

## SMALL PLATES

**Chef's Seasonal Soup** Cup 5  
**Bowl** 7

**Arbor Road Mac and Cheese** 11  
Five Cheese Blends of Smoked Fiscalini Cheddar, Sharp Cheddar, Gruyere Swiss, Fontina, And Parmesan Baked with Toasted Bread Crumbs

**Caesar Salad** 9  
Romaine, Focaccia Croutons, Aged Parmesan Reggiano, and Caesar Dressing

## SALADS

**Dungeness Crab Salad** 15  
Mesculin Greens, Dungeness Crab, Shaved Carrots, Shaved Jicama, Cherry Tomatoes, Avocado, Lemon Wedges, Cocktail Sauce, a and Caper Dressing

**Caesar Chicken Salad** 14  
Grilled Chicken, Romaine, Focaccia Croutons & Aged Parmesan Reggiano, And Caesar Dressing

**Chinese Chicken Salad** 13  
Shredded Cabbage, Ginger Chicken, Julienne Peppers, Cilantro, Toasted Almonds, Sesame Seeds, Asian Dressing, and Crispy Wontons Chips

**Salmon Nicoise Salad** 15  
Seared Salmon, Romaine, Yukon Potatoes, Haricot Vert, Hard Boiled Egg, Olives, Tomatoes, and Caper-Dijon Vinaigrette

**Baby Spinach Salad** 11  
Shaved Fennel, Carrots, Red Radishes, Orange Supreme, and Citrus Vinaigrette

Add Marinated Grilled Prawns

16

Add Grilled Chicken

14

**Tostada Salad**

13

Chopped Romaine, Roma Tomatoes, Black Beans, Red Onions, Cilantro, Crispy Tostada Chips and Southwest Dressing

Add Marinated Grilled Prawns

18

Add Grilled Chicken

17

## SANDWICHES

**BYOB – Build Your Own Burger** 14

½ lb. Painted Hills Natural Beef Served with Lettuce, Tomatoes, Red Onions, Pickles, all on an Artisan Ciabatta Bun, Served with Fries

**Add:** Sautéed Mushrooms, Fiscalini Cheddar cheese, Avocado, Hobb's Applewood Smoked Bacon, Maytag Blue Cheese – \$1/per topping

**Chicken “Cobb” Club Sandwich** 13

Grilled Chicken, Lettuce, Tomato, Hobb's Bacon, Maytag Blue Cheese, Avocado & Pesto Aioli on a Rosemary Ciabatta Roll

**Tri-Tip Sandwich** 16

Marinated and Grilled Tri-Tip, Chipotle Aioli, Caramelized Onions, Pepper Jack Cheese, On Toasted Acme Ciabata Roll

**Grilled Eight Vegetable Panini Sandwich** 13

Marinated Eggplant, Zucchini, Yellow Squash, Red Bell Pepper, Yellow Bell Pepper, Portobello Mushroom, Sauteed Onions, Roasted Roma Tomatoes, Goat Cheese and Kalamata Olive Oil



**Tuna Melt** 15  
Tuna salad, swiss cheese, lettuce, tomato, onions, toasted on acme bread

**Grown Up Grilled Cheese** 12  
Served With A Bowl of Creamy Tomato-Basil Soup

### Entrees

**Roasted Vegetable Cannelloni** 16  
Red & Yellow Peppers, Zucchini, Yellow Squash, Shiitake Mushrooms,  
Goat Cheese, Tomato-Basil Sauce, Parmesan Reggiano & Pinenuts

**Penne with Tomato Vodka Sauce** 14  
Penne Rigate Pasta tossed with Creamy Tomato Vodka Sauce and Shaved  
Parmesan Reggiano

Add Prawns 18

Add Chicken 17

**Catch of the Day, Pan Roasted or Grilled** Market Price  
Rice Pilaf, Seasonal Steamed Vegetables, Lemon Butter Sauce

### FOR THE LITTLE ONES

Grilled Cheese (on white or wheat), Served with Fries 6

Cheese Pizza...Plain! 6

Pasta with Marinara or Butter and Parmesan Cheese 6

### DESSERTS

**Chef Russi's Tiramisu** 8

**Café Primavera Lava Cake** 10  
Warm Luscious Molten Chocolate Center  
& Vanilla Bean Gelato

**Black Magic Dark Chocolate Cake** 6  
Add Gelato \$2

**Lemon Drop Mini Bundt** 6

**French Purses** 7  
Sweet pastry dough baked to perfection around a filling of  
Apples & cinnamon or Mixed Berries  
Add Gelato \$2

**Carrot Cake with Cream Cheese Frosting** 7  
(no nuts!)

**"Buenos Aires" Gelato** 6  
Vanilla Bean  
Chocolate  
Blackberry-Cabernet Sorbetto

### COLD DRINKS

Peet's tropical Ice Tea 3.75

Freshly Squeezed Orange Juice 3.50

CP Signature Lemonade 3.50

Coke, Diet Coke, Sprite & Root Beer 2.50

Izze's Sparkling Sodas 3.75

### HOT DRINKS

Peet's Coffee and Hot Tea 3.00