

CAFE 2255

California Bar & Grill

Lunch

Full Bar • Catering & Banquets

Monday through Saturday

11:00 am - 4:00 pm (Dinner Menu Starts 4:00 pm)

Sunday

Special Parties Only

Homemade Soups Starter Salads

Bowl 4.50 Bottomless Bowl 7.75

Endless Salad and Soup Combination 8.25

Soup of the Day

Ask your server about today's selection, All our soups are made from scratch in house

Clam Chowder

Chopped clams, potatoes, onions celery and cream
Available on Fridays

Mixed Green Salad 4.85

seasonal blend with and seasonal vegetable accompaniments with your choice of creamy pesto and or balsamic vinaigrette. With chicken 8.50

Chopped Caesar Salad 5.50

Hearts of romaine, parmesan cheese, homemade croutons

Signature Salads

Mediterranean Tostada Salad 11.85

Thin crust garlic cheese pizza wedges topped with chopped romaine lettuce and salami, artichoke, olives, peppers, tomatoes, red onion, feta cheese and balsamic vinaigrette

Cobb Salad Small 8.20 Entrée 11.85

Mixed greens, roasted chicken or chilled shrimp, avocado, gorgonzola cheese, quartered egg, tomatoes with your choice of creamy pesto and or balsamic vinaigrette

Seasonal Spinach & Fresh fruit Salad

Spinach, gorgonzola cheese, caramelized red onions, raisins, walnuts and a seasonal fresh fruit (strawberry, plums, peaches, apples) with balsamic vinaigrette

Small 6.75 with chicken 9.75

Large 9.75 with chicken 13.75

Sante Fe Chicken Caesar Salad 11.75

Blackened chicken breast served on top of a chopped Caesar salad with our house made black bean salsa, and crispy tortilla strips

Signature Caesar Salad

Hearts of romaine, garlic croutons and shaved parmesan with Caesar dressing

With chicken 11.50

Asian Chop House Salad 12.75

With marinated sirloin steak or marinated chicken breast. The salad features finely chopped napa cabbage, bok choy, romaine, carrots, red peppers, shitake mushrooms, bean sprouts, mint, cilantro and basil. Dressed with our spicy sesame dressing and crisp won tons

Grill & Rotisserie

Add soup or salad \$3.00

Steak Frites \$14.50

A Grilled 8 oz Sirloin steak specially seasoned grilled to your liking. Served with shoe string fries or garlic mashed potato Topped with our house compound butter

Avocado Chicken 14.00

Marinated chicken breast topped with our roasted garlic cream sauce and sliced avocados and served with shoe string fries, garlic mashed potato or rice pilaf

Lamb Rack Chops

Two Chops \$15.00 Three Chops \$20.00 Four Chops \$26.00

Marinated in olive oil, rosemary and garlic served with rice pilaf and asparagus spears with Balsamic and honey syrup

Grilled Farm Raised Atlantic Salmon 15.50

Grilled to perfection over oak coals, finished with lemon wine sauce served with our seasonal vegetables and rice pilaf

Today's Catch 14.00

(guaranteed fresh and wild caught)

Served with the chefs selection of accompaniments (ask your server for details)

Rotisserie Half Chicken 13.50

Seasoned with our special house blended herbs and spices and served with rosemary jus and choice of pasta, rice pilaf, French fries or garlic mashed potatoes

California Combination

One Quarter Rotisserie Chicken 12.00

or with Grilled Salmon filet or Grilled Prawns 16.50

Served with grilled vegetable medley and choice of mashed potatoes, pasta or rice pilaf. Our vegetarian option is all grilled and sautéed vegetables served with our homemade hummus, and choice of mashed potatoes, pasta or rice pilaf

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Sandwiches

All our sandwiches are offered with the following sides: Pesto potato salad, Tossed green salad, Greek pasta salad, shoe string French fries or a cup of homemade soup

