

## APPETIZERS

Dungeness Crab Cake with Lobster Brandy Cream

11-

Shrimp Chile Relleno with Guajillo and Cuitlacoche Sauce

9-

Applewood Smoked Baby Back Ribs

with Blueberry Barbecue Sauce

10-

Sautéed Calamari,

Spanish Chorizo, White Beans & Roasted Peppers

8-

Setá Roll

Inside: Spicy Tuna, Jalapeño, Sweet Sauce

Outside: Yellowtail, Avocado, Lemon Rind, Chili and Ponzu

13-

Ahi Tartare

Hand Cut Tuna with Avocado and Dungeness Crab Meat

Shibori Yozu- Soy Vinaigrette

12-

Soup Inspiration

8-

## SALADS

Caesar

Whole Leaves of Romaine Hearts, Caesar Dressing, Parmesan Panacotta and Garlic Points

8-

Setá Basic

Young Greens with Whole-Grain Mustard Vinaigrette and Parmigiano Reggiano

7-

Tower of Romaine

Pt. Reyes Blue Cheese Dressing and Orange Sautéed Shrimp

11-

Asian Salad

Aromatic Greens, Papaya, Avocado and peanuts

With an Orange Vinaigrette

10-

## SEAFOOD

### Seafood Enchilada

Corn Tortillas filled with Crabmeat, Seabass and Shrimp Served with Rice and Beans

16-

Mexican Corvina Sea Bass Braised in Sake-Sweet Miso,  
Shrimp Mashed Potatoes

22-

Alaskan King Salmon on Cedar Plank, Shaved Brussels Sprouts,  
Cream Cheese Mashed Potatoes, Chardonnay Whole Grain Mustard Cream

21-

## COMFORT DISHES

Boneless Grilled Petaluma Free Range Chicken, Mushroom Agnolotti, Truffle Sauce

22-

Half Roasted Chicken with Garlic Lemon Sauce and Fried Plantains and Black beans

22-

Pork in Green Chile Sauce Served with Rice and Jack Cheese Quesadilla

16-

Butternut Squash Ravioli with Sage and Brown Butter

17-

Port Braised Boneless Short Ribs with White Polenta and Cabernet Reduction

19-

Ball Cut Top Sirloin Topped with Sautéed Mushrooms Sour Cream Mashed Potatoes  
Green Pepper Corn Sherry Cream

23-

Setá Burger

*(Choice of blue cheese or white cheddar)*

Mustard Aioli, Red Onion Marmalade and Arugula on Brioche Bun Served with Shoe String Fries

13-

## STEAKS AND CHOPS

*SIMPLY GRILLED over mesquite*

*Includes One Side, One Sauce and Rub*

Filet Mignon 29-

New York Steak 30-

Rib Eye (14oz) 33-

### RUBS

Cumin-Herb

Smoked Salt

Four Pepper Garlic

### SAUCES

Chermoula

Cabernet Reduction

Green Pepper Corn Cream

### SIDE DISHES

Creamed Spinach

Truffle Mash Potatoes

Portobello Steak Fries

Jalapeño Cream of Corn

Setá Mac & Cheese Gratin

*Executive Chef Hugo Molina*