

Bay View Restaurant & Lounge

Sample Menu - subject to change

First Course

Dungeness Crab Cake – avocado & fennel salad, tomato chemoula sauce	\$12
Savory Goat Cheese Panna Cotta – arugula, heirloom tomatoes, citrus-basil dressing	\$10
Grilled Citrus-Vanilla Glazed Gulf Prawns – arugula, avocado, ruby grapefruit tarragon vinaigrette	\$12
Steamed Black Mussels - tomato, garlic, white wine, lemon	\$10
Antipasto for Two – Boccalone salumi, roasted garlic, marinated vegetables	\$17.5
French Onion Soup Gratinée – sherry, gruyere cheese, crouton	\$8.5
Butter Lettuce Stack – mustard-shallot vinaigrette, fresh lemon, herbs	\$7
Traditional Caesar Salad of The Inn - for two, served table side	\$18

Main Course

Bay View Cioppino – lobster, mussels & local seafood, saffron-tomato broth	\$ 32
Mignon of Ahi Tuna – Asian soy-truffle vinaigrette, daikon radish, sunflower sprouts, scallion & rice cake	\$ 30
Pacific Halibut - applewood bacon braised greens, truffle sauce	\$ 30
Lasagne Bolognese al Forno - Grana Padano cheese	\$ 18
Roasted Sonoma Duck Breast – duck confit, beluga lentils, tar cherry-sage sauce	\$ 26
Boneless Short Ribs – basil mashed potatoes and gremolata	\$ 20
Filet Mignon Hitchcock – stuffed with Dungeness crab, veal essence, béarnaise	\$ 36
Filet Mignon – béarnaise sauce, French green bean bundles	\$ 30
New York Steak – sweet potato fries, Point Reyes Original Blue Cheese butter	\$ 24
Pistachio-Crusted Rack of Lamb garlic-Yukon Gold mashed potatoes, rosemary zinfandel glaze	\$ 36