



# LUCIA

RESTAURANT & BAR

## **chilled green gazpacho**

tomato-cucumber, avocado, cilantro lime vinaigrette | 10.00

## **gudy's organic garden greens**

walnut oil, aged sherry vinegar | 9.00

## **roasted beet salad**

citrus, feta, marcona almonds, herbs | 15.00

## **dungeness crab cake**

red pepper remoulade, heirloom tomatoes, basil, red onion | 18.00

## **chilled prawn mango salad**

hass avocado, red peppers, yuzu vinaigrette | 18.00

## **classic caesar salad**

parmigiano-reggiano, anchovy, garlic croutons | 15.00

## **strawberry and burrata salad**

garden herbs and flowers, CV olive oil, aged balsamic | 16.00



## **FROM THE OVEN PIZZAS**

### **garden vegetable** | 20.00

grilled red onion, asparagus, arugula

### **margherita** | 20.00

vine ripe swank farms tomato, basil,  
mozzarella

### **prosciutto** | 22.00

parmigiano-reggiano, tomatoes,  
arugula

**bernardus burger** | pickles, lettuce, swank tomatoes, pommes frites | 18.00

**fried chicken sandwich** | house made pickles, garden greens, red pepper aioli | 18.00

**grilled pacific swordfish** | corn succatash, arugula | 34.00

**day boat scallops** | rustic potato puree, grilled asparagus, parmigiano, balsamic | 42.00

**monterey bay king salmon** | kombu rice, shitake mushrooms, broccolini | 36.00

**oven roasted sonoma chicken breast** | garden greens, thyme, pommes frites | 24.00

**8oz prime angus beef filet** | marble potatoes, local asparagus, black truffle emulsion | 42.00

**prime angus new york** | marble potatoes, local asparagus, black truffle emulsion | 65.00

**12oz american wagyu beef** | marble potatoes, local asparagus, black truffle emulsion | 95.00



## **DESSERTS | 10**

house made vanilla ice cream

passion fruit sorbet | pineapple compote

local strawberry sorbet | strawberry mint salad

warm chocolate brownie and vanilla ice cream

fresh baked chocolate chip cookies



## **CHILDREN'S MENU**

grilled chicken tenders | 10.00

grilled cheese sandwich | 10.00

buttered pasta with parmesan | 10.00

Menu is subject to change based on availability and seasonality  
In order to preserve quality, please no modifications or substitutions  
Consuming raw or undercooked foods may increase your risk of food borne illness

*Chef Cal*