

LUNCH MENU

SMALL PLATES

Sun-Dried Tomato Roasted Garlic Soup	Cup 6.95	Bowl 8.95
Soup Of The Day (please ask your server for today's selection)	6.95	8.95
Carpaccio Finely pounded filet of beef with capers, chopped onion, olive oil, tarragon aioli, toastettes		14.95
Roasted Chicken Quesadilla Served with jack cheese, salsa fresca, sour cream		14.95
Teriyaki Short Rib Quesadilla served with jack cheese, salsa fresca, sour cream		15.95
Crispy Calamari Topped with fresh sliced jalapeno peppers, parmesan cheese, with tangy cocktail & tartar sauces		12.95
Tomato And Mozzarella Salad Fresh buffalo mozzarella cheese, sliced tomatoes, topped with pistachios, basil, balsamic vinaigrette		12.95
Grilled Prawn Skewers 6 marinated prawns, served with a lemon-butter caper sauce		16.95
Panko Fried Prawn 5 butterflied and breaded prawns, served with french fries, tartar & cocktail sauce		15.95
Tuna Sashimi black and white sesame seed crusted Ahi tuna, served with an Asian noodle salad		15.95
Loft Crab Cakes 2 crab cakes sautéed with a lemon-butter caper sauce		16.95
Steak Bites Grilled and cubed marinated bistro filet, served with a Cabernet dipping sauce		16.95
Teriyaki Beef Short Rib Boneless tender short rib served with sautéed veggies		15.95
Teriyaki Shortrib Sliders Three mini sandwiches with short rib, lettuce and tomato		12.95
Chicken Lettuce Wraps Julienne vegetables & chicken in teriyaki sauce		13.95

SALADS

Add Chicken or Prawns (4) \$8.00 Bistro Filet \$12.00

STARTER SALADS

Mixed Green Salad Choice of balsamic vinaigrette, bleu cheese or ranch dressing	8.95
Loft Wedge Salad A wedge of iceberg lettuce, chopped red onion, bacon, bleu cheese crumbles, creamy bleu cheese dressing	9.95
Caesar Salad Chopped hearts of romaine tossed in our house Caesar dressing with croutons and shaved asiago cheese	9.95
Bleu Cheese and Pear Salad Tossed greens with caramelized pecans and sherry vinaigrette	9.95
Baby Spinach Salad Topped with feta cheese, red onion, olives, pepperoncini peppers and poppy seed dressing	9.95

ENTRÉE SALADS

Chinese Chicken Salad Fried marinated chicken tenders with crisp iceberg lettuce, rice noodles, cilantro, almonds in a soy-sesame vinaigrette	15.95
Grilled Prawn Salad 5 prawns marinated in garlic, olive oil and balsamic vinegar grilled over chopped romaine, tossed in sherry vinaigrette, garnished with hearts of palm, olives and tomatoes	17.95
Crab Cake Salad Sautéed crab cakes over chopped hearts of romaine, a light house Caesar dressing, tomato, olive, avocado, lemon	17.95
Grilled Bistro Filet Salad Marinated bistro filet on chopped romaine tossed in a balsamic vinaigrette with artichoke hearts, tomatoes, olives, red onions and crumbled bleu cheese	18.95
Southwestern Salad Cajun chicken breast, mixed greens, bacon, corn, avocado, tomato, corn chips, chipotle-ranch dressing	17.95

LOFT'S LOW CARB ENTREES

Shaved Tri-Tip Sautéed with mushrooms and red onions served with au jus, horseradish and sliced tomatoes	17.95
Spicy Cajun Blackened Chicken Breast Served with steamed vegetables, sliced tomatoes and a side of papaya-jicama salsa	16.95
Spicy Cajun Blackened Salmon Served with sliced tomatoes, steamed vegetables and a side of papaya-jicama salsa	21.95

SANDWICHES & WRAPS

Cubano Sandwich Pork tenderloin, ham, lettuce, tomato, red onion, jack cheese and jalapenos	15.95
French Dip Shaved tri-tip with melted jack cheese on a soft French roll with sides of au jus and prepared horseradish sauce (with sautéed mushrooms or red onions, add \$1.00 each)	15.95
Philly Cheese Steak Sandwich Chicken or beef tri-tip, red and green bell peppers, red onions, melted Jack cheese served on a soft french roll	15.95
Angus Burger One half pound of Black Angus beef grilled and served on a sesame seed bun (Additional side options \$1 each: cheese, bacon, or sautéed mushrooms. Add fried egg \$2)	14.95
Open Face Teriyaki Beef Short Rib Tender, boneless short rib served on a sesame bun	15.95
Grilled Chicken Sandwich Fresh mozzarella, sliced tomato, pesto mayo, on a soft French roll	14.95
Chicken Avocado Wrap Chicken, lettuce, tomatoes, avocado, ranch dressing in a flour tortilla, and served with a caesar salad	15.95
Tri-Tip Avocado Wrap Sliced tri-tip, lettuce, tomato, avocado wrapped in a flour tortilla, served with chipotle aioli	16.95
Prawn Avocado Wrap Prawns, lettuce, tomato and avocado wrapped in a flour tortilla, served with lemon aioli	16.95

ENTREES

Vegetarian

Fettucini Primavera Sautéed mushrooms, zucchini, squash, broccoli, carrots, light white wine cream sauce	15.95
Veggie Stir Fry Garlic, onions, broccoli, carrots, mushrooms, zucchini squash, bell peppers, teriyaki sauce served over rice	14.95
Eggplant Parmesan Breaded eggplant topped with marinara sauce, melted cheese, pasta, sauteed veggies	14.95

