



APPETIZERS, SALADS & SOUP

FRIED CALAMARI 16

Served with a Sweet Chili Aioli

SPANISH MUSHROOMS 15

Cremini Mushrooms, White Wine, Lemon, Garlic
Butter with Grilled Bread

SHRIMP COCKTAIL G 19

Traditional Cocktail Sauce

FARMHOUSE SALAD G 10

Tender Valley Greens, Grape Tomatoes,
Cucumber, Tarragon Ranch Dressing

CAESAR SALAD 12/16

Hearts of Romaine, Pecorino Romano, Croutons,
House-made Caesar Dressing
Add Chicken 7 Add Shrimp/Salmon 12

HEIRLOOM TOMATO SALAD 14

Fresh Mozzarella, Arugala, Buttermilk Horseradish
Herb Dressing

SOUP OF THE DAY 10

Made Fresh Daily

DINNER ENTREES

FISH AND CHIPS 22

Fresh Sierra Nevada Beer Battered Cod, Hand Cut Fries, and house-made Tartar Sauce

AMERICAN KOBE BURGER 18

Topped with White Cheddar, Iceberg Lettuce, Red Onion, Pickles, Brioche Bun, Hand Cut Fries

CAJUN LINGUINI 32

Prawns, Chicken, Andouille Sausage, Baby Spinach in a Spicy Tomato Cream Sauce

PAN ROASTED ROSEMARY LEMON CHICKEN G 30

Braised Chard and Chickpeas

PAN ROASTED NORWEGIAN SALMON 32

Castelvetro Olive & Pistachio Tapenade with Asparagus & Grape Tomato Cous Cous

“THE DAILY SPECIAL” A.Q.

Inquire with your server about Chef's Choice today

GRILLED SWORDFISH G 36

Mediterranean Relish, Green Onion Mashed Potatoes, Seasonal Vegetables

CIDER BRINED PORK CHOP G 34

Bacon Jam, Green Onion Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK STEAK G 38

Certified Angus Beef, Roasted Garlic Mashed Potatoes, Seasonal Vegetables

BRAISED SHORT RIBS G 35

Natural Au Jus, Roasted Garlic Mashed Potatoes, Seasonal Vegetables



EXECUTIVE CHEF JULIAN VASQUEZ **G** Gluten Free

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may contribute to food borne illness