

**STARTERS**

- House Marinated Olives ~ Preserved Lemon and Organic Herbs 3.75  
 Cheese Fondue ~ Roasted Garlic and Grilled Rustic Bread 6.95  
 Prociutto & Melon ~ Premium Prociutto, thinly sliced, Fresh Seasonal Cantalope, served with Lemon 7.95  
 Farm House Cheeses ~ Honey, Candied Nuts, Fruit Compote & Artisan Breads  
     Selection of Four 14.00      Selection of Three 11.00      Selection of Two 8.00  
 Old Fashioned Deviled Eggs ~ Warm Bacon and a Hint of Spice 3.95  
 Classic Shrimp Cocktail ~ 6 Large Wild Shrimp, Fresh Dill, Lemon Zest and Tomato-Horseradish Sauce 9.75  
 Fried Calamari & Shrimp ~ Calamari, Rock Shrimp, Haricot Vert, Fennel and Olives 8.95  
 House-Smoked Salmon ~ Fennel Salad, Brioche Toast, Grilled Lemon and Fresh Horseradish Cream 9.75

**SOUP & STARTER SALADS**

- House Made Soup of the Season ~ Fresh, Made From Scratch. Your server will inform you of tonights selection 5.95  
 Granny Smith Apple Salad ~ Candied Pecans, Point Reyes Blue Cheese & Dried Cranberries 6.95  
 Hearts of Romaine Caesar ~ Parmesan Croutons and Our Roasted Garlic Dressing 6.75  
 Baby Iceberg Wedge ~ Applewood Smoked Bacon, Chopped Egg, Tomatoes & Point Reyes