

Appetizers

Fresh Authentic Guacamole **\$7.95**
California avocados smashed with our blend of tomatoes, onions, cilantro, and lemon juice served with our fresh salsa and tortilla chips

Herb Garlic Fries **\$5.95**
French fries tossed with minced garlic and chopped herb blend

Crispy Calamari **\$8.95**
Breaded with house seasonings, served with sweet chili sauce and a spicy mustard

Dana Fiesta Nachos **\$7.95**
A large serving of our colored tortilla chips, mounds of jack and cheddar cheeses, and served with guacamole, salsa, and sour cream
With Chicken **\$8.95**
With Beef **\$9.95**

Family Platter **\$12.95**
Calamari strips, spicy buffalo wings, cheese quesadilla, and Chicken strips, served with sweet chili sauce and ranch

Mission Bay Buffalo Wings **\$7.95**
Seasoned Buffalo wings served with celery, carrot sticks, and cool ranch dipping sauce. Available as spicy, bbq, teriyaki, and sweet chili

Soups & Salads

Asian Chicken Salad **\$12.95**
Chopped Napa cabbage, romaine, red cabbage, and julienne carrots, tossed with ginger sesame dressing, topped with toasted almonds, sliced green onions, China peas, and chicken breast

Caesar Salad **\$6.95**
Fresh chopped romaine lettuce tossed in Caesar dressing with shredded parmesan and topped with croutons
With Chicken **\$8.95**
With Shrimp **\$9.95**

Coconut Seabass Salad **\$14.95**
Coconut crusted seabass with cucumbers on baby greens tossed in a honey mustard dressing topped with pineapple, papaya, oranges, and strawberries

Cobb Salad **\$10.95**
California mixed greens topped with diced turkey, bacon, tomatoes, hard-boiled egg, and bleu cheese crumbles avocado, served with your choice of dressing

Blue Pearl Tortilla Soup **\$7.95**
Traditional tortilla soup with diced chicken breast, diced vegetables, and corn tortillas in a richly seasoned chicken broth, topped with sour cream, avocado, crispy tortilla strips and cheddar cheese blend

only available in full size

Fresh Fruit Salad **\$8.95**
Sliced honeydew melon, pineapple, cantaloupe, grapes, and fresh strawberries. Served with granola and yogurt

BBQ Chicken Salad **\$9.95**
Baby greens tossed in ranch, with toasted pine nuts, black beans, avocado, cheddar cheese, cucumber and roma tomatoes

Vegetable Soup
Fresh vegetables in a tomato broth
Cup **\$2.95**
Bowl **\$3.95**

Soup du Jour
Made fresh every morning
Cup **\$2.95**
Bowl **\$3.95**

Sandwiches

Any sandwich can be prepared as a wrap and is served with choice of fries, fresh fruit, potato salad, balsamic greens, onion rings or a side Caesar salad

The Club **\$8.75**
Triangles of wheat toast layered with turkey, honey baked ham, hickory smoked bacon, American cheese, mayonnaise, lettuce, and tomato

Tuna Sandwich on Wheat **\$8.95**
Served with cheddar cheese, lettuce, tomato, and onion

California Chicken **\$8.50**
Charbroiled Chicken breast with avocado, tomato, alfalfa sprouts, and melted jack cheese on sourdough bread

Chipotle Chicken **\$8.50**
Sliced avocado, smoked bacon, grilled chicken breast, lettuce, tomato, onion and jack cheese on a ciabatta bun with chipotle aioli

Blue Pearl Cheese Steak **\$8.95**
Sliced sirloin, layered with jack cheese and caramelized onions served on a French roll

Cabo Steak **\$9.25**
Cilantro lime marinated top sirloin grilled with onions, mushrooms, jack cheese and guacamole on a ciabatta roll

Blackened Mahi-Mahi **\$9.95**
Grilled mahi-mahi with melted jack cheese, lettuce, tomato, onion, and lemon aioli, served on sourdough

Santa Fe Chicken **\$8.50**
Charbroiled chicken breast with grilled Anaheim chili, jack cheese, tomato, lettuce, avocado and our chef's special sauce on a ciabatta roll

