

## APPETIZERS

Mala-Insana Napoleon  
pumpkin seed-encrusted eggplant arranged with goat  
cheese oven-roasted tomatoes and pesto misted with  
aged balsamic

Eating this possibly leads to madness  
13

Escargot-116  
escargot sauced with by lemon ginger beurre blanc  
and pear salad  
13

Cornbread Crab Cakes  
served with a roasted jalapeno, Meyer lemon aioli  
12

CPB Antipasta  
seasonal grilled vegetables, cheeses,  
handcrafted Pâtés and sausages  
for two 14 for four 18

## SALADS

Cracked Pepper Bistro Caesar  
little Gem lettuce tossed in a creamy  
caesar dressing with croutons and butcher cut bacon  
11

Coconut Milk Poached Prawns  
endive salad drizzled with lemon tarragon dressing  
12

Local Organic Mixed Green Salad  
with choice handcrafted dressings  
6

Little Gem lettuce with a lemon-herb  
vinaigrette and crispy Pancetta

8

we use local, seasonal, and organic produce upon availability

## ENTREES

Steak Frites  
Brandt Beef New York steak with green peppercorn  
demi-glace and truffled french fries  
33

Pan Seared Pork Chop  
Shitaki Mushroom hash, fried sweet potatoes and  
pomegranate reduction  
26

Saffron Seafood Risotto  
hamhock and roasted corn risotto made to order  
with langoustine, sea scallops, and prawns  
29

Pappardelle and Sea Scallops  
creamy Bombay Sapphire Gin sauce with  
artichoke hearts and lump crab  
32

California Chile Short Ribs  
served with savory bread pudding  
26

Porcini Dusted Rack of Lamb  
over creamy polenta with tomato ragout  
30

Penette Pasta & Prawns  
served in a sun dried tomato cream sauce topped with  
Parmigiano-Reggiano, roasted pine nuts, and fried basil  
24

Chicken and Orzo  
pan seared chicken breast with creamy  
wild mushroom orzo  
23

Fresh Halibut  
Pan seared Halibut with organic mint quinoa and lemon  
herb butter  
Market Price

all of our steaks are aged to perfection and hand-cut