# Appetizers, Salads & Soup

**Fried Calamari 18**
Served with a Sweet Chili Aioli

**Spanish Mushrooms 16**
Cremini Mushrooms, White Wine, Lemon, Garlic Butter with Grilled Bread

**Shrimp Cocktail Ģ 20**
Traditional Cocktail Sauce

**Farmhouse Salad Ģ 12**
Tender Valley Greens, Grape Tomatoes, Cucumber, Tarragon Ranch Dressing

**Caesar Salad 12/17**
Hearts of Romaine, Pecorino Romano, Croutons, House-made Caesar Dressing
Add Chicken 7 Add Shrimp/Salmon 12

**Roasted Beet Salad 14**
Arugala, Pickled Red Onion, Goat Feta Tossed in a Balsamic Vinaigrette Dressing

**Soup of the Day 10**
Made Fresh Daily

# Dinner Entrees

## Fish and Chips 24
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 Ģ 32
Braised Chard and Chickpeas

## Pan Roasted Norwegian Salmon 34
Castelvetrano Olive & Pistachio Tapenade with Asparagus & Grape Tomato Cous Cous

## Grilled Swordfish Ģ 36
Mediterranean Relish, Green Onion Mashed Potatoes, Seasonal Vegetables

## Cider Brined Pork Chop Ģ 36
Bacon Jam, Green Onion Mashed Potatoes, Seasonal Vegetables

## Grilled New York Steak Ģ 40
Certified Angus Beef, Roasted Garlic Mashed Potatoes, Seasonal Vegetables

## Grilled 16 oz. Rib-Eye Steak Ģ 52
Angus Beef with Pecorino Romano & Garlic Smashed Fingerling Potatoes, Seasonal Vegetables

Executive Chef Steve Price  Sous Chef Eric Graham

Ģ Gluten Free

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