1/2 Sandwich, Soup and Sandwich Combos

Half and Half **\$6.50**
Half of a turkey, ham, or tuna sandwich and a cup of our daily soup or vegetable soup

Soup and Salad **\$6.50**
Choice of the Soup du Jour or vegetable soup and a fresh garden salad or a Caesar salad

Wraps

Thai Steak or Chicken **\$9.95**
Grilled marinated top sirloin or chicken breast with chopped cabbage, cilantro, onions, spicy barbeque sauce, in a sun dried tomato tortilla

Grilled Shrimp **\$9.95**
Charbroiled shrimp, bacon, red onions, avocado, and chopped romaine with a sweet chili sauce in a sun dried tomato tortilla

Southwest Chicken **\$7.95**
Marinated chicken breast with Monterey jack cheese, roasted red pepper, baby green and a Creole remolade sauce

Chicken Caesar **\$7.95**
Chopped romaine lettuce, grilled chicken breast, parmesan cheese, red onions, and Caesar dressing

Burgers or Chicken Sandwich

With tomato, lettuce, and onions

All Burgers are prepared to medium unless specified

Blue Pearl Burger **\$9.95**
House seasoned all beef ground patty on a sesame bun with choice of Cheddar, Jack, Swis, Bleu, or American cheese

All Burgers Prepared Medium unless specified

Veggie Patty **\$8.95**

Add-ons **\$0.75 each**

Sautéed Mushrooms

Bacon

Jalapeños

Ortega Chiles

Guacamole

Extra cheese

Lunch Entrees

Entrées includes choice of garden salad or a cup of soup of the day

Build Your Own Omelet \$6.95

Add as many items as you like for \$0.75 each.

American Cheese	Avocado	Sausage
Jack Cheese	Bell Pepper	Bacon
Swiss Cheese	Onion	Sour Cream
Cheddar Cheese	Tomato	Salsa
Mushrooms	Ortega Chili	Hollandaise
Broccoli	Ham	Cream Cheese

Surfer Burrito \$8.00

Scrambled eggs, cheddar cheese, hash browns, avocado, and bacon wrapped in a flour tortilla served with salsa on the side

Create Your Own Pasta \$8.95

Your choice of linguini, penne, fettuccine, or spaghetti with Alfredo or Marinara sauces

With Meatballs or Vegetables **\$9.95**

With Chicken **\$10.95**

With Shrimp **\$11.95**

Fish & Chips \$10.95

Battered with local Yellowtail Pale Ale and served with our remolade dipping sauce, served with fries and fresh steamed veggies

De Anza Quesadilla \$9.95

Grilled Chicken Breast, pico de gallo, jack and cheddar cheese, served with Sonora style beans, Spanish rice, guacamole, sour cream and salsa

With Beef **\$10.95**

With Shrimp **\$12.95**

Carne Asada Platter \$14.95

Marinated top sirloin in fresh herbs and garlic, grilled and served with Sonora style beans Spanish rice, guacamole, sour cream, salsa, and your choice of corn or flour tortillas

Chicken Madeira \$11.95

Chicken breast served with Mozzarella cheese on garlic mashed potatoes, with fresh asparagus and a sweet mushroom Madeira sauce

Chipotle Glazed Salmon \$15.95

Atlantic salmon roasted and brushed with chipotle glaze on mashed red potatoes, with fresh vegetables and a mango relish

Kid's Cuisine Menu

For Children 12 and under

All items are served with French fries or a fruit cup (except pasta dishes)

Chicken Ribbons	\$4.75	Jr. Cheese Quesadilla	\$4.25
Mac & Cheese	\$4.25	Jr. Pasta with marinara	\$4.75
Jr. Cheeseburger	\$5.50	With Meatballs	\$5.00
Corn Dog	\$4.50		
Peanut-Butter and Jelly	\$3.25		
Grilled Cheese Sandwich	\$4.25		

