

STARTERS

HAMACHI SASHIMI AND AHI TUNA DUO 14

sliced japanese yellowtail, sliced ahi tuna, micro cilantro, serrano, yuzu- ponzu

BUILD YOUR OWN ICED SHELLFISH PLATTER

two dollars per piece / 6 piece minimum

jumbo shrimp, bluepoint oysters, littleneck clams, alaskan king crab, and all accompaniments

SLOW ROASTED PORK EMPANADA 12

black beans, corn, oaxacan cheese, salsa verde

FRIED SPANISH OLIVES 8

garlic aioli

CHEF'S CHEESE PLATE 12

ask server for today's selection

CRISPY SESAME DUSTED CALAMARI 11

pickled ginger vinaigrette and sunomono

SWEET CORN & CRAB FRITTERS 10

chipotle lime aioli, cilantro

SPICY TUNA BRUSCHETTA 11

cucumber, avocado, cilantro ginger vinaigrette, dynamite sauce

SOUP AND SALAD

CROCK OF FRENCH ONION SOUP 9

gratin of crusty bread and melted gruyere

SOUP DU JOUR 6/8

SAFIRE SALAD 8

local bibb lettuce, parmigiano, chic peas, tomatoes, dijon

CLASSIC CAESAR SALAD 9

garlic croutons, anchovy, shaved parmigiano reggiano

SAFIRE'S SIGNATURE "WEDGE" WITH ROQUEFORT DRESSING 9

baby head of iceberg filled with chopped tomatoes, red onions, parsley, roquefort, california olive oil

LOCAL BABY SPINACH & FRISEE SALAD 11

poached egg, applewood smoked bacon, chives, shaved mushroom, sherry vinaigrette

SCARBOROUGH FARMS' BABY GREEN SALAD 6

baby field greens, tomatoes, chives

WOOD FIRED PIZZAS

SAN FELIPE 13

sautéed chicken, yukon potatoes rosemary, shallots, fontina, baby greens

SAN RAMARINO 12

wild mushrooms, roasted garlic, shallots, oven-dried tomatoes, thyme, reggiano

SANTA MARGHERITA 11

roma tomato sauce, red grape tomatoes, fresh mozzarella, garlic, basil

SAN PEPPERINO 13

pepperoni, mozzarella cheese, tomato sauce, oregano

SAN BAMBINO 12

spicy italian sausage, roasted peppers, onions, garlic, tomato-basil sauce, burricotta cheese

SAN PAOLO 14

barbeque filet tips, grilled red onions, serrano chiles, white corn, cilantro, cotija cheese

MAIN COURSES

CAST IRON BLACKENED AHI TUNA 27

wasabi ponzu, baby bok choy, shitake mushrooms, baby carrots, steamed jasmine rice

MISO BROILED BLACK COD WITH GINGER AND GARLIC 26

caramelized white corn, sautéed wild mushrooms, steamed jasmine rice

GRILLED BBQ SALMON WITH CRISPY ONION RINGS 25

melted leeks, baby carrots, young spinach, smashed yukon gold potatoes

PAN SEARED SEA SCALLOPS 28

melted leeks, tomato, soy beans, crispy kennebec chips, saffron cream, yukon gold puree

BAKED LOBSTER TAIL 39

local vegetables, yukon potato puree, warm drawn butter

PETALUMA FARMS' "ROCKY JUNIOR" FREE-RANGE HALF CHICKEN 24

glazed pearl onions, broccolini, goat cheese, potato puree, thyme

TANGERINE & BALSAMIC BRAISED LAMB SHANK 28

creamy mascarpone polenta, sautéed baby spinach, cherry tomato, mint

PAN SEARED FILET MIGNON WITH GREEN PEPPERCORNS AND ARMAGNAC 35

brandy soaked golden raisins, yukon potato puree, bacon braised brussel sprouts, thyme

EIGHTEEN OUNCE 28 DAY WET AGED BONE IN RIB EYE STEAK 36

char-grilled with creamed spinach, yukon potato puree, fleur de sel

BUTTERNUT SQUASH RAVIOLI 17

brown butter sage sauce, shallots, toasted pecans, sautéed spinach, parmesan

FRIDAY AND SATURDAY

TWELVE OUNCE ANGUS PRIME RIB OF BEEF 29

creamed spinach, yukon potato puree, creamy horseradish, au jus

VEGAN

SALAD - SCARBOROUGH FARMS BABY GREEN SALAD 6

baby field greens, tomatoes, chives, olive oil, balsamic

APPETIZER - HUMMUS WITH ZAATAR DUSTED PITA CHIPS 9

parsley salad, sumac, chili oil

ENTRÉE - TOFU AND VEGETABLE KABOBS 18

steamed jasmine rice, grilled pita bread, curry oil

DESSERT - FRESH FRUIT AND BERRY MARTINI 6

assorted fresh fruits, mint

PRIX-FIXE VEGAN 35

salad, appetizer, entrée and dessert

18% gratuity will be added for parties of 6 or more / corkage fee \$15.00 each for first two bottles,

\$25 thereafter / split plate charge \$5.00

*Executive Chef Christopher Bryan, Sous Chef Alfonso Betancourth
safirebistro.com / Private Dining Available*