

# Presidio Café

## STARTERS & SALADS

NEW ENGLAND STYLE CLAM CHOWDER	<i>served with puff pastry crostini</i>	Cup \$6. Bowl \$8.
BUFFALO PRAWNS	<i>focaccia encrusted prawns (5), deep fried, served with hot sauce &amp; cole slaw</i>	\$14.
ARANCINI	<i>deep fried saffron scented risotto croquettes with parmesan &amp; tomato dipping sauce</i>	\$8.
MIXED GREEN SALAD	<i>with cucumbers, tomatoes &amp; balsamic vinaigrette</i>	\$7.
CAESAR SALAD	<i>chopped romaine, classic Caesar dressing, focaccia crostini &amp; Parmesan cheese</i>	\$9.
	<i>add grilled chicken breast or sautéed shrimp</i>	\$14.
SAIGON CHICKEN SALAD	<i>grilled chicken breast on shredded cabbage, cilantro, basil, mint, mango, papaya and orange with Asian vinaigrette &amp; crispy rice noodles</i>	\$11.
CLASSIC COBB	<i>chopped romaine with chicken, bacon, blue cheese, avocado, tomato, egg &amp; herb vinaigrette</i>	\$15.
GOAT CHEESE NAPOLEON	<i>warm Laura Chenel goat cheese, puff pastry, sweet &amp; spicy pecans, fresh berries &amp; balsamic dressing</i>	\$12.
SESAME TUNA	<i>rare ahi tuna with avocado, cucumber, wakame seaweed &amp; a lime-wasabi dressing</i>	\$15.
TOSTADA SALAD	<i>flour tortilla, romaine, black beans, jack &amp; cheddar cheese, grilled chicken breast, pico de gallo, avocado, cilantro leaves &amp; lime aioli</i>	\$11.
CHICKEN PAILLARD	<i>marinated chicken breast "la plancha", with mixed greens, avocado, oven dried tomatoes &amp; country olives</i>	\$14.

## ENTREES

THE "FAIRWAY" BURGER	<i>½ lb. Painted Hill natural beef or veggie patty on a toasted seeded bun</i>	\$11.
	<i>add cheese, avocado or bacon</i>	\$1. each
VEGGIE PATTY	<i>house made veggie patty of rice, peas, carrots, mushrooms, spinach, spices &amp; egg, served with frisée lettuce, balsamic reduction &amp; tandoori naan</i>	\$11.
	<i>add cheese, avocado or bacon</i>	\$1. each
PRESIDIO GOLF CLUB	<i>sliced turkey, ham, bacon, lettuce &amp; tomato on toasted sourdough</i>	\$12.
HUMMUS WRAP	<i>house made hummus, mixed greens, grilled zucchini, oven dried tomatoes &amp; red bell pepper</i>	\$10.
	<i>add grilled chicken or sautéed shrimp</i>	\$15.
MEATLOAF SANDWICH	<i>griddled pork &amp; beef meatloaf, special sauce, lettuce &amp; tomato on toasted sourdough</i>	\$12.
TUNA MELT	<i>Albacore tuna salad with capers, red onion &amp; celery, Provolone cheese, leaf lettuce &amp; tomato on toasted wheat bread</i>	\$13.
CHICKEN POT PIE	<i>grilled chicken breast, tarragon gravy, vegetables, puff pastry, green salad</i>	\$15.
FISH TACO	<i>sautéed local cod, chipotle mayonnaise, pineapple pico de gallo, cabbage &amp; corn tortillas</i>	\$15.
BAGEL & LOX	<i>smoked salmon, toasted bagel, capers, cream cheese, pickled red onion &amp; a small mixed greens</i>	\$14.
QUESADILLA	<i>grilled chicken breast, cheddar, Monterey &amp; jack cheeses, with sour cream, pico de gallo &amp; house made guacamole</i>	\$11.

**EAGLE SPECIAL**  
Choice of small Soup AND Salad  
\$9.

**BIRDIE SPECIAL**  
½ Presidio Club with choice of small Soup  
OR Salad  
\$10.

**PAR SPECIAL**  
½ Presidio Club with small Soup AND  
Salad  
\$12.

**BOGEY SPECIAL**  
½ Presidio Club with small Soup AND  
Salad AND Dessert  
\$17.

**Chef Emily Damon & her Culinary Team**

18% gratuity will be added for parties of 6 or more people, single check for parties of 6 or more