

**LOFT  
BARA  
NDBI  
STRO**

*Valentine's Day Menu, February 14, 2018*

**APPETIZERS**

**SUN-DRIED TOMATO-ROASTED GARLIC SOUP**

cup: \$9.95

**CARPACCIO**

finely pounded filet of beef with capers, chopped onion, garlic-olive oil, mustard-lemon aioli and toastettes: **\$16.95**

**CRISPY CALAMARI**

tender deep-fried squid with sliced jalapeno peppers, served with tangy cocktail and tartar sauces: **\$16.95**

**PRAWN COCKTAIL**

five jumbo prawns cut up bite size and served with cocktail sauce  
avocado, tomato, lime juice, onion and cilantro: **\$16.95**

**TOMATO AND MOZZARELLA SALAD**

fresh buffalo mozzarella cheese, sliced tomatoes, topped with pistachio-basil dressing: **\$15.95**

**SAUTEED PRAWNS**

scampi style tiger prawns sautéed with garlic, cream and lem on: **\$16.95**

**SALADS**

**CAPER'S WEDGE SALAD**

iceberg lettuce, chopped onion, crumbled bacon, creamy bleu cheese dressing: **\$12.95**

**CAESAR SALAD**

chopped romaine hearts tossed in our Caesar dressing, with homemade croutons and shaved asiago cheese: **\$13.95**

**ENTREES**

**VEGETARIAN PASTA**

sun-dried tomato, artichoke, squash, bell peppers, mushrooms,  
zucchini and red onion tossed with penne pasta, olive oil and garlic: **\$26.95**

**LINGUINE SANTA MARIA**

mediterranean flavors, sautéed chicken, prawns, sundried tomatoes, artichoke hearts, capers, spinach, linguine: **\$34.95**

**CHICKEN PENNE**

penne pasta with grilled chicken, zucchini, squash, mushrooms, sun-dried tomato, in a sherry wine cream sauce: **\$29.95**

**CHICKEN AND PRAWN PICATTA**

boneless skinless breast of chicken topped with 3 prawns and picatta sauce served with rice and seasonal vegetables: **\$31.95**

**SCAMPI PRAWNS**

tiger prawns sautéed in a garlic white wine-butter cream sauce, served with basmati rice and seasonal vegetables: **\$35.95**  
[also available over fettuccine pasta!]

**CAJUN SPICE AHI TUNA**

pan-seared Cajun Ahi Tuna topped with a soy glaze, served with rice, sautéed spinach and mushrooms: **\$35.95**

**BAKED SALMON**

topped with a caper lemon butter sauce with basmati rice and seasonal vegetables: **\$34.95**

**TERIYAKI BEEF SHORT RIBS**

braised, boneless tender short ribs served with garlic mashed potatoes and sautéed vegetables: **\$34.95**

**BRAISED LAMB SHANKS**

two shanks slow cooked with garlic and herbs in a sweet mint rosemary port wine sauce: **\$34.95**

**GRILLED FILET MIGNON**

served with a side of Cabernet dipping sauce, garlic mashed potatoes and seasonal vegetables: **\$40.95**

**SURF & TURF - GRILLED FILET MIGNON SERVED WITH TWO LARGE PRAWNS**

served with a brandy peppercorn sauce along with a scampi sauce for the prawns  
served with seasonal vegetables and garlic mashed potatoes: **\$44.95**

**DESSERTS**

**CRÈME BRULEE: \$10.95**

**TIRAMISU: \$10.95**

**CHOCOLATE CAKE: \$10.95**

**MINIMUM FOOD CHARGE \$25 PER PERSON**

## 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

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

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Available for banquets, catering, corporate,  
& special events up to 300 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 - C 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  
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

CAPERS  
EAT & DRINK

We invite you to visit our other restaurant:  
1710 West Campbell Ave, Campbell, CA 95008

408-374-5777 [www.caperseatanddrink.com](http://www.caperseatanddrink.com)