Lasagna Beef, sausage, herbs, ricotta, mozzarella, parmesan cheeses, served with bolognese sauce	16.95
Chicken Penne Chicken, zucchini, squash, mushrooms, sun-dried tomato & penne pasta tossed in a sherry wine cream sauce	16.95
Braised Lamb Shank with garlic, herbs in a sweet mint-rosemary port sauce served with garlic mashed potatoes, sautéed veggies	17.95
Panko Crusted Chicken Breast Skinless breast, Japanese bread crumbs, honey mustard sauce, mashed potatoes, sautéed veggies	16.95
Chicken Marsala Grilled chicken topped with a creamy marsala wine sauce served with rice, sautéed veggies	16.95
Chicken Parmesan Panko-crusted breast of chicken flash fried then baked, topped with marinara sauce, melted jack cheese, garlic mashed potatoes, sautéed veggies	16.95
Loft Meatloaf Homemade with celery, onion, mustard, bacon, Swiss cheese and smoked ham topped with wild mushroom demi-glace, garlic mashed potatoes, sautéed veggies	16.95
Grilled Bistro Filet Topped with demi-glace, spicy papaya-jicama salsa served with scalloped or mashed potatoes, sautéed vegetables	19.95

18% gratuity suggested on all parties of eight or more.

LOFT LIBATIONS

SPEAK EASY

Bulleit bourbon, with a hint of chocolate & vanilla

MOSCOW MULE

Smirnoff Vodka, Fever Tree ginger beer, lime

OLD FASHIONED

Bulleit Bourbon, orange & cherry bitters

LEMON THYME DROP

Shaken with a house infused thyme syrup

HENDRICKS CUCUMBER GIMLET

Hendricks Gin, Elderflower liquor, cucumber, lime

CANTON COCKTAIL

Tanqueray, citrus, ginger, bitters

PEAR GINGER MARTINI

Pear vodka, Canton ginger liquor

LYCHEE MARTINI

House infused Lychee vodka, passion fruit, pineapple juice

LOFT MARGARITA

Silver tequila, organic agave nectar, lime

PINEAPPLE COCONUT MOJITO

Cruzan rum, mint, citrus

LOFT HURRICANE

Aged rum, Dark rum, passion fruit punch

SPICED CUCUMBER MARGARITA

House infused jalapeno tequila, agave, cucumber, lime

SPIRIT FREE

Sparkling Cherry Limeade
Strawberry or Cherry Lemonade
Virgin Mojito

(original, strawberry, blackberry or mango)

Blackberry or Mango Iced Tea
Mango Soda

TAP BEER

Guinness
Stella Artois
Blue Moon
Lagunitas IPA
Bud Light
Sierra Nevada

BOTTLED BEER

Drake's IPA
Angry Orchard Apple Cider
Wyders Pear Cider
Budweiser
Modelo
Corona
Coors Light
Heineken



We invite you to visit our other restaurant:
1710 West Campbell Ave., Campbell, CA 95008
408-374-5777 www.caperseatanddrink.com

LOFT BAR NDBI STRO

Available for banquets, catering, corporate & special events up to 250 people.

LOFT WINES

BY THE GLASS

WHITE

CHARDONNAY

House Chardonnay 8
Ferrari Carano 14
Franciscan-Napa 11

SAUVIGNON BLANC

Joel Gott-CA 10

PINOT GRIGIO

Estancia-CA 10

RIESLING

Saint M- Germany 10

WHITE ZINFANDEL

Beringer-CA 8

RED

CABERNET

House Cabernet 8
Hess-CA 11
Justin-Paso Robles 17

MERLOT

House Merlot 8
Sterling-Central Coast 10

PINOT NOIR

House Pinot Noit 8
A by Acacia-CA 10
Angeline Reserve 13

ZINFANDEL

Rosenblum-Sonoma 10

BY THE BOTTLE

WHITE

Loft House White 30

CHARDONNAY

A by Acacia-CA 42
Cuvaision-Carneros 57
Franciscan-Napa 43
Starmont Merryvale-Napa 53
Ferrari Carano 55
Talbot-Sleepy Hollow 67

SAUVIGNON BLANC

Joel Gott-CA 43
Frogs Leap Sauvignon Blanc 50
Markham-Napa 45

PINOT GRIGIO

Estancia-CA 40

RIESLING

Chateau St. Michelle-Washington 40

WHITE BLENDS

Conundrum 55

WHITE ZINFANDEL

Beringer-CA 33

CHAMPAGNE/SPARKLING

Mumm - Napa SPLIT 14
Mumm-Cuvee M BOTTLE 48
Mionetto Prosecco Brut SPLIT 14
Schramsberg Blanc de Blanc 75
Moet & Chandon-Brut Imperial 85
Veuve Clicquot 95
Dom Perignon-2002 230

RED

Loft House Red 30

CABERNET

Justin-Paso Robles 59
Hess-CA 43
Beringer-Knights Valley 57
Franciscan-Napa 53
Frogs Leap Cab 73
Liberty School-Paso Robles 41
Provenance- Napa 71
Beauregard Ranch Estate 71
Stags Leap Artemis 95
Jordan-Alexander Valley 95
Silver Oak-Alexander Valley 105

MERLOT

Loft House 30
Markham-Napa 45
Coppola-CA 45
Blackstone-CA 41
Sterling-Central Coast 43

PINOT NOIR

Loft House 35
A by Acacia-CA 42
Artesa-Carneros 53
De Loach-Russian River 60
Angeline Reserve 53
Le Crema 55

ZINFANDEL

7 Deadly Zin-Lodi 43
Rosenblum-Sonoma 43
Ridge-Three Valley 57

CLARET

Coppola-CA 47

PETIT SYRAH

Stag's Leap-Napa 69

SANGIOVESE

Beauregard 'The Lost Weekend' 53