	<i>Split</i>	<i>Bottle</i>
<i>Sparkling Wine</i>		
<i>Freixnet Cordon Negro</i>	5.50	24
<i>Domaine Chandon Blanc de Noir</i>		38
<i>Veuve Clicquot "Yellow Label" France</i>		79

	<i>Glass</i>	<i>Bottle</i>
<i>Pinot Grigio</i>		
<i>Mezzacorona</i>	6	22

<i>Sauvignon Blanc</i>		
<i>Robert Mondavi Woodbridge</i>	6	22
<i>Chateau St. Jean Fume Blanc</i>	5.50	24

<i>Chardonnay</i>		
<i>Robert Mondavi Woodbridge</i>	6	22
<i>Kendall-Jackson "Jackson Estate Grown"</i>	6.75	28
<i>Chateau Soverain, Alexander Valley</i>		32.00

<i>Interesting White</i>		
<i>Reisling, Bex (Germany)</i>	7.75	29
<i>Robert Mondavi Woodbridge White Zin</i>	6	22
<i>Beringer White Zin, California</i>	6	22

<i>Pinot Noirs</i>		
<i>Kendall Jackson Vintner's Reserve</i>	6.75	28
<i>Sebastiani, Russian River</i>		40

<i>Merlot</i>		
<i>Robert Mondavi Woodbridge</i>	6	22
<i>Kendall - Jackson Vintner's Reserve</i>	6.75	28.00

<i>Cabernet Sauvignon</i>		
<i>Robert Mondavi Woodbridge</i>	6	22
<i>Kendall - Jackson</i>	6.75	28.00

<i>Interesting Reds</i>		
<i>Ravenswood Zinfandel, California</i>	7.50	29.00
<i>Pepi Shiraz, California</i>	6.75	28.00

Beers

Imported Beer

\$4.50

Corona
Heineken
Guinness

Domestic Beer

\$3.50

Bud or Bud Light
Miller Genuine Draft
Miller Lite
Coors Light
O'Doul's (non-alcoholic)

Premium Beer

\$5.00

Sam Adams
Stone Levitation
Sierra Nevada

Sweet Endings

Homemade Brownie **\$5.95**
Perfect chocolate satisfaction chocolate brownie served with vanilla ice cream and hot fudge

Apple Tart a la Mode **\$5.95**
A combination of fresh apples, cinnamon, butter, and brown sugar baked with a buttery shortbread crust and topped with a scoop of vanilla ice cream

Oreo Cheesecake **\$5.00**
Just the best kind there is cheesecake with Oreo chunks and whipped cream

Chocolate Chip Cookies **\$5.95**
The Best Dessert Ever! A choice of a frosted glass of milk, or a scoop of vanilla, ice cream

White Chocolate Divine **\$5.95**
White Chocolate cheesecake filled with Crunchy macadamia nuts with a graham Cracker crust and topped with whipped cream

Vacation Drinks

We offer a limited bar, selection of great beers and a collection of our favorite wines.

Blue Pearl **\$6.50**
Orange Flavored Cruzan Rum, Blue Curacao, Sierra Mist and a splash of grapefruit juice

Dana Mai Tai **\$6.00**
An exotic blend of rum and tropical fruit juices

Martini Surf **\$8.00**
Vodka, Coconut Rum and Banana Liqueur

Mission Beach Favorite **\$8.00**
Budweiser (or any other domestic) and a shot of tequila

Sunset Margarita **\$7.00**
Tequila, sweet and sour and a splash of cranberry juice

Tropical Piña Colada **\$7.00**
Pineapple and Coconut blended with Bacardi light and dark rums

Beverages

Free refills on iced tea, coffee, tea, and sodas only

Iced Tea		\$1.50
Chocolate Milk	Small \$0.95	Large \$1.50
Freshly Ground Coffee		\$1.50
Fresh squeezed Orange or Grapefruit Juice	Small \$1.95	Large \$2.75
Selection of Hot Teas		\$1.75
Hot Chocolate		\$1.75
Sierra Mist, Pepsi, Diet Pepsi, Lemonade, Orange Slice, Root Beer, Raspberry Iced tea		\$1.50

***18% service charge automatically added for parties of 6 or more**