# Celebrating Everyday Heroes Super Moms & Our Amazing Grads



Monday - Thursday: 9:30 AM - 5:00 PM (last seating)

Friday: 9:30 AM - 6:00 PM (last seating) Saturday & Sunday • Now open earlier! 9:00 AM - 6:00 PM

# **Breakfast**

SERVED DAILY UNTIL 1:30PM

#### French Toast Plate 18.95

Brioche toast dusted with powdered sugar and served with sausage links, organic scrambled eggs and fresh fruit

# Chicken Chilaquiles • 19.95

Tortilla chips tossed with homemade tomatillo salsa, onions, grilled chopped chicken breast, cilantro, queso fresco and two organic sunny side up eggs

## Ribeye Steak Chilaquiles 25.95

Ribeye steak, tortilla chips tossed with homemade tomatillo salsa, onions, cilantro, queso fresco and two organic sunny side up eggs

### Steak and Eggs • 26.95

7oz. Midwest ribeye steak, served with pasture-raised scrambled eggs, toasted bread, potatoes and fresh fruit

# Soup & Sandwich

## Mesquite Wood Smoked Turkey Melt 18.95

Boar's Head mesquite turkey breast, mozzarella cheese, chipotle mayonnaise, lettuce, California tomato on toasted sourdough, served with coleslaw

### Grilled Pastrami • 20.95

Lean grilled pastrami, mustard, kosher pickles, mozzarella cheese on toasted rye bread served with housemade coleslaw

## Ribeve Sandwich 22.50

Grilled midwest ribeye, lettuce, tomatoes, grilled onions, mushrooms and aioli dressing on a french roll served with french fries

Soup of the Day 9.00

# Fresh Salads

#### Kale Salad & 16.50 ADD CHICKEN 7 | STEAK 13

Kale, romaine, avocado, red onions, jicama, cherry tomatoes, feta cheese, topped with crunchy quinoa with chipotle dressing

#### Seared Atlantic Salmon Salad @ 23.95

Seared fresh Atlantic salmon, mixed greens, California tomatoes, cabbage, shredded carrots with balsamic vinaigrette

#### Angus Steak Salad *# 23.95*

Ribeye steak over country greens, feta cheese, olives, onions and tomatoes with balsamic vinaigrette

#### Ahi Tuna Salad *& 25.95*

Seared imported ahi tuna, mixed field greens, cucumbers, tomatoes, almonds, edamame, tangerines, rice noodles, with miso dressing, soy sauce and horseradish condiment

# **Specialties**

### Calamari Fritti 20

Served with marinara sauce and lemon wedges

#### Chicken of the Day 24.50

Chicken breast served with pasta and vegetables in Chardonnay wine sauce

#### Atlantic Seared Salmon 29.00

7oz. seared Canadian salmon topped with creamy dill sauce, served with rice medley, and seasonal vegetables

#### Pacific Sea Bass 38.00

7oz. seared imported sea bass topped with lemon butter sauce, served with mashed potatoes and seasonal vegetables

### New Zealand Rack of Lamb • 42.00

4 marinated and seared lamb chops, drizzled with balsamic glaze served with yukon gold mashed potatoes and seasonal vegetables

#### Creekstone Midwest Prime Rib 45.00 AVAILABLE FRIDAY-SUNDAY

Served with yukon gold mashed potatoes and seasonal garden vegetable

# **Pastas**

# or Italian Sausage 19.50

Imported spaghetti, marinara sauce, with choice of either Maddalena meatballs or grilled Italian pork sausage, and parmigiano

# Mushroom Ravioli y 19.95

With mushroom shiitake sauce

# Eggplant Pasta alla Norma y 19.98

Imported Linguine pasta, eggplant, garlic, onion, Roma tomatoes, olive oil, fresh basil

## Chicken Alfredo 22.95

Penne pasta, diced grilled organic chicken breast, creamy alfredo sauce, parmigiano

# Meat Lasagna alla Bolognese 23.98

Handmade lasagna layered with lean beef & Italian sausage ragu, mozzarella, parmigiano, creamy bechamel, marinara sauce and basil

#### Spaghetti with Maddalena Meatballs Gourmet Lobster Ravioli 25.98 Roasted bell pepper sauce

#### Linguine with Scampi • 27.95 ADD SHRIMP (3 PIECES) \$12

Sautéed shrimp over linguine, green onions, bell peppers, mushrooms, garlic, white wine and olive oil

#### Pasta Pescatore 28

Linguine pasta, pink vodka sauce, scallops, shrimp, clams and olive oil

### Filet Mignon Stir Fry • 28.95

Tender filet over linguine, California tomatoes, onions, garlic, serrano chili, house marinade, garnished with cilantro

# Dessert

Maddalena's Homemade Tiramisu 10

Chocolate Cake 10

Carrot Cake 10

Cannoli 10

Crème Brûlée 10

NY Cheesecake 10

Blueberry Brioche Bread Pudding 12

# Beverage

Stella Rosa Prosecco VS Gold or Rosé 39 bottle

## Mimosa 35

Bottle of Stella Rosa Prosecco + Bottle of Sparkling Blood Orange Juice or Carafe of Orange Juice

Spritz Del Conte / Lemoncello 10 Non-Alcoholic versions available

An automatic 20% gratuity will be applied to groups of 8 or more. Menu subject to change without notice. No split checks.

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