



LUCIA
RESTAURANT & BAR

heirloom tomato gazpacho | 10.00

cucumber, garden basil, carmel valley olive oil

chilled oysters | 24.00

ginger-shallot mignonette and lemon

chilled prawns | 18.00

garden greens, house cocktail sauce, meyer lemon

yellow fin tuna tartare | 19.00

seaweed, lime-ginger emulsion, sesame cracker

classic caesar salad | 15.00

parmigiano-reggiano, anchovy, garlic croutons

roasted beet salad | 16.00

garden greens, citrus, walnut vinaigrette, feta cheese, marcona almonds

grilled portobello | 18.00

spinach, toasted pine nuts, goat cheese, aged balsamic



BRICK OVEN PIZZAS

garden vegetable | 20.00

summer squash, grilled red onion,
asparagus, arugula

margherita | 20.00

vine ripe swank farms tomato,
basil, mozzarella

monterey bay king salmon | 34.00

citrus-soy glaze, kombu rice, broccolini, shitake mushroom

grilled swordfish | 32.00

heirloom tomato, sweet corn, garden basil, lemon butter, sauvignon blanc

garden sandwich | 14.00

avocado, cucumber, tomato, cheese, basil aioli, garden greens salad

oven roasted sonoma chicken breast | 26.00

garden greens, thyme, pommes frites

fried chicken sandwich | 18.00

house made pickles, garden greens, red pepper aioli

bernardus burger | 21.00

house made pickles, pommes frites

8oz prime angus beef filet | 42.00

marble potato, broccolini, black truffle emulsion



DESSERTS | 10

strawberry panna cotta

peanut butter cookie, fresh berries

chocolate molten cake

raspberries, vanilla ice cream

strawberry sorbet

crème brulee

fresh berries

warm cookie plate

MENU SUBJECT TO CHANGE

Consuming raw or undercooked foods may increase your risk of food borne illness
Due to California conservation law, water is served only upon request
Parties of six or more are subject to an 18% gratuity

