

**STARTERS**

- House Baked Foccacia ~ Warm House Made Rosemary, Caramelized Onion and Olive Oil Foccacia 2.00
- House Marinated Olives ~ Warm Kalmata, Nicoise, & Green Olives with a touch of Preserved Lemon and Organic Herbs 3.95
- Crispy Fried Onion Strings ~ Sweet Onion Strings Marinated in Buttermilk, Lightly Coated with Our Seasoned Flour then Fried to Golden Brown 3.95
- Cheese Fondue ~ A Creamy Blend of Gruyere, Fontina, White Cheddar & Parmesan Cheeses. Comes With Roasted Garlic and Grilled Rustic Bread 7.95
- Prosciutto & Melon ~ Premium San Daniel Italian Prosciutto, thinly sliced, Fresh Seasonal Cantaloupe, served with Lemon 7.95
- Farm House Cheeses ~ Honey, Candied Nuts, Fruit Compote & Artisan Breads ~ **Add Italian Prosciutto for 4.00**
- Selection of Four 15.00      Selection of Three 12.00      Selection of Two 9.00
- Old Fashioned Deviled Eggs ~ Bacon and a Hint of Spice 4 pieces 4.95, 6 pieces 6.95
- Classic Shrimp Cocktail ~ 5 Large Wild Shrimp, House Asian Slaw, Lemon Zest and Tomato-Horseradish Sauce 9.95
- Fritto Misto ~ Delicately Fried Calamari, Rock Shrimp, Haricot Vert, Fennel and Olives 8.95
- House-Smoked Scottish Salmon ~ Fresh Scottish Salmon Smoked with Olive Wood, Brioche Toast, Grilled Lemon and Fresh Horseradish Cream 10.95

**SOUP & STARTER SALADS**

- House Made Soup of the Season ~ Fresh, Made From Scratch. Your server will inform you of todays selection ~ Bowl 5.95 ~ Cup 4.95
- Fuji Apple Salad ~ Julienne Apples, Arugula, Frisee, Candied Pecans and Point Reyes Bleu Cheese 6.95
- Hearts of Romaine Caesar ~ Parmesan Croutons and Our House Made Caesar Dressing 6.95
- Baby Iceberg Wedge ~ Applewood Smoked Bacon, Chopped Egg, Tomatoes & Point Reyes Bleu Cheese 7.95
- Marinated Roasted Beet and Avocado Salad ~ Sherry Marinated Roasted Beets, Avocado, Orange Wedges & Pecans. Simply Delicious! 6.95
- Burrata, Prosciutto and Cherry Tomato Salad ~ Fresh Burrata Mozzarella Cheese, Wild Arugula, Premium Prosciutto & Marinated Cherry Tomatoes 8.95

**SIGNATURE ITEMS**

**Jidori Chicken, All Natural, Free Range**

**Oven Roasted in Searing Heat to Create a Crisp and yet Flavorful, Juicy and Tender Chicken**

**Spice-Roasted Chicken**

~ Roasted to Order (25 Min.) with Fire Roasted Pepper, Currant and Pinenut Relish & Whipped Potatoes 17.95

**Herb-Roasted Chicken**

~ Roasted to Order (25 Min.) with Bread Salad & Whipped Potatoes 17.95

**SPECIALTIES**

- Today's Fresh Fish ~ Olive Oil & Citrus Marinated Cherry Tomatoes, Fresh Herbs & Whipped Potatoes Market
- Shortrib Pasta ~ Fettucine Pasta with a Hearty Ragout Sauce of Slow Cooked Shortribs. 15.95
- Filet Mignon Tacos (3) ~ Seasoned and Grilled Filet Mignon, Onions, Cilantro, served with Black Bean Corn Salad 15.95 ~ Additional Taco 5.50
- Chicken Burgundy ~ Sautéed Tender Thin Slices of Chicken Breast with Burgundy Mushroom Sauce and Whipped Potatoes 14.95
- Prosciutto & Mushroom Fettucine ~ Fettucine Pasta, Italian Prosciutto, Mushrooms, Asparagus, White Wine, Parmesan Liquid 16.95
- Grilled Wild Shrimp ~ 8 Large Grilled Wild Caught Shrimp in a light coat of Parmesan with Roasted Potatoes & Sautéed Green Beans 19.95
- Parmesan Crusted Salmon ~ Fresh Scottish Salmon Encrusted with Parmesan and Served with Lobster Infused Mashed Potatoes 20.95
- Peppered 'Grade #1 Ahi' Tuna Mignon ~ Pepper Crusted with Au Gratin Potatoes and a Soy-Mustard Buerre Blanc & Lobster Reduction 24.95
- Braised Beef Short Ribs ~ Slow cooked and Fork Tender with Mascarpone Polenta and Roasted Root Vegetables 19.95
- Filet Mignon Schnitzel ~ Filet Mignon Slices Pounded and Rolled in Bread Crumbs, Sautéed and Served with Warm Potato Salad 18.95