Hot Pastrami and Swiss Half 10.25 Full 11.75
with Dijon aioli and grilled red onions served on our homemade roll

French Dip Beef Half 10.25 Full 11.75
Topped with provolone cheese grilled onions, peppers and mushrooms with jus Served on our homemade roll

Rotisserie Roasted Turkey Breast 9.75
With sliced avocado served on fresh baked croissant with Dijon aioli, lettuce and tomato (add bacon \$1.50)

Smoked Chicken, Brie Cheese & Crisp Bacon 9.50
On grilled rustic sour dough bread with Dijon aioli

Pulled Pork 9.50
A mountain of House smoked and slow roasted pork shoulder served on a Max's roll, with barbeque sauce and pickled cucumber

Italian Melt Half 8.75 Full 9.50
With ham, salami, provolone and Swiss cheeses. Topped with wax peppers, roasted red peppers, basil aioli and olive caper tapanade grilled on rustic sour dough bread

Prosciutto and Provolone on French Baguette 10.00
Thinly sliced Prosciutto di Parma, provolone cheese, red leaf lettuce, roasted red pepper strips and fresh basil aioli

BLTA Croissant 9.75
Crisp Apple wood smoked bacon, red leaf lettuce, tomato slices, avocado and Dijon aioli on a fresh baked croissant

The Vegan Stack 9.00
Grilled and marinated Portobello Mushrooms & eggplant roasted red peppers, kalamata olives all Stacked on grilled homemade whole wheat bread loaded with fresh spinach and hummus

Signature Burgers

Accompaniments include your choice of French fries, potato salad, pasta salad or tossed green salad.

Green Chili Burger 10.75
A thick and juicy burger topped with a fire roasted green chili, jalapeno jack cheese and Chipolte Aioli. Served with lettuce, tomato and sliced red onions.
(can be substituted with a 6 oz charbroiled chicken breast)

Bruschetta Burger 10.75
Sliced fresh tomatoes, melted fresh mozzarella cheese, a generous sprinkling of fresh basil tops this thick and juicy burger served on a Max's bakery bun with fresh Basil Aioli and crisp lettuce. (can be substituted with a 6 oz charbroiled chicken breast)

The Frenchie 10.75
Crisp fried angelhair onion rings, crumbled blue cheese set atop a thick and juicy burger with Dijon Aioli and crisp lettuce leaves served on a Max's baker bun.
(can be substituted with a 6 oz charbroiled chicken breast)

Accompaniments include your choice of French fries, potato salad, pasta salad or tossed green salad.

Pasta Entrees

Spaghetti
Spaghetti and Meatballs
(Two, Three or Four) 10.00, 13.00, 16.00
Rich and bold seasoned all beef four ounce meatballs served with our house made marinara

Almond Basa 13.50
A boneless basa filet crusted with almonds and panko then sauteed and served with tomato relish and spaghetti au pesto

Clams & Mussels 16.00
A dozen clams and a dozen mussels sautéed with, garlic, wine, lemon, olive oil and butter and lots of fresh parsley served over spaghetti

Garlic Shrimp 11.75
Shrimp sautéed in garlic and wine served on top of Spaghetti pasta tossed with basil, pesto, parmesan cheese and pinenuts

Spaghetti Pomodoro 10.75
Diced fresh tomatoes, garlic, olive oil and basil sautéed and tossed with thin spaghetti pasta topped with your choice of grilled chicken breast, grilled Vegetable medley or grilled Portobello mushroom

Fettuccine
Chicken Marsala 13.50
Sautéed Breast of chicken with olives, mushrooms and tomato sauce with marsala wine. Served with fettuccini alfredo

Fettuccine Alfredo 10.75
A classic sauce of freshly grated parmesan cheese and garlic in our cream sauce tossed with fettuccine pasta. Topped with grilled chicken

Spinach, Mushroom and Bacon 10.00
A sautee of applewood smoked bacon, fresh mushrooms and fresh spinach with a touch of wine, garlic and cream sauce tossed with fettuccine pasta. (signature item)

