

## LUNCH

### APPETIZERS

**FRIED CALAMARI 16**  
Pesto aioli

**CRAB AND LOBSTER SPRING ROLLS 16**  
Thai chili, wakame salad

**PRINCE EDWARD ISLAND MUSSELS 18**  
White wine, garlic, shallots, tomatoes, grilled garlic bread

**DUNGENESS CRABCAKES 20**  
Avocado relish, spicy remoulade, balsamic reduction

**GRILLED CHICKEN QUESADILLA 17**  
Grilled chicken, black beans, diced tomato, roasted corn, cilantro

### SOUP & SALADS

**POINT REYES BLUE CHEESE SALAD 16**  
Crisp pears, candied pecans, cherry tomatoes, mixed greens, bacon ranch dressing

**MONTEREY SALAD 18**  
Shrimp, jack cheese, cucumber, avocado, tomatoes, pickled onions, house vinaigrette

**SEARED AHI SALAD 20**  
Tat soi, haricot vert, chopped romaine, Mandarin oranges, enoki mushrooms, pickled ginger vinaigrette

**CAESAR SALAD 16**  
Hearts of romaine, parmigiano reggiano, white anchovy, garlic crouton  
Add grilled chicken 4

**COBB SALAD 17**  
Grilled chicken, smoked bacon, egg, avocado, blue cheese, tomatoes, lemon-dijon dressing

**CLAM CHOWDER 9**  
Fresh clams, bacon, Yukon Gold potatoes

**SOUP DU JOUR 9**  
(Ask your server for today's selection)

We believe that everyone benefits when we know the source of our food and its journey from seed to your table.

California Market is committed to fresh, organic, locally grown and raised ingredients to create food that fulfills our appetites and pleases our sensibilities.

All the while promoting good health, sustaining our environment, and supporting the local economy.

#### EXECUTIVE CHEF

Chad Minton

#### SOUS CHEF

Alvaro Dalmau

#### OUR PARTNERS

STRAUS FAMILY CREAMERY  
Petaluma

BELLWETHER FARMS CREAMERY  
Sonoma

KELLY'S BAKERY  
Aptos

BELLA FARMS  
Watsonville

SWANK FARMS  
Hollister

COKE FARMS  
San Juan Bautista

MONTEREY ABALONE COMPANY  
Monterey

### SANDWICHES & LARGE PLATES

*All sandwiches served with your choice of french fries or local organic mixed green salad*

**FISH TACOS 21**  
Beer battered local catch, jack cheese, green chili aioli, salsa

**PORTABELLA SANDWICH 16**  
Roasted portabella mushroom, provolone cheese, red onion, sprouts, herb aioli

**ROASTED TURKEY SANDWICH 17**  
Swiss cheese, spinach, tomato, avocado, red onion, and whole grain mustard

**GRILLED CHICKEN CLUB 17**  
Applewood smoked bacon, red leaf lettuce, tomato, herb aioli, cucumber salad

**CALIFORNIA MARKET BURGER 18**  
Lettuce, tomato, red onion, herb aioli, gruyere or white cheddar cheese

**PACIFIC HALIBUT SANDWICH 22**  
Grilled, spicy remoulade, red leaf lettuce, tomato

**GOURMET GRILLED CHEESE SANDWICH 14**  
Tomato, applewood smoked bacon, aged white cheddar

**SEAFOOD CIOPPINO 25**  
Mussels, scallop, local catch, spicy broth, grilled garlic bread

### SWEETS 10

**VANILLA BEAN CRÈME BRULEE**  
Fresh berries, chantilly creme, almond crisp

**CHOCOLATE MOUSSE CAKE**  
Raspberry sauce, dark chocolate mousse

**CARROT CAKE**  
Caramel sauce, candied pecans

**CHEESECAKE**  
Strawberry variations, fresh mint

**DAILY SELECTION OF HOUSE MADE ICE CREAM & SORBETS**

(Parties of Six or More Will be Subject to an 18% Service Charge)  
(For all of our guests' meal enjoyment, we would like to ask that there be no cell phones turned on during your dining experience)

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.