**PRIME RIB**

*Slow-Roasted Prime Rib with Whipped Potatoes, Traditional Yorkshire Pudding & Sautéed or Creamed Spinach*

Petite Cut ~ 8 oz  
21.95

Prime Cut ~ 12 oz  
26.95

Chef's Cut ~ 16 oz  
31.95

**PRIME CUT STEAKS**

*Corn Fed, Mid-West, 100% Angus Beef, Aged 21-28 Days, served with Potato Gratin and Roasted Garlic*

Hanger Steak ~ 8 oz  
18.95

Filet Mignon ~ Center Cut ~ 8 oz  
26.95

Sirloin Coulotte ~ 10 oz  
19.95

New York Strip ~ Center Cut ~ 14 oz  
28.95

Ribeye ~ 16 oz  
31.95

**RARE**  
Very red, cool center.

**MEDIUM RARE**  
Red warm center.

**MEDIUM**  
Pink Center.

**MEDIUM WELL**  
Slightly pink center.

**WELL**  
No pink.

**LOBSTER**

Maine Lobster Tail ~ 8 oz ~ Served with Drawn Butter & Whipped Potatoes  
29.95

Add a Maine Lobster Tail  
to any entree for \$25.95!!

**SANDWICHES**

- Tuna Salad Sandwich ~ Fresh Caught Albacore Tuna Salad on Grilled Sourdough with Honey-Cider Slaw. You'll Never Eat Canned Tuna Again! 11.95
- Double Chicken Sandwich ~ Aged Provolone, Oven-Dried Tomatoes, Pesto Aioli and Shoestring Fries 10.95
- Barbeque Chicken Sandwich ~ Applewood Smoked Bacon, BBQ Sauce, Fried Onion Strings, Provolone, Oven-Dried Tomatoes, Red Onion and Shoestring Fries 12.95
- Pulled BBQ Short Rib Sandwich ~ Tender Slow Cooked Barbequed Shortrib & House Slaw on a Brioche Bun and Shoestring Fries 13.95
- Prime Rib Dip ~ Shaved Prime Rib, Fresh Horseradish, Rich Beef Jus, Mayonnaise and Shoestring Fries 16.95

**HOUSE GROUND BURGERS**

*All of our House Ground Burgers are served with Shoestring French Fries*

- Prime Cut Cheeseburger ~ Fresh House-Ground Chuck Burger with Classic Toppings, White Cheddar and House Made Burger Sauce 11.95
- Burgundy Mushroom Cheeseburger ~ Sautéed Mushrooms in a Burgundy Wine Reduction, Gruyere & White Cheddar Cheese and Mayonnaise 12.95
- Barbeque Bacon Burger ~ House Made Barbeque Sauce, Applewood Smoked Bacon, Sharp Cheddar, and Red Onion 12.95
- Bacon-Blue Burger ~ Applewood Smoked Bacon, Caramelized Onions, Point Reyes Bleu Cheese and Garlic Mayo 13.95

**ENTRÉE SALADS**

- Hearts of Romaine Chicken Caesar ~ Seasoned Chicken Breast, Parmesan Croutons & Our House made Caesar Dressing 10.95
- The Café Club Salad ~ Chicken, Applewood Smoked Bacon, Tomatoes, Avocado, Chopped Egg, Point Reyes Blue Cheese, with Fresh Greens 11.95
- Grilled Shrimp Salad ~ Large Wild Shrimp straight from the grill, Avocado, Mixed Greens & Cherry Tomatoes 16.95
- Warm Prime Rib Salad ~ Shaved Prime Rib, Fresh Spinach, Roasted Root Vegetables, Pine Nuts, Goat Cheese & Balsamic Vinaigrette 16.95
- Searred Sliced Ahi Tuna Salad ~ Grade #1 Ahi, Artichoke Hearts, Roasted Potatoes, Capers Berries, Cherry Tomatoes, and Deviled Egg 16.95
- Filet Mignon Salad ~ Tender Spice Marinated Chunks of Filet Mignon, Chopped Romaine, Corn, Fire Roasted Pepper, Jicama & Black Beans with Chipotle Ranch 15.95

**SIDES**

- |                                |      |                            |      |
|--------------------------------|------|----------------------------|------|
| Shoestring Fries with Sea Salt | 3.95 | Creamed or Sautéed Spinach | 3.95 |
| Whipped Potatoes               | 3.95 | Sautéed Green Beans        | 3.95 |
| Crispy Fried Onion Strings     | 3.95 | Roasted Beets              | 3.95 |
| Mascarpone Polenta             | 3.95 | Burgundy Mushrooms         | 5.95 |
| Potato Gratin                  | 3.95 | Sautéed Asparagus          | 6.95 |
| Warm Potato Salad              | 3.95 |                            |      |

Please inform us of food allergies in advance. Our French Fries are cooked in Peanut Oil.

Gratuity of 18% is added for parties of 8 or more

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