



LUCIA

RESTAURANT & BAR

local organic garden greens

walnut oil, aged sherry vinegar | 9.00

chilled tomato gazpacho

heirloom tomatoes, carmel valley olive oil | 11.00

dungeness crab cake

red pepper remoulade, swank farm tomatoes, basil, red onion | 18.00

classic caesar salad

parmigiano-reggiano, anchovy, garlic croutons | 15.00

roasted beet salad

citrus, feta, pepitas, herbs | 15.00

garden strawberry and burrata salad

garden herbs and flowers, carmel valley olive oil, aged balsamic | 16.00

cal's steak tartare

organic garden greens, pommes frites | 26.00

swank farms summer salad

watermelon, corn, tomatoes, garden basil | 16.00

oven roasted sonoma chicken breast | garden greens, house vinaigrette, pommes frites | 26.00

bernardus burger | house made pickles, pommes frites | 21.00

local wild caught salmon | cous-cous, spinach, parmigiano-reggiano, roasted broccolini, mushroom sauce | 38.00

dayboat scallops | potato puree, avocado, roasted carrot, summer squash, shishito peppers | 38.00

8oz prime angus beef filet | potato puree, carrots, mushrooms, charred onions, mustard beef vinaigrette | 48.00

prime angus ribeye | marble potatoes, garden vegetables, mustard beef vinaigrette | 65.00

14oz american wagyu beef | marble potatoes, broccolini, mustard beef vinaigrette | 98.00



BRICK OVEN PIZZAS

garden vegetable | 20.00
grilled red onion, zucchini, arugula

margherita | 20.00
vine ripe swank farms tomato, basil,
mozzarella

prosciutto | 22.00
parmigiano-reggiano, tomatoes, arugula



DESSERTS | 10

strawberry panna cotta | peanut butter cookies

chocolate cake | raspberries, vanilla ice cream

apricot tart with apricot ice cream

strawberry sorbet | strawberry-mint

plum sorbet

warm freshly baked cookies



CELLAR WINE LIST



MENU SUBJECT TO CHANGE

Consuming raw or undercooked foods may increase your risk of food borne illness.
Parties of six or more are subject to an 18% gratuity