THE SARDINE FACTORY’S TWO-COURSE EARLY MENU
Served Daily from 4:30 p.m. to 6:00 p.m. (Order Must Be Placed No Later than 6:00 p.m.)
MAY WE SUGGEST A GLASS OF WINE OR SPARKLING WINE TO START FOR ONLY 9.5

*MAINE LOBSTER TAIL
Broiled 12 oz. Tail, Drawn Butter, Sautéed Vegetables, Roasted Fingerling Potatoes 39
(Add 4 oz. Choice Filet Mignon 32)

CHOICE OF STARTER
Baked Cannelloni, 2 ea.
Spinach & Ricotta-Filled Rolled Pasta, Tomato-Basil Cream Sauce, Parmesan Cheese

“The World Famous” Abalone Bisque
Bacon, Chives, Cream, Madeira Wine

House Salad of Tanimura & Antle Artisan Lettuce
House, Blue Cheese or Candied Garlic Dressing

ENTRÉES
*PAN SEARED KING SALMON
Braised Broccolini, Artichokes & Carrots, Hollandaise Sauce 30

PACIFIC COAST SAND DABS
Sautéed Swiss Chard, Fingerling Potatoes, Maître D’ Butter 23

GULF PRAWNS SCAMPI STYLE
Garden Pesto Alfredo Sauce, Mushrooms, Parmesan & Romano Cheese 24

LARGE CALAMARI STEAK
Chive Risotto, Sautéed Asparagus, Lemon-Caper Sauce 23

*CAST IRON HALF CHICKEN
Petaluma Free-Range Chicken, Fingerling Potatoes, Heirloom Carrots, Cipollini Onions, Mushrooms 25

*SLOW BRAISED PRIME SHORT RIB OF BEEF, AU JUS
Garlic Mashed Potatoes, Sautéed Carrots 29

SPINACH-FILLED POTATO GNOCCHI
Wild Mushrooms, Zucchini, Cherry Tomatoes, Aged Parmesan, Chardonnay Cream Sauce 29

SPLIT PLATE CHARGE $30. ~ NO SUBSTITUTIONS

OUR CELLAR MASTER’S SPECIAL SELECTION OF WINES TO PAIR
Morgan Winery ~ Highland ~ Chardonnay ~ 2017 ~ Santa Lucia Highlands 55
Tiamo ~ Pinot Grigio ~ 2017 ~ Venezie ~ Italy 43
Cline Cellars ~ Farmhouse Red ~ 2018 ~ California 33
Luli ~ Pinot Noir ~ 2018 ~ Santa Lucia Highlands 59

PLEASE ASK TO SEE OUR AWARD-WINNING WINE LIST FOR OTHER SELECTIONS

Water will be served by request only, please ask your server

Gluten Sensitive marked above with *