

# The Plaza Bistro

## Take Out Menu

12pm to 7pm All Week  
(707) 996-4466

### —Small Plates—

**Spaetzle Emmental**(v)  
with caramelized onions and parsley  
12.

**Crispy Polenta Cakes**(v)  
with mushroom ragout and balsamic reduction  
10.

**Ratatouille**(gf, v, ve)  
eggplant, zucchini, squash, tomato, fennel, herbes de  
Provence, drizzled with extra virgin olive oil  
10.

**French Fries or Sweet Potato Fries**  
8.

### —Salads—

**Gary Salad**(gf)  
grilled prawns over mixed greens, cabbage, tomatoes,  
cucumber, avocado, carrot, green beans, zucchini, squash,  
red onions, almonds and citrus vinaigrette  
22.

**Baby Mixed Greens**(v)  
with red grape tomatoes, croutons and citrus vinaigrette  
9.

**Caprese**(gf, v, ve)  
sliced ripe tomatoes, fresh basil, fresh mozzarella, extra  
virgin olive oil, balsamic vinegar  
10.

**Iceberg Wedge** gf)  
red onions, tomatoes, crispy bacon, blue cheese and  
buttermilk-garlic dressing  
13

### —Sandwiches—

(ALL SANDWICHES COME WITH A CHOICE OF: FRENCH FRIES OR SWEET POTATO FRIES)

**Hamburger**  
grilled ½ lb. ground Chuck patty on a brioche bun  
15.

**With:** Cheddar, Jack, Blue or Gruyere-17.

**Grilled Vegetables**  
zucchini, squash, onion, carrot, fennel, onions, fresh  
mozzarella, pesto spread on focaccia  
16.

**Grilled Chicken Breast**  
with lettuce, avocado, sliced tomatoes, red onions and  
spicy aioli on ciabatta  
16.

**Sicilian Sausage**  
caramelized onions, bell peppers, provolone cheese and  
spicy aioli on ciabatta  
16.

### —Entrées—

**10 oz Grilled New York Steak**  
haricots verts, potato gratin and red wine sauce  
33.

**Pork Piccata**  
pork loin scaloppini sautéed with white wine capers and  
lemon butter, served with mashed potatoes and  
sautéed spinach  
21.

**Rigatoni Pasta**  
pork and beef Bolognese and parmesan cheese  
19.

**Crispy Duck Confit**(gf)  
over mashed potatoes and sautéed spinach, topped with  
dried fruit chutney  
23.

**Fusilli Pasta**  
with prawns and puttanesca sauce  
19.

**Risotto**(gf, v)  
with butternut squash, caramelized onions, petite peas,  
mushrooms and parmesan cheese  
19.

### —Wines by the Bottle—

2018 La Prenda Pinot Grigio - \$18.  
2019 Rochioli Sauvignon Blanc - \$40.  
2018 Robledo Sauvignon Blanc - \$18.  
2019 La Prenda Rose of Pinot Noir - \$18.  
2018 La Chertosa Chardonnay - \$30  
2016 Homewood Chardonnay - \$18

2016 Ordaz Pinot Noir - \$20  
2016 B-Side Pinot Noir - \$18  
2015 Homewood Merlot - \$18  
2015 Eco Terreno Cabernet Sauvignon - \$30  
2015 TY Caton Cabernet Sauvignon - \$25  
2017 La Chertosa Zinfandel - \$30