butter mashed potatoes and vegetables	14.00

18% gratuity added to parties of 8 or more. \$1.50 split charge. Extra charge for menu additions or substitutions.

SIDES

All sides \$3.50 per serving

Baked steak fries
Mashed potatoes

Vegetables
Beans

Sliced fruit
Grilled chicken breast

LITTLE ONE'S MENU

All little one's meals \$5.25

Chicken fingers - with mashed potatoes and vegetables
Capellini - with butter and parmesan
Grilled cheese - with baked steak fries and fruit
Macaroni and cheese - the all-time favorite
Cheese Quesadilla - with beans and fruit
Meatloaf - with mashed potatoes and vegetables

BEVERAGES

<i>Gourmet Coffee</i>	\$2.00
<i>Cup of Tea</i>	2.00
<i>Avenue Spice (Reg. & Decaf), English Breakfast (Reg. & Decaf), Earl Grey, Darjeeling, Apricot, Tropicana, Peppermint, Chamomile Lemon, Ruby Red, Ceylon</i>	
<i>Juice - fresh-squeezed orange</i>	2.95 sm
<i>or fresh-pressed apple</i>	3.80 lg
<i>Lemonade - fresh-squeezed</i>	2.75
<i>in season</i>	
<i>Milk - cold or steamed</i>	2.00
<i>Iced Cinnamon-Orange Tea</i>	2.00
<i>Sodas</i>	\$1.75
<i>Iced Gourmet Coffee</i>	2.00
<i>Solé Sparkling Water</i>	2.35
<i>Hot Chocolate</i>	3.00
<i>Espresso</i>	1.75
<i>Cappuccino</i>	2.70
<i>Café Latte</i>	3.35
<i>Mocha Latte</i>	4.00
<i>Café au Lait</i>	2.50
<i>Double</i>	add 1.00
<i>Iced Latte</i>	3.50



BEERS

\$4.00

Pilsner Urquell
Sierra Nevada Porter
Pyramid Haywire Hefeweizen
Heineken
Sierra Nevada Pale Ale
Buckler (non-al)
Sierra Nevada Torpedo

White Wines

<i>Chardonnay</i>	
<i>Morgan Metallico</i>	
<i>Unoaked</i>	7/26
<i>Sauvignon Blanc</i>	
<i>Groenland</i>	7/26
<i>Chenin Blanc/Viognier</i>	
<i>Pine Ridge</i>	5/20
<i>Sparkling</i>	
<i>Segura Viudas Brut Reserva</i>	6.5/22

Red Wines

<i>Syrah Blend</i>	
<i>Steven Vincent - Crimson</i>	5.5/22
<i>Pinot Noir</i>	
<i>Morgan 12 Clones</i>	8/30
<i>Cabernet</i>	
<i>Adelaida, Schoolhouse</i>	7/26
<i>Merlot</i>	
<i>Robert Keenan, Napa Valley</i>	8/30

Be sure to ask about
our Catering, Quiches & Desserts to go!

And also private parties at
our Redwood City location.

We accept Visa, MasterCard,
American Express and personal checks.