

SPECIAL EVENT DINNER MENU

specialty nights or parties of 10 or more

STARTERS + SMALL PLATES

house bread available per request

SOUP OF THE DAY cup 4 / bowl 6

CREAMY ARTICHOKE BISQUE Castroville artichokes, roasted sweet peppers, sundried tomatoes. cup 4 / bowl 6

ROASTED BRUSSEL SPROUTS pine nuts, applewood bacon, dates, Stella gorgonzola, honey butter, citrus balsamic glaze. 9

FIRE ROASTED CASTROVILLE ARTICHOKE balsamic marinade, lemon aioli, citrus balsamic glaze. 10

SWEET HEAT WINGS Japanese mayo, carrots, celery, daikon radish. 12

ADD SOUP / MIXED GREENS SALAD TO ANY ENTREE

cup 3 / bowl 5  
salad 5

SALADS + chicken 6 + ny steak 10 + salmon 9 + shrimp 7

MIXED GREENS SALAD cucumbers, heirloom cherry tomatoes, carrots, daikon radish, poached garlic vinaigrette. 7

GRILLED STONE FRUIT SALAD mixed greens, prosciutto, pickled red onions, Stella gorgonzola, candied pecans, spiced cider vinaigrette. 10

FRIED GOAT CHEESE SALAD wild arugula, romaine, dried cherries, avocado, candied walnuts, pickled spring onion, blackberry vinaigrette. 14

KALE CAESAR kale, romaine, parmigiano reggiano, croutons, caesar. 9

CRAFT PASTAS

gluten-free pasta available. + chicken 6 + ny steak 10 + salmon 9 + shrimp 7

PRAWN SILVESTRE sauteed wild caught prawns, charred asparagus tips, heirloom cherry tomatoes, Bermuda onion, candied chili bacon, roasted garlic lemon oil, house made spinach and sundried tomato fettuccine. 19

TARTUFATA GNOCCHI porcini dusted grilled chicken, roasted garlic, caramelized onions, baby spinach, parmesan tartufata cream. 18

SPRING GREEN VEGETABLE RISOTTO candied fennel, spring peas, roasted asparagus, sweet corn, artichoke hearts, blistered heirloom cherry tomato, smoked leeks, roasted garlic butter, parmigiano . 17

BLACKENED CHICKEN ALFREDO charred broccolini tips, Segreti di Sicilia sundried tomatoes, caramelized onions, Cajun alfredo, house made fettuccine. 18

PRIVATE & HOUSE EVENTS

201 Main has several private rooms available for you to plan your perfect event!

Contact our events team at events@201complex.com to plan your birthday, wedding, quinceanera, or business conference. Also check our website for our house party schedule!

Primo Rodriguez

General Manager

Santos Bautista

Executive Chef

SHARED PLATES

SPICY ARTICHOKE DIP roasted garlic, artichoke, spinach, jalapeno, house blend of cheeses, sourdough bread bowl, house made potato crisps. 11

MONTEREY BAY CALAMARI certified wild caught Monterey Bay crispy calamari, lemon, kale, shishito peppers, lemon aioli, cocktail sauce. 13

LOBSTER NACHOS tortilla chips, lobster slipper meat, Spanish rice, lobster bisque cheese sauce, pickled Fresno chilis, pico de gallo. 19

CRISPY TEMPURA SAMPLER tempura fried wild caught prawns, summer squash and zucchini, mushrooms, carrots, sweet potatoes, avocado, spring onion, bell pepper, pho dipping broth. 11

CHARCUTERIE prosciutto di parma, jamon serrano, genoa salami, coppa, Point Reyes bleu cheese, whole grain mustard, cornichon, house marinated olives, antipasto, grilled bread. 23

ARTISANAL CHEESE brie, Point Reyes bleu cheese, fontina, sharp cheddar, herbed chevre, truffle honey, roasted garlic, dried fruit, house marinated olives, grilled bread. 21

BRICK OVEN PIZZETTAS

ITALIAN SAUSAGE house made sausage, spring onion, roasted sweet peppers, Calabrian chilies, pizzaiola sauce, mozzarella. 16

BACON RANCH Segreti di Sicilia sundried tomatoes, applewood bacon, charbroiled chicken, caramelized onions, smoked provolone, roasted garlic, pizzaiola sauce, arugula pesto ranch. 16

DEL CERDO housemade Italian sausage, pepperoni, pancetta, caramelized chili bacon, pizzaiola sauce, mozzarella. 16

MARGHERITA basil, roasted garlic, fresh mozzarella, San Marzano tomato sauce. 14

MAINS

201 MAIN CHEESEBURGER Snake River Farms 1/2lb kobe beef patty, caramelized onions, toy box mushrooms, candied chili bacon, Stella gorgonzola, green leaf lettuce, tomato, Calabrian pepper aioli, brioche bun, french fries. 19

SRF

PEACH CHIPOTLE GLAZED SALMON rice melange, stir-fried broccolini, chili garlic buerre blanc. 25

BRAISED SHORT RIB braised Harris Ranch short rib, sweet potato au gratin, balsamic roasted toy box mushrooms, aus jus. 29

PARMESAN BASIL CRUSTED CORVINA SEA BASS roasted marble potatoes, marinated grilled asparagus, roasted red peppers, crispy prosciutto, tarragon cream, chive blossoms. 30

HERBED CHEVRE AIRLINE CHICKEN herbed chevre stuffed airline chicken breast, crispy Segreti di Sicilia sundried tomato polenta, charbroiled toy box squash, caramelized onions, pan jus. 23

JERK SPICED NEW YORK STEAK spiced rainbow carrots and duck fat roasted fingerling potato ragu, chimichurri, 12oz cut. 32

SIDES

CRISPY PROSCIUTTO MASHED POTATOES. 4

SWEET POTATO AU GRATIN. 5

FRENCH FRIES with Calabrian pepper aioli. 5

MARINATED GRILLED ASPARAGUS. 7

CHARBROILED SUMMER SQUASH. 7

CHARRED BROCCOLINI. 5

HERB ROASTED MARBLE POTATOES. 7

FINGERLING POTATOES roasted in duck fat. 6

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity for parties of 6+. Checks split maximum 3 ways. Split entree charge \$6. Cake cutting fee \$1 per person.

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