



Proudly featuring locally sourced, sustainable farmed organic ingredients

Lunch Menu Spring 2019

SOUPS AND SALADS

To any salad add grilled chicken breast(\$8), chilled shrimp(\$6) or roasted salmon filet(\$10)

SOUP AND SALAD SPECIAL \$9
cup of soup du jour with green salad or caesar

Soup du Jour \$5/\$9
Ask your server for today's special selection

Organic Field Greens with choice of dressing \$6/\$9

Classic Caesar with shaved Reggiano \$7/\$11

CYC Cobb \$9/\$14
Pt. Reyes bleu cheese dressing, house cured bacon

Sesame Crusted Ahi Tuna \$14
asian greens, cucumber-wasabi sauce and ponzu

Carlos' Tostada \$13
choice of spiced ground beef or grilled chicken, refried pinto beans, shredded lettuce
cheese, tomatoes, avocado with sour cream and salsa on the side

Avocado Shrimp \$15
half avocado, large bay shrimp, chilled gazpacho, arugula

Spring Grilled Chicken Breast Salad \$15
organic greens, strawberries, French brie, candied cashews, strawberry vinaigrette

Greek Salad with Grilled Salmon \$17
cucumbers, tomatoes, imported olives, feta cheese, red onion, dill

SANDWICHES

all sandwiches come with garni and choice of fries or green salad

Corinthian Signature Burger \$14
half pound, freshly ground angus chuck and shortrib patty

"The Impossible" Vegan Burger \$13
Yes! This is the one you heard about.

Personalize Your Burger:
CYC barbecue sauce, sub caesar, sub crispy onions, or choice of cheese \$1
caramelized onions, St. Agur bleu cheese, or sauteed mushrooms \$1.50
applewood smoked bacon, avocado, or sub onion rings for fries \$2

Reuben with Pastrami and Swiss \$12
grilled rye, sauerkraut, Russian dressing

Gastropub Chicken Sandwich \$13
crispy bacon, roasted red pepper aioli, smoked gouda cheese
toasted brioche bun, choice of fries or green salad

Prime Rib French Dip \$14
hearty sourdough roll, au jus, creamed horseradish

PLATES

Grilled Mahi Mahi Fish Tacos \$12
cabbage slaw, chipotle aioli & lime crema

Wild Mushroom Ravioli \$16
spinach, asparagus tips, cherry tomatoes, aged parmesan
porcini mushroom consommé and truffle essence

Anchor Steam Battered Halibut & Chips \$17
our own tartar sauce and lemon

Grilled Wild Caught Prawns \$17
lemon cream spaghetti with prosciutto, fresh peas and aged parmesan

North Beach Seafood Cioppino \$18
a daily selection of our fresh seafood served in a zesty tomato-saffron broth
with chopped herbs and grilled rustic bread
