

# 4290

B I S T R O & B A R

## DINNER

### STARTERS

- CHEF'S DAILY SOUP** 7  
Seasonally Inspired, Market Fresh
- HUMMUS & CRUDITÉ** 10  
Chickpea Puree, Crisp Vegetables, Grilled Pita
- FRITTO MISTO** 11  
Tempura Calamari, Green Beans, Sliced Jalapeños, Roasted Lemon, Gremolata, Spicy Aioli
- GRILLED PEAR AND GORGONZOLA FLAT BREAD** 12  
Baby Arugula Salad
- SMOKED CHICKEN FLAT BREAD** 12  
Caramelized Onion Puree, Fontina Cheese, Apple-Wood Smoked Bacon, Scallions
- DUCK 2 WAYS** 14  
Duck Confit, Sour Cherry Balsamic, Duck Rilette, Grilled Toast, Dijon Mustard
- STEAMED CLAMS AND MUSSELS** 14  
Spanish Chorizo, Shaved Shallots, Grilled Garlic Toast
- DUNGENESS CRAB CAKES** 16  
Crispy Cellophane Noodles, Coconut Curry, Cilantro Oil

### SALADS

- MARKET GREENS** 8 GF  
Local Farms Baby Mixed Greens, Green Apples, Dried Cranberry, Almonds, Sonoma Goat Cheese, Lemon Dijon Vinaigrette
- CABANA CAESAR** 9  
Hearts of Romaine, Heirloom Cherry Tomatoes, Caesar Dressing, Basil Oil, Parmesan Cheese, Grilled Crostini Add Grilled Chicken 5, Shrimp 7, Salmon 9
- GRILLED PORTOBELLO SALAD** 12 GF V  
Herb Marinated Grilled Portobello, Wild Arugula, Shaved Pecorino, Spicy Pine Nuts, Roasted Red Pepper Coulis
- STEAKHOUSE WEDGE SALAD** 19  
Grilled Flatiron, Iceberg Lettuce Wedge, Tomato, Cucumber, Radish, Bacon, Crispy Onion Straws, Crumbled Blue Cheese, Creamy Blue Cheese Dressing

### BURGERS & WRAPS

Served with choice of French Fries, Sweet Potato Fries, Kettle Sea Salt Chips or Side Salad

- CABANA BURGER** 15  
Natural Angus Beef, Apple-Wood Smoked Bacon, Cheddar Cheese, Horseradish Crème, Lettuce, Tomato, Brioche Bun
- GRILLED TURKEY BURGER** 14  
Provolone Cheese, Arugula, Tomato, Chipotle Aioli, Brioche Bun
- GRILLED CAPRESE WRAP** 13  
Organic Baby Mixed Greens, Fresh Mozzarella, Ripe Tomatoes, Roasted Red Pepper, Cucumber, Hummus, Grilled Spinach Tortilla

### MAINS

- BEET RAVIOLI** 14 GF  
Garlic Spinach, Shaved Fennel Salad, Spicy Tomato Sauce
- CRISPY MARINATED TOFU** 14 GF V  
Pan-fried Garlic Rice Noodle, Mixed Vegetables, Sweet Chili Glaze
- FRIED CHICKEN BREAST** 17  
Breaded Organic Chicken Breast, Parsnip and Yukon Puree, Honey Granny Smith Apple Slaw, Pancetta Gravy
- DOUBLE CUT PORK CHOP** 19  
Rosemary Sweet Potatoes, Bacon Braised Brussel Sprouts, Honey Balsamic Reduction
- OVEN ROASTED HALF CHICKEN** 21  
Organic Chicken, Herb Roasted Fingerling Potatoes, Seasonal Vegetables, Lemon Mushroom Jus
- ROASTED SALMON** 24 GF  
Ginger Rice Noodle, Baby Heirloom Tomatoes, Baby Bok Choy, Spicy Tamarind Broth
- SWORDFISH CAPONATA** 27 GF  
Grilled Swordfish Steak, Eggplant, Squash, Capers, Lemon Beurre Blanc
- SHOYU BRAISED SHORT RIB** 26  
Scallion Rice, Kimchee, Toasted Sesame Seed, Bulgogi Glaze
- GRILLED RIBEYE** 32  
Chargrilled Ribeye, Horseradish and Bacon Twice Baked Potato, Garlic Spinach, Pt. Reyes Bleu Cheese Butter, Demi-Glace, Crispy Onion Straws

### SIDES

- GARLIC SPINACH** GF V 7
- ASPARAGUS WITH SPICY AIOLI** 7
- HORSERADISH AND BACON TWICE BAKED POTATO** 7