



**STARTERS**

**Oysters Ménage à Trois (Mix of Three)..... \$9**  
Rockefeller: Spinach Bacon & Hollandaise, Half Shell: Shallot Mignonette and Shooter: Tequila & Pico de Gallo

**Seared Ahi ..... \$13**  
Spice Crusted with a Fresh California Slaw, Wasabi, Soy Sauce & Herb Aioli

**Escargot Traditional.....\$12**  
Sweet Butter, Garlic, Herbs & White Wine in Brioche

**Colossal Coconut Prawns.....\$14**  
Colossal Prawns Stuffed with Wasabi, Cooked Golden in a Coconut Beer Batter

**Artichoke Dip.....\$7**  
Artichoke, Sun-Dried Tomatoes, Three Cheeses & Spinach

**Add Crab or Shrimp .....\$10**

**Fried Sweet Potatoes.....\$6**  
With Three Dipping Sauces; Orange Ginger, Asian Barbeque & Fresh Aioli

**Mushrooms Bordelaise.....\$9**  
A Blend of Mushrooms Sautéed with Tomatoes, Shallots, Garlic, Herbs, Marsala and Butter

**Sequoia Crab Cakes .....\$13**  
California Vegetable Slaw & Fresh Herb Aioli

**Steamed Clams .....\$12**  
Shallots, Garlic, Red Chili Flakes, White Wine, Butter & Parsley

**House Smoked Salmon Timbale.....\$14**  
Cream Cheese & House Smoked Salmon layered high over Onion, Capers, Chopped Egg, Cracker Bread & Cucumbers

**FROM THE GARDEN**

**Belgian Endive..... \$10**  
A Sequoia Favorite! Endive, Candied Walnuts, Blue Cheese, Mustard Vinaigrette & Fresh Pears

**Classic Caesar..... \$7**  
Romaine Lettuce, Toasted Garlic Croutons, Grana, Tossed in a Classic Caesar Dressing (White Anchovies Available)

**Caprese..... \$10**  
Organic Vine-Ripened Tomatoes, Fresh Mozzarella and Basil, Garnished with Basil-Infused Extra-Virgin Olive Oil & Balsamic Reduction

**Sequoia Greens..... \$7**  
Organic Mixed Greens, Toasted Almonds, Creamy Goat Cheese, Marinated Red Onion, Avocado, Citrus Confit & Citrus Vinaigrette

**Crab Salad..... \$12**  
Crisp Lettuce, Cucumber, Asparagus, Cooked Egg, Red Onion, Tomato with Louie Dressing

**SANDWICHES**

**Sequoia Burger .....\$12**  
Grilled Ground Chuck, Served on a French Roll with White Cheddar, Red Onion, Tomato, Lettuce, & Chipotle Aioli

**Hot Crab Sandwich.....\$12**  
Crab on a Toasted English Muffin with Tomato, Avocado, Fontina Cheese and Béarnaise Sauce, Served with Sequoia Green Salad

**Portobello Stack .....\$10**  
Grilled Portobello & Seasonal Vegetables Topped with Imported Fontina Cheese Served with Sequoia Green Salad

**Ahi Lettuce Wrap.....\$10**  
Crusted Ahi Cooked Rare accompanied by Orange Ginger Sauce, Wasabi & Sweet Red Chili Sauce with Sautéed Vegetables, Sesame Seeds, Onion Sprouts and Crisp Lettuce Leaves

**CHEF’S SOUPS**

**Soup of the Day.....\$5**

**Corn & Crab Chowder .....\$10**

**SIDE DISHES**

**Garlic Mashed Potatoes.....\$3**

**Fresh Seasonal Vegetable.....\$3**

**French Fries.....\$3**

**Potato Gratin.....\$4**

**Buttered Noodles.....\$4**

**ADDITIONS**

**Sautéed Mushrooms.....\$3**

**Crispy Onions.....\$3**

**Blue Cheese.....\$2**

**New York White Cheddar.....\$2**

**Bacon.....\$3**

**Avocado.....\$2**

**Béarnaise Sauce .....\$2**

**Grilled Chicken.....\$4**

**Grilled Salmon.....\$4**

**Grilled Colossal Prawn Each.....\$3.50**