

## APPETIZERS

<b>Smoked Wild Salmon</b> Smoked Alaskan Sockeye salmon with herbed cream cheese, capers, slivered red onion and rye crisps	17.00
<b>California Artisanal Cheese Plate</b> A selection of California artisanal cheeses with quince jam, apple chutney, fresh seasonal fruit and crostini	19.25
<b>Caprese Salad</b> Mixed heirloom tomatoes, cucumber, red onion and buffalo mozzarella dressed with extra virgin olive oil and balsamic syrup and garnished with micro arugula	14.50
<b>Laura Chenel Goat Cheese and Roasted Whole Garlic</b> Olive oil and herb marinated goat cheese, slow-roasted Gilroy garlic and crostini	14.00
<b>Roasted Brussels Sprouts</b> With crispy pancetta, toasted pine nuts and shaved Parmigiano-Reggiano dressed with citrus vinaigrette	13.50
<b>Homemade Soup</b> Cup or bowl	5.50/9.50
<b>Basket of French Fries</b>	9.75

## ENTREES

Served with a tossed green salad

Our steaks come from Premium Naturally Raised Beef,  
free of chemicals, growth hormones & feed additives.

<b>Ribeye Steak</b> 12 oz Ribeye steak, topped with Chimichurri sauce, cherry tomato and fresh herb salad and garlic mashed potatoes	43.00
<b>Phoenix Steak</b> 10 oz. Prime New York steak, served with whole grain mustard butter, local broccolini and a baked potato	49.50
<b>Nepenthe Steak</b> 8 oz. Filet Mignon, served with Cabernet Demi-glace, walnut crusted Point Reyes blue cheese crouton, portabella mushroom and garlic mashed potatoes	46.50

## FRESH FISH

<b>Pan-seared Albacore Tuna</b> Served with olive tapenade, roasted fingerling potatoes and Blue Lake green beans drizzled with garlic and lemon aioli	42.00
<b>Broiled Shrimp</b> Served with a black bean rice cake, tequila and avocado cole slaw, roasted tomatillo salsa and red pepper aioli garnished with cumin dusted corn tortilla strips	40.00

## POULTRY

<b>Lolly's Roast Chicken Dinner</b> Half chicken served on a bed of sage stuffing with gravy and house-made cranberry sauce	31.00
<b>Glazed Duck</b> Roasted Half Maple Leaf duck glazed with Asian BBQ sauce served with a vegetarian egg roll and Basmati rice and garnished with cilantro bean sprout salad and roasted cashews	37.00
<b>Grilled Chicken Breast</b> Served with mashed potatoes, wild mushroom sauce and local broccolini	30.00
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<b>California Beet Salad</b> Sliced beets on a bed of butter lettuce with Pt. Reyes blue cheese, orange suprêmes, pickled fennel and spicy candied walnuts dressed with a citrus vinaigrette	17.00
<b>The Famous Ambrosiaburger</b> Our version of a ground steak sandwich, served on a French roll with our famous Ambrosia Sauce. With Swiss or cheddar add \$1.50	17.50
<b>Vegetarian Burger</b> Grilled tofu-vegetable patty served on a nine-grain wheat roll with lettuce, tomatoes and our famous Ambrosia Sauce	17.50
<b>Penne Pasta</b> Tossed with white beans and fresh seasonal vegetables in a cream sauce with basil pesto, roasted tomatoes and grated Parmigiano-Reggiano	27.50

**“My Nepenthe” Bohemian Tales of Food, Family, and Big Sur –  
Romney Steele’s award winning book. New softcover edition with French flaps for  
\$25.00, available downstairs in  
The Phoenix Shop and at [www.nepenthe.com](http://www.nepenthe.com).**

No cigar or pipe smoking in dining areas - Gratuity not included