

## Salads

Canal Chop Salad cheddar, pine nuts, bacon, celery, cucumber, dried cherries, carrots, onions, bell peppers, egg, & creamy herbed dressing	9
Tuscan Bread Salad fresh mozzarella, onion, tomato, cucumber, balsamic reduction, pesto vinaigrette	9
Roasted Beet Salad golden beets, tomatoes, fennel, butter lettuce & creamy goat cheese dressing	8
Canal Caesar crisp romaine, shaved parmesan, buttery roasted garlic crostini	9
Duck Confit Salad warm duck confit, yellow peppers, spinach, candied walnuts, pomegranate & sherry vinaigrette	11
Salinas Strawberry & Salmon Salad* goat cheese, pine nuts, spinach & orange sake vinaigrette	12
Ahi Nicoise Salad * grilled ahi, egg, fingerling potatoes, capers, red onion, haricot verts & mixed greens	13
Not Just Greens candied nuts, cotija cheese, daikon sprouts & shallot vinaigrette	6

## Small Plates

Tomato Bisque – candied red onion	5
Soup du Jour -- made from scratch with fresh ingredients daily	6
House-made Parmesan Fries – parsley, garlic, parmesan & extra virgin olive oil	5
Grilled Garlic Lime Shrimp – polynesian dressed udon noodles & fresh mint	10
Lobster, Shrimp & Truffled Leek Enchiladas – avocado, boursin & smoked red chili sauce	12
Thai Chicken Rolls – veggies, mint, basil, mango & sweet chili dipping sauce	9
Black Pepper Seared Ahi – crispy fingerlings & sweet port berry sauce *	12
Sweet Corn Cakes – avocado salad, cotija cheese, arugula & red pepper puree	9
Sea Scallop Trio – pepper seared, Kabayaki glazed & achiote marinated *	13
Asian Chicken Taquitos – sesame garlic chili dipping sauce & napa cabbage salad	8
Ahi Three Ways – peppercorn seared, diced poke & mango-avocado sashimi *	18
Canal Crab Cakes – red pepper butter sauce & watercress	12
Marinated Beef Lettuce Wraps-- chimi churri, harissa creme & pickled vegetables*	11

## Sandwiches

The "30 Dollar" Sandwich – lobster tail, mushrooms, watercress & boursin cheese	29.99
Ground Chicken & Basil Sandwich– parmesan, balsamic tomatoes & butter lettuce	11
Cheese Burger – aged cheddar, lettuce, tomato, red onion, pickles & brioche bun*	12
The Canal Burger – onion jam, pancetta, fontina, truffle aioli & brioche bun*	14
Grilled Cheese & Tomato Bisque – aged cheddar, fontina, manchego & italian cured bacon	12

## Entrees

Achiote Citrus Grilled Mahi Tacos * soft flour tortillas, tomato salsa, napa cabbage & creamy hummus	18
Pan Seared Sea Scallops* spiced carrot risotto, green apple, fennel salad & port wine sauce	25
Canal Veggie Tower grilled, roasted & marinated veggies, mozzarella cheese, balsamic-tomato sauce	16
Roasted Chicken & Artichoke Lasagna shiitake mushrooms, cippolini onions, spinach, fresh mozzarella, artichokes & buttery herb broth	19
Dry Rubbed New York Steak* cauliflower & celery root gratin, swiss chard & mushroom demi	26
Pan Seared Pacific Salmon* country style yukon mashed , sauteed veggies & honey lavender glaze	23
Grilled Petite Filet Mignon* maui onion sweet potato hash, tomatoes, spinach & roasted shallot demi	28
Asian Pesto Steamed Pacific Bass * light citrus-soy vinaigrette & lemongrass poached vegetables	21
Cracked Black Peppercorn Seared Hawaiian Ahi* crispy fingerling potatoes, french beans & sweet port berry sauce	26
Seared Pacific Mahi-Mahi * shrimp, bacon, portabello hash & red pepper butter sauce	23
Braised & Grilled Beef Short Ribs buttery mashed potatoes & sauteed vegetables	24
Marinated Bone-in Sterling Pork Chop* sauteed swiss chard, vanilla pear chutney & roasted fingerling potatoes	21