

# California Grill

## Brick Oven-fired Flatbreads

<i>Triple Cheese . . . Pecorino, Asiago, and Provolone, Sun-dried Tomato, Arugula Pesto*</i>	12
<i>Rotisserie BBQ Chicken . . . Chipotle-Corn Salsa, Roasted Peppers, Smoked Cheddar</i>	13
<i>Braised Pork . . . Adobo, Black Beans, Red Onions, Queso Fresco, Tomatillo-Nopales Pico de Gallo</i>	13
<i>“Chef’s Garden” Heirloom Tomatoes . . . Baby Mozzarella, Tomato Jam, Micro Basil*</i>	13

## Sushi

*The sushi selections below may contain raw or undercooked fish.*

<i>Tuna Three Ways . . . Poke, Tartare, Tataki</i>	23
<i>Sashimi (sah-SHEE-mee) . . . Yellowfin Tuna, Salmon, Hamachi</i>	21
<i>“Dragon Roll” . . . Spicy and Tataki Tuna, Shrimp Tempura, Bell Pepper, Avocado, Chili-Soy Glaze</i>	28
<i>Spicy Kazan Roll . . . Crab, Shrimp, Bay Scallops, Tuna, Fireball Sauce</i>	22
<i>California Roll . . . Jumbo Lump Crab, Avocado, Cucumber</i>	22
<i>Crab and Seafood Roll . . . Hamachi, Salmon, Cream Cheese, Jalapeño, Seasoned Blue Crab</i>	22
<i>Yoshie’s Deluxe Sushi Platter . . . Maki and Nigiri</i>	28

## First Course

<i>Crispy Rock Shrimp Salad . . . Florida Citrus, Red Onions, Soy Reduction, Wasabi Cream</i>	17
<i>Heirloom Apple Salad . . . Fourme d’Ambert, Spiced Pecans, and Apple Vinaigrette*</i>	14
<i>House-smoked Berkshire Pork Belly . . . Coriander Grits, Heirloom Apple, Natural Jus Lacquer</i>	16
<i>Creamy Parsnip and Sunchoke Soup . . . Apple Gastrique, Truffled Goat Cheese Gougère*</i>	11
<i>Hearts of Romaine . . . Roasted Garlic Dressing, Marinated Anchovies, Olives, Aged Parmesan, Croutons</i>	11
<i>Heirloom Tomato Salad . . . Neuske’s Bacon, Red Onion, Baby Arugula, Villa Manodori Balsamic</i>	15
<i>Sonoma Goat Cheese Ravioli . . . Sun-dried Tomatoes, Pesto, Shiitake Mushrooms, Basil*</i>	14
<i>Dungeness Crab “Stack” . . . Avocado, Cucumber, Tomato-Ginger Vinaigrette</i>	19

## Main Course

<i>Grilled Pork Tenderloin . . . Goat Cheese Polenta, Roasted Mushrooms, Zinfandel Glaze, Sage</i>	37
<i>Oak-fired Filet of Beef . . . Buttered Purple Stokes Potatoes, Broccolini, Pumpkin Seed Oil, Teriyaki Barbecue</i>	47
<i>Loch Duart Salmon . . . Parsnip Silk, Wilted Fall Greens, Salt-roasted Heirloom Beets, Walnut Vinaigrette</i>	39
<i>Handmade Fettuccine . . . Sautéed Wild and Cultivated Mushrooms, Buttermilk Ricotta, Tiny Basil*</i>	31
<i>Pacific Halibut . . . House-made Shrimp Dumpling, Stir-fry Vegetables, Chinese Long Beans, Shiso Broth</i>	39
<i>Cast Iron-seared Bison . . . Truffle Mac &amp; Cheese, Brussel Sprouts, Cipollini, Smoked Bacon, Glace de Viande</i>	47
<i>Duck Two Ways . . . Seared Breast, Potato Rösti, Cherry Demi-glace, Confit Leg, Pomegranate Vinaigrette</i>	34
<i>Florida Yellowtail Snapper . . . Dungeness Crab Risotto, Zellwood Sweet Corn, Snap Peas, Sauce Choron</i>	39

\* Vegetarian Zone

## California Grill Featured Wines; By the Glass

<i>Roederer Sparkling Brut, Anderson Valley NV</i>	14
<i>Honig Cabernet Sauvignon, Napa ‘07</i>	15
<i>Three Saints Chardonnay, Santa Maria Valley ‘08</i>	13
<i>Sterling Three Palms Merlot, Napa ‘06</i>	16

*Chef de Cuisine: Brian Piasecki  
Area Manager: Bridget Sherren*

*An 18% service charge is added for parties of 6 or more.  
10.22.2011 blp*