Macaroni
Sausage and Cheddar Macaroni 9.00
Crumbled pork sausage in a rich a cheddar cheese sauce folded into macaroni then topped with more cheddar cheese and bread crumbs and baked

Roasted Chicken, Rosemary and Feta 9.75
A sautee of rotisserie chicken, fresh rosemary, feta cheese with olive oil, garlic and tomato sauce (signature item)

Chicken Piccata 13.50
sautéed breast of chicken with lemon, wine caper sauce served with macaroni marinara

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Pizza

(All our pizzas are hand formed to approximately 9 inches in diameter) whole wheat crusts or traditional. Soup or salad 3.00 extra

- Barbecue Rotisserie Chicken 12.00**
With barbecue sauce, roasted peppers, red onions, mozzarella and cilantro
- Prosciutto and Roasted Garlic 12.00**
With basil and tomatoes
- Classic Pepperoni 11.00**
Loaded with mozzarella cheese and sliced pepperoni
- Artichoke Heart and Kalamata Olive 11.75**
Artichokes, kalamata olives, red peppers, pine nuts, oregano
- Margherita 11.75**
Fresh tomato, basil, garlic and fresh mozzarella
- Bikini 11.75**
Ham and pineapple, mozzarella
- Goat cheese & Italian Sausage 11.75**
Thin sliced mild Italian sausage, creamy goat cheese, sherry sautéed mushrooms, diced bells, onions basil pesto sauce topped with a sprinkling of oregano

Desserts

- Tiramisu 6.25**
Layers of espresso soaked sponge cake and sweet marscapone cheese with brandy topped with ground chocolate
- New York Cheesecake 6.25**
With strawberry puree
- Fudge Brownie Float 5.50**
Brownie & Ice Cream smothered in Hot Ganache served in a pint glass
- Cre'me Brule'e 6.25**
A baked custard with a caramelized sugar top
- Chocolate Lovers Mousse Cake 6.75**
Thick layers of chocolate cake, mousse and a ganache crust

Kids Menu

With a small house salad upon request.

- Rotisserie Quarter Chicken Entrée 5.50**
Served with seasonal vegetable and choice of mashed potatoes, pasta or French fries
- Kids Burger 5.50**
All beef burger with lettuce, tomato and onion served with choice of side: French fries or green salad
- Mini Cheese or Pepperoni Pizza 5.50**
With a small house salad upon request
- Macaroni and Cheese 5.50**
- Meatball (all beef) and Spaghetti Marinara 5.50**
With a small house salad or sliced cucumber and pesto dressing provided upon request

Beverages

- Mineral Water**
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| Voss Still | 800ml | 5.75 |
| Voss Sparkling | 800ml | 5.75 |
| Tynant Sparkling | 330ml | 3.50 |
- Fruit Juice 2.75**
Apple, Orange, Cranberry, Grapefruit
- Milk 2.00** *(Regular or lowfat)*
- Bottomless Beverages 2.75**
Pepsi Cola, Diet Pepsi, Mug Root Beer, Sierra Mist Lemon/Lime, Pink Lemonade, Mango Blend Ice Tea
- Coffee 2.75**
Cafe 225's blend Regular, Columbian Decaf (Coastal Peaks Roastery, San Luis Obispo)
- Assorted Hot Tea 2.50** **Italian Soda 2.75**
- Bioslife E Smart Energy 4.50**
We are excited to bring you the newest generation of energy beverages. Now featuring Smart Energy - a nutritional beverage featuring a rich pomogranite flavor, containing only 2 calories per 8.4 oz serving with no sugar or synthetic caffeine, high in antioxidants, energy boost with matcha tea at it's core
- ESPRESSO DRINKS (doubles add .69)**
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| Espresso | 2.00 | |
| Cappuccino | 2.99 | Cafe Latte 3.15 |
| Cafe Mocha | 3.59 | |

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