Merlot! bistro

California Wine Country Cuisine

LUNCH

Starters

Coconut Shrimp Soup cup 5.25 bowl 7.50
Soup of the Day cup 5.00 bowl 6.95
Castroville Artichoke *creamy mustard seed dressing / served chilled* 7.95
Smoked Chicken Quesadilla *Monterey jack cheese, mushrooms, black bean purée, sour cream* 8.95
PortaBella Mushroom Risotto 9.25
Duo of Pizetta: Smoked Salmon and Prosciutto 10.50

Salads

Mixed Greens from the Valley *mustard-madeira dressing* 6.95
Caesar Salad 7.95 with Grilled Free Range Chicken 12.95
Spinach Salad with Smoked Pacific Salmon *honey-mustard dressing* 15.25
Warm Crispy Duck, Mango Citrus Salad *solera sherry dressing* 15.95

Pizza and Calzone

Four Cheeses *Monterey jack, parmesan, mozzarella and goat cheese* 12.95
Vegetarian *fresh vegetables, roasted garlic, sundried tomato / with or without cheese* 12.95
Three Mushrooms *portabella, enoki and porcini / scented with truffle oil* 13.95
Grilled Free Range Chicken and PortaBella Mushrooms *calamata olives and mozzarella* 13.95
Calzone with Rock Crab and Gorgonzola *goat cheese, carrots, sweet and sour cucumber salad* 13.95

Pasta

Fettuccine Alfredo with Asiago Cheese 12.95
Shell-Shaped Pasta with Fresh Shellfish *marinara sauce* 17.50
Gnocchi *gorgonzola cream sauce, seedless grapes* 12.95
Vegetarian Bow Tie Pasta *fresh vegetables and arugula* 13.95
Penne Pasta with Chicken-Apple Sausages *light tomato sauce* 14.50

Main Plates

Grilled Medallions of Pork *caramelized sweet onions, apple-sauterne sauce, potato pancakes* 16.25
Spicy Fried Chicken *mashed potatoes and mango succotash* 14.95
Monterey Calamari Steak *lemon capers sauce, sundried tomatoes, risotto* 14.75
Grilled Fresh Salmon Filet *lemon tomatillo vinaigrette, steamed new potatoes* 17.75
Petit Filet Mignon *shallot mango sauce, french fries and organic vegetables* 19.95
Mixed Grill Fajita *chicken, beef and pork* 16.25

Sandwiches

All-American Burger *with cheddar, swiss or bleu cheese* 10.95
Country Club *smoked turkey, bacon, lettuce and tomato* 11.50
Steak Paillarde *on ciabatta bread, stir-fried vegetables, ginger glaze, shallots* 15.95
California BLT *apple-smoked bacon, guacamole* 10.25
PortaBella Mushrooms on Sourdough *dijon mustard mayonnaise* 12.50
Fresh Seared Ahi Tuna Sandwich *on sourdough, citrus aioli* 15.95

Desserts all à 6.75

Fresh Strawberry Tarte
Crème Caramel
Cheesecake with Port and Raspberry Coulis
Profiterole au Chocolat
Key Lime Mousse
Fresh Fruit Sorbet
Merlot-Poached Pear with Spumante