

DINNER MENU

Starter

HUMMUS	8.95
Garbanzo Beans, Sesame Sauce, Lemon served with Peta Bread	
HIMALAYAN MOMO	10.95
6 (Chicken or Beef) Dumplings Steamed or Fried, Served with Tomato Chutney	
BABA GHANOUGH	10.95
Eggplant, Sesame Sauce, Lemon, Served with Peta Bread	
MONTEREY BAY CALAMARI	11.95
Served with Tartar Sauce	
FRIED ARTICHOKE	10.95
Corn Breaded Served with Marinara Sauce	
SPICY BEEF CHOILA	10.95
Grilled Beef Mixed with Nepalese Spicy Sauce	
CRAB CAKE	16.95
Lightly Breaded served With Aioli Sauce	
MEDITERRANEAN KIBBEH	12.95
Seasonal Meatball Mixed with Burghul Wheat, Stuffed with Ground Beef and Nuts	
SAUTEED SPICY SHRIMP	14.95
Chili Oil, Garlic and Cilantro	

Soup & Salad

SOUP OF THE DAY	CUP 5.95 / BOWL 7.95
CLASSIC CEASER SALAD	8.95
Romaine Lettuce, Garlic Croutons, Parmesan Cheese Add Chicken 5.00 Add Salmon 7.00	
GREEK SALAD	10.95
Romaine Lettuce, Cucumber, Tomatoes, Calamata Olives, Red Onions, Feta Cheese, Tossed with Lemon Herb Dressing	
CLASSIC WEDGE	9.95
Topped with Bleu Cheese Dressing, Tomatoes, Walnuts, Bacon Bits, Onions	
GRILLED CHICKEN TACO BOWL	12.95
Fried Flour Tortilla, Black Beans, Mixed Green, Sour Cream, Avocado Sub Salmon 5.00	

Pasta

CRAB RAVIOLI	17.95
Sun Dried Tomatoes, Brandy Cream Sauce, Served with Garlic Bread	
VEGETARIAN PASTA	14.95
Grilled Seasonal Vegetables, Kalamata Olives, Basil, Olive oil, Linguine pasta	
CLAMS AND LINGUINE	16.95
Fresh Tomatoes, Garlic, Chili Flakes, Herbs & Olive Oil	
CHICKEN PENNE ALFREDO	15.95
Creamy Alfredo Sauce, Parmesan Cheese, Served with Garlic Bread	

Seafood

FISH OF THE DAY	MP
Fresh Fish, Rice, Vegetables, Chef Sauce	
SEAFOOD PALLELA	22.95
Array of Salmon, Prawns, Clams, Mussels, Calamari over Rice	
GRILLED SALMON	19.95
Served with Rice and Vegetables	
FISH & CHIPS	15.95
Crispy Battered Cod, Coleslaw, Fries, Tartar Sauce	
SEAFOOD CIOPPINO	24.95
Clams, Mussels, Prawns, Calamari, Salmon, Crab Meat, Pomodoro Sauce	

Steak, Chicken & Pork

CHICKEN PICCATA	16.95
Chicken Breast, Garlic, Capers, Lemon, White Wine, Rice, Vegetables	
POMEGRANATE CHICKEN	17.95
Mediterranean Spices, Pomegranate Molasse, Rice, Seasonal Vegetables	
RACK OF LAMB	29.95
Mashed Potatoes, Vegetables, Chermoula Sauce	
RIB EYE	28.95
Steak, Mashed Potatoes, Fresh Vegetables, Crème Peppercorn Sauce	
PORK CHOP	25.95
Mashed Potatoes, Seasonal Vegetables, Caramelized Apple Gartique	
KABOB CHICKEN OR BEEF	18.95
2 stewers grilled meat, Rice, Vegetables	
CHICKEN CURRY	16.95
Chicken Breast Cooked in Rich Nepalese Tomato Gravy, Rice, Sautéed Vegetables	

Mocktails

ZERO PROOF Bloody Mary, Pina Colada, Margarita, Mojito	6.99
TROPICAL PUNCH Pineapple, Cranberry, Orange Juice	6.99
UNDER 21 MIMOSA Sparkling Apple Cider, Orange Juice	5.99
SHERRY TEMPLE Sprite, Cherry, Grenadine	5.99
HURRICANE KID Orange Juice, Passionfruit Puree, Grenadine	6.99
CINDERELLA Orange Juice, Pineapple Juice, Grenadine, topped with Ginger Ale	6.99

Cocktails

MAGARITA Served over ice, Garnished with Lime Wheel	12.00
GRAND MARGARITA Served over Ice, Garnished with Lime Wheel	12.00
MAI TAI Served over Ice, Garnished with Pineapple, Orange, Cherry	12.00
MOJITO Fresh Mint, Fresh Lime, Soda, served over Ice	12.00
BLOODY MARY Served over Ice, Garnished with Celery, Pickled Beans Add Shrimp 3.00	12.00
COSMOPOLITAN Served up, Garnished with Lime Twist	12.00
RANCHO DE GLORIA ESPRESSO MARTINI Serve up, Garnished with coffee beans	10.00
AGAVE SUNRISE Agave wine, Orange Joice, Grenadine	10.00
MONTEREY 75 Prosecco, Lemon Juice, Angostura Bitters	10.00
BERRY SPRITZ Prosecco, Strawberry, Blueberry, Soda	10.00
BELLINI Sparkling Wine, Peach Juice	10.99

