

Lunch

FULL BAR SERVICE

fandango

Appetizers

PATE MAISON 7.75
SIX ESCARGOTS 10.75
FANDANGO SOUP Cup 4.50 Bowl 5.50
ONION SOUP GRATINEE Cup 5.00 Bowl 7.50
MIXED GREEN SALAD Vinaigrette 5.75
HEIRLOOM TOMATOES MOZZARELLA 8.95

salads

SALAD NICOISE Assorted greens vegetables & eggs. Tuna 12.95 Bay shrimp 13.95 Grilled salmon 14.95
CHICKEN ORIENTAL Grilled chicken breast, shredded lettuce, mushrooms, toasted peanuts, pickled ginger 12.95
BASQUE SALAD Fresh spinach, orange sections, blue cheese, walnuts, raspberry vinaigrette 12.95
ROASTED BEETS Mesclun & Mozzarella, Blue cheese Vinaigrette 12.95
CAESAR SALAD 11.95 With sliced chicken 13.95 Bay shrimp 13.95 Grilled salmon 14.95
HOUSE CURED SALMON & GREEN SALAD Organic greens from Carmel Valley 12.95

Bristo Menu

1/2 LB HAMBURGER & FRENCH FRIES 8.50 With cheese 9.50 With mild Ortega chilis & cheese 9.95
BREAST OF CHICKEN SANDWICH Grilled & sliced chicken, roasted bell peppers served on a bun with fries 9.75
CLUBHOUSE Bacon, lettuce, tomatoes & grilled chicken served on a baguette with fries 10.95
PROSCIUTTO DI PARMA & MOZZARELLA Served on baguette, with celery root salad 9.75
GRILLED HAM & CHEESE SANDWICH With cheddar cheese, served with fries 9.75
SPANISH OMELETTE Three eggs, sausage, mild Ortega chilis & cheese, served open face with guacamole, salsa & sour cream 11.95
CALIFORNIA OMELETTE Three eggs, guacamole, cheese, mushrooms, julienne of vegetables 11.95

Pasta

SPAGHETTI SIRACUSA Ground Italian sausage, beef, pork in tomato sauce 13.95
SPAGHETTI CARBONARA With bacon, eggs & Parmesan cream sauce 13.95
PASTA PUTTANESCA Diced tomato, capers, garlic, basil, Kalamata olives, olive oil 13.50
PASTA PESTO Basil, garlic, ground nuts, Parmesan, olive oil 13.50
FETTUCCHINI PRIMAVERA Julienne of fresh vegetables with cream sauce 13.50
TORTELLINI MAISON Fresh pasta filled with three cheeses, basil cream sauce 13.95
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
ARROZ DE SEVILLA Filet of beef tips, mushrooms, bell pepper, peas, sherry & saffron rice 14.95
COUSCOUS LAMB SHANK ALGEROIS Semolina, lamb & vegetables, North African spices, harrisa 22.95
CASSOULET MAISON Great northern white beans baked with charcuteries 18.95
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 14.95
SALMON FILET Served with cafe de Paris butter 14.95
CALAMARI STEAK Giant calamari, slightly breaded & sauteed 14.95
VEAL PICATTA Lemon butter & capers 19.95
CALF LIVER & ONIONS Demi glace & raspberry vinegar 15.75
STEAK FRITES Served with cafe de Paris butter, french fries 21.75

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.