

ROBIN'S DINNER MENU.

Nightly from 5pm

starters

Tonight's Soup

always vegetarian 8oz **6**; 16oz **9**

Robin's Salmon Bisque

all time favorite 8oz **7**; 16oz **10**

Garlic Bread

sourdough cracked wheat, fresh garlic butter, Parmesan cheese **6**

Grilled Naan Pizzette

toppings change daily **10**

Meze Plate

quinoa tabouleh, preserved lemon hummus, tzatziki, feta, olives, whole wheat chips **10**

Singapore Sate

choice of chicken or beef, pickled cucumber salad, spicy peanut sauce **10**

Crusted Calamari

sesame-cabbage slaw, sambal aioli **11**

Brazilian Kibbeh

spiced lamb croquettes, citrus tahini, spiced yogurt, flatbread **11**

Green Onion Crab Cakes

chipotle aioli, dressed arugula, parsley oil **13**

Crispy Vietnamese Spring Rolls

vegetarian, kimchee, chili oil, sweet chili sauce **8**

Artisan Cheese Trio

toasted nuts, local honey, seasonal preserves, crostini **14**

Pickled Market Vegetables

chef's selection of three **6**

salads

Robin's Garden

farmer's greens, local market vegetables, sesame citrus vinaigrette **7**
add Point Reyes Bleu Cheese **2**

Bloomsdale Spinach

dried cranberries, ricotta salata cheese, toasted pecans, honey-balsamic dressing **10**

Citrus- Beet Salad

orange and grapefruit segments, arugula, Happy Acres Goat cheese, honey balsamic **11**

Robin's International

sample three of our deli salads **10**

entrées

Flat Iron Steak

red cabbage marmalade, mustard spaetzle, bourbon reduction, crispy onion rings **25**

Slipper Lobster Enchiladas

lime crème, avocado, jack & white cheddar cheeses, tomatillo salsa verde, cumin black beans, brown basmati rice **22**

Furikake Tofu

pan seared, ginger-lemongrass red rice pilaf, market vegetable, white ginger, soy-yuzu **18**

Tandoori Chicken

yellow dhal, roast organic broccoli, seasonal fruit chutney, brown basmati rice, cilantro-mint chutney **24**

Grilled King Salmon

lemon-ginger salt, szechuan vegetables, puffed wild rice, szechuan marinade **26**

Pork Osso Buco

celery root-potato mash, braised greens, red wine jus, crispy root chips, citrus gremolata **24**

Bloomsdale Spinach and Portobello Lasagna

house made marinara, fontina, mozzarella and ricotta cheeses, parmesan crisp **18**

Tofu Pad Thai

cabbage, bok choy, scallions, cilantro, egg, bean sprouts, peanuts, spicy tamarind sauce **16** plus prawns **19**

Herb Roasted Chicken

mushroom potato risotto, braised winter vegetable, house cured brisket, red wine reduction **24**

Robin's Chow

wok-flashed pasta, farmer's market vegetables, garlic, ginger and soy tofu or chicken **16**;
flat iron beef **19**; prawns **21**

curries

curries served with steamed brown basmati rice

Roghan Josh

North Indian lamb curry of yogurt, tomatoes and almonds; seasonal fruit and cilantro-mint chutneys, chapati **21**

Tempeh Korma

Indian coconut curry of market vegetables, toasted cashews, golden raisins, yellow dhal, chapati, seasonal fruit and cilantro-mint chutneys **18**

Chutney Plate fresh fruit and cilantro-mint chutneys, yogurt & chapati **3**

Spicy Tofu Peanut Panang

atsu-age tofu, basil, toasted peanuts, market greens, pickled cucumber salad **18**

Thai Green Chicken

mild coconut curry, cilantro, kaffir lime leaf, lemongrass, cucumber salad **19**

Malaysian Chicken

spicy yellow coconut curry, toasted coconut, cucumber salad **19**