

SUNDAY BRUNCH

SERVED WITH CHOICE OF SALADS

fandango

Appetizers

PATE MAISON 7.75
SIX ESCARGOTS 10.75
ONION SOUP GRATINEE Bowl 7.50
MIXED GREEN SALAD Vinaigrette 5.75
HEIRLOOM TOMATOES MOZZARELLA 8.95

salads

SALAD NICOISE Assorted greens vegetables & eggs. Tuna 13.95 Bay shrimp 14.95 Grilled salmon 15.95
CHICKEN ORIENTAL Grilled chicken breast, shredded lettuce, mushrooms, toasted peanuts, pickled ginger 13.95
BASQUE SALAD Fresh spinach, orange sections, blue cheese, walnuts, raspberry vinaigrette 13.95
ROASTED BEETS Mesclun & Mozzarella, blue cheese Vinaigrette 13.95
CAESAR SALAD 11.95 With sliced chicken 14.50 Bay shrimp 14.95 Grilled salmon 15.95
HOUSE CURED SALMON & GREEN SALAD Organic greens from Carmel Valley 13.95

Eggs and...

FRENCH TOAST Plain with syrup 8.75 with one poached egg, sausage & syrup 9.75
CHEESE BLINTZES Crepes filled with cottage cheese, sour cream and fresh fruit 10.50
BELGIAN WAFFLES With butter & syrup 8.75 with sausage & syrup 9.50 with fresh fruit and whipped cream 9.50
EGG DISHES Three eggs any style 8.50 with sausage or Canadian bacon 10.25
SPANISH OMELETTE Three eggs, sausage, mild Ortega chilis & cheese, served open face with guacamole, salsa & sour cream 12.95
CALIFORNIA OMELETTE Three eggs, guacamole, cheese, mushrooms, julienne of vegetables 12.95
CROQUE MONSIEUR Ham and Swiss cheese sandwich souffle 11.95
QUICHE DU JOUR Ask the server 12.95
EGGS BENEDICT With vegetables, potatoes & Canadian bacon 12.95 With smoked salmon instead of bacon 12.95
FILET MIGNON FANDANGO Broiled medallions of beef topped by two poached eggs, bearnaise sauce, vegetables & potatoes 15.95
1/2 LB HAMBURGER With mild Ortega chilis, cheese, potatoes & traditional garnish 10.95
CLUBHOUSE Bacon, lettuce, tomatoes & grilled chicken served with fries 11.95

Pasta

SALMON FETTUCCINI Fresh salmon, dill, white wine, sun dried tomatoes & cream 14.75
SPAGHETTI CARBONARA With bacon, eggs & Parmesan cream sauce 14.75
PASTA PUTTANESCA Diced tomato, capers, garlic, basil, Kalamata olives, olive oil 14.50
PASTA PESTO Basil, garlic, ground nuts, Parmesan, olive oil 14.50
FETTUCCINI PRIMAVERA Julienne of fresh vegetables with cream sauce 14.50
TORTELLINI MAISON Fresh pasta filled with three cheeses, basil cream sauce 14.75
CANNELONI NICOISE Fresh pasta stuffed with spinach, ham, veal, tomato au gratin 14.95

specialties

PAELLA Assorted seafood, spicy sausage, chicken, peas, vegetables & saffron rice 21.95
OSSO BUCO FANDANGO Sliced shank braised in veal stock, tomato & mushrooms over pasta 19.95
SHORT RIBS Slowly braised in red wine and port 19.95
FILET OF SANDDABS Sauteed in lemon butter 15.95
SALMON FILET Served with cafe de Paris butter 15.95
VEAL PICATTA Lemon butter & capers 19.95

Also available from our Dinner menu

RACK OF LAMB 14 OZ NEW YORK STEAK 9 OZ FILET MIGNON 26 OZ PORTERHOUSE
SCALLOPS SCAMPI HALIBUT LOBSTER TAIL WILD ABALONE

Major credit cards accepted. Not responsible for personal items. Please no separate checks. for 1/2 orders subtract \$1.00
We cannot accept personal checks. water served upon request. for parties of 6 or more 15% gratuity automatically added to total.