



# LUCIA

RESTAURANT & BAR

**daily fish selection** | market price

**daily soup** | market price

**chilled oysters** | ginger-shallot mignonette, lemon | 24.00

**grilled castroville artichoke** | balsamic, basil aioli | 14.00

**roasted beet salad** | spinach, mandarin, walnut vinaigrette, feta cheese | 16.00

**grilled portobello** | spinach, toasted pine nuts, goat cheese, aged balsamic | 18.00

**chilled gulf prawns** | bernardus cocktail sauce | 18.00

**winter salad** | heirloom apples & pears, pepitas, sherry walnut vinaigrette | 16.00

**local wild king salmon salad** | capers, shallots, egg, olives, house vinaigrette | 24.00

**classic caesar salad** | parmigiano-reggiano, anchovy, garlic croutons | 15.00

**pacific tuna tartare** | seaweed, lime-ginger emulsion, sesame cracker | 19.00

**cal's steak tartare** | garden greens, pommes frites, spicy aioli | 26.00

**oven roasted sonoma chicken breast** | garden greens, thyme, pommes frites | 26.00

**grilled king salmon** | braised garden greens, roasted garlic potatoes | 32.00

**chicken sandwich** | lightly battered, spicy aioli, cilantro, citrus coleslaw, house made roll | 18.00

**bernardus burger** | caramelized onions, house made pickles, house made bun | 22.00

**garden sandwich** | avocado, cucumber, tomato, greens, basil aioli | 14.00

**grilled prime sirloin steak frites** | garden greens, pommes frites | 38.00



## BRICK OVEN PIZZAS

**duck confit** | caramelized onions,  
goat cheese | 25.00

**garden vegetables** | 20.00  
add prosciutto | 5.00

**daily pizza** | 22.00



**citrus marinated olives** | 4.00

**seasonal vegetables** | 8.00

**pommes frites** | 7.00

**bundaberg ginger beer** | 6.00

**tropical iced tea** | 5.00

SUBJECT TO CHANGE BASED ON SEASONALITY

IN ORDER TO PRESERVE QUALITY, PLEASE NO MODIFICATIONS FOR SUBSTITUTIONS  
Consuming raw or undercooked foods may increase your risk of food borne illness

Parties of six or more are subject to an automatic 18% gratuity

*Chef Cal*