



We cannot guarantee that the food served in this restaurant is suitable for patrons with severe allergies. Food served here may include, among other things, peanuts, tree nuts, soy, gluten, flour, salt, sugar, dairy, milk, eggs, wheat, meat, poultry, raw oysters, seafood and shellfish.

¹ Served raw or undercooked or contain raw or undercooked ingredients.

² Containing raw or undercooked meats, poultry, seafood, shellfish, raw oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF item is prepared free of gluten ingredients; however, our kitchen is not gluten free.

Bay Side Brunch / Lunch Specials

served anytime

Irish Cappuccino 10

jamison irish whiskey, coffee, milk foam float

Eggs served with olive oil crispy roasted mixed vegetables & potatoes

crab benedict deconstructed dungeness crab, hollandaise 29

eggs benedict italian bacon, spinach, hollandaise 24

eggs on avocado, farro crostini 19 add Italian bacon 5

smoked salmon scramble on epi toast 24

Italian Momlettes

cheese raw milk white cheddar cheese with epi toast 19

With:

crab scallions, spinach, add 10

smoked salmon, scallions, add 8

cremini mushrooms, add 6

asparagus, add 6

lightly creamed spinach, add 6

mixed vegetables & potatoes, add 6

Panini add olive oil crispy roasted mixed vegetables & potatoes 5

crab melt avocado, red onions, white cheddar cheese 24

crispy italian bacon tomato, avocado, cheddar cheese 19

cremini mushroom melt italian herbs, raw milk white cheddar cheese 17

caprice burger epi bread, grilled onions, cheddar cheese, ketchup 19

Dolce

lotsa blueberry pancakes hot maple butter 16

Sides

two eggs 6 GF

avocado, farro crostini 9

Italian bacon 8

olive oil crispy roasted mixed vegetables & potatoes 9 GF

GRATUITY IS NOT INCLUDED

Water on request only

We Accept Visa, Mastercard, American Express & Discover

No Personal or Traveller's Checks

Executive Chef J C Becerra

Chef Federico Carrillo

Restaurant Design by Jennifer Dal Bozzo

For private events,

wedding rehearsals, birthdays, anniversaries, special occasions

parties of 10 to 50

2000 Paradise Drive

Tiburon Ca. 94920

415-435-3400

www.thecaprice.com

Seating

Mon, Tues, Wed, Thurs 5-8 - Fri, Sat, Sun 12-8

Starters

epi bread & butter 2

tsar nicoulai caviar reserve (½ oz.) 59

oysters¹ mignonette vinaigrette (dz.) 39 / (½ dz.) 22 GF

baked oysters¹ spinach, panko (6) 24

clam's escargot² garlic butter, pangrattato 18

Spicy Steamed Mussels² 19

nduja calabrian chili shallot garlic sauce 19

Appetizers

no cream of asparagus soup 12

italian pot stickers savory sausage, ginger, vegetables 18

smoked salmon avocado crisp¹ soy, garlic, chili flakes, sesame oil 18

tuna carpaccio¹ chives, jalapeño, arbequina extra virgin olive oil, ponzu 19

crab smoked salmon crisp² avocado, arbequina evoo drizzle 22

chilled asparagus pt. reyes blue cheese, pine nuts 14 GF

Salads

toy box tomatoes avocado, croutons, red onions, balsamic, pesto base 14

caesar¹ salad pine nuts, parmigiano reggiano, pesto base 16 add crab 15

lettuce trio arugula, romaine, red leaf, tomato, onions, croutons, avocado 14

foggy wharf crab salad wonton crisps, soy sesame oil vinaigrette 29

farro arugula salad tomato, reggiano, radish, pistachio, lemon oil 16

Entrées

served à la carte

abalone doré² (2) 69 extra abalone 34

seared scallops² chive lemon butter 39 GF

branzino² refreshing lemon herb olive oil 34 GF

salmon² soy sesame oil glaze, on a bed of chopped lettuce 34

sea bass² white wine lemon caper butter sauce 34

gnocchi cremini mushroom, garlic herb cream sauce 25

gnocchi dungeness crab, spinach fondue cheese sauce 29

Special Prime Ribeye Steak 39

greater omaha certified angus beef seared in its natural juices GF

yukon gold potatoes, zucchini mash

cremini mushroom panini melt italian herbs, raw milk white cheddar cheese 17

caprice burger epi bread, grilled onions, cheddar cheese, ketchup 19

colorado lamb chops² (4) 77 (3) 59 (2) 39 GF

kurobuta tomahawk pork chop² 49 GF

bone-in filet mignon² seared in its natural juices, rosemary garlic 69 GF

the chef recommends medium rare unless otherwise specified

Sides

any three vegetarian sides make an entrée

brussels sprouts 9 GF

haricot vert lemon butter GF 9

lightly creamed spinach 9 GF

cremini mushrooms herbs, garlic 9 GF

yukon gold potatoes, zucchini mash 9

olive oil crispy roasted mixed vegetables & potatoes 9 GF