Local Beers

MAI TAI LAGER	8.00
MONTEREY BEER LOCAL LAGER	7.00
N/A BEER	6.00

Global Beers

CORONA	8.00
MODELO NEGRA OR SPECIAL	8.00
PERONI NASTRO AZZURRO	8.00
BLUE MOON	8.00
NEPAL ICE	10.00
BARASINGHE	10.00

Non-Alcholic Drinks

SODA Coke, Coke Zero, Diet, Lemonade, Sprite,	4.50
FLAVOR LEMONADE Strawberry, Blood Orange, Guava, Passionfruit	4.95
ROOT BEER	4.95
GINGER BEER	4.95
JUICE Orange, Grapefruit, Cranberry	4.95
COFFEE Fresh Brewed Regular or De-Cafe	4.95
ESPRESSO Double add 2.00	5.00
SPARKLING / STILL WATER	4.95
TONIC WATER	4.95
AMERICANO	5.25
LATTE	6.95
CAPPUCCINO	6.95
UNSWEETENED ICE TEA	4.50

Water serve on request | We take allergy very seriously, Please talk to your server
General Manager - Hiba Elrayes | Executive Chef - Sunil Sthapit

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Chili Oil, Garlic and Cilantro	

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CLASSIC WEDGE	9.95
Topped with Bleu Cheese Dressing, Tomatoes, Walnuts, Bacon Bits, Onions	
GRILLED CHICKEN TACO BOWL	12.95
Fried Tortilla Strips, Black Beans, Lettuces, Sour Cream, Avocado Sub Salmon 5.00	

Sandwich

TURKEY CLUB SANDWICH	12.95
Mayo, Bacon, Lettuce, Sourdough Bread	
GYROS	12.95
Choice of Beef Or Chicken, Tzatziki Sauce	
CORN BEEF SANDWICH	13.95
Corn Beef Served in Ciabatta Bread	
LIGHTHOUSE BURGER	14.95
Ground Beef, Lettuces,, tomato, Onions, Fries, Mayo, Brioche bun Add bacon 2.00	
LEBANESE CHICKEN SHAWARMA	13.95
Mediterranean Spices serve with Pita Bread	
SANDDABS SANDWICH	15.95
Lightly breaded, Tartar Sauce, Slaw, Ciabatta Bread	

Pizza

CHEESE PIZZA	13.95
Pomodoro Sauce, Mozzarella Cheese Add Pepperoni 5.00	
HAWAIIAN PIZZA	14.95
Pomodoro Sauce, Mozzarella , ham, bacon, Pineapple	
MAGARITA PIZZA	13.95
Pomodoro Sauce, Mozzarella Cheese, Basil Leaves, Dried Red Pepper Flakes	

Lunch Entree

SANDDABS PICCATA	15.95
Local Sanddabs, Capers, Butter, Wine, Rice, Seasonal Vegetables	
POMEGRANATE CHICKEN	15.95
Mediterranean Spices, Pomegranate Molasse, Rice, Seasonal Vegetables	
SEAFOOD SKEWERS	17.95
Served with Rice, Vegetables, Teriyaki Sauce	
FISH & CHIPS	13.95
Crispy Battered Cod, Coleslaw, Fries, Tarter Sauce	
GRILLED SALMON	17.95
Served with Rice and Vegetables	
CRAB RAVIOLI	15.95
Sun Dried Tomatoes, Brandy Cream Sauce, Served with Garlic Bread	

CHICKEN CURRY	13.95
Chicken Breast Cooked in Rich Nepalese Tomato Gravy, Rice, Sautéed Vegetables	
CHICKEN ALFREDO	13.95
Rich Alfredo Sauce, Fettucine	

Brunch

AVOCADO TOAST	15.95
Slice Avocado, Black Mustard Lemon Zent, Poached Eggs	
CALIFORNIA OMELET	15.95
Bacon, Avocado, Cheese, Country Potatoes	
PANCAKE, WAFFLE OR FRENCH TOAST	10.95
Malpe Syrup, Power Sugar, Berries Add 2 Eggs 4.99	
BREAKFAST BURRITO	12.95
Scramble Eggs, Potatoes, Bacon	
MEDITERRANEAN OMELET	15.95
Spinach, Feta Cheese, Tomatoes, Onions, Calamata Olives, Country Potatoes	
2 EGGS ANY STYLE	10.95
Country Potatoes, English Muffin, Add Protein \$\$	
LIGHTHOUSE SCRAMBLE	13.95
Ground Beef, Spinach, Onion, Garlic, Cheese, Country Potatoes	
BENEDICTS	Served with Country Potatoes
Ham & Tomatoes 14.99 Canadian Bacon & Avocado 16.99 Turkey & Spinach 14.99 Spinach & Tomatoes 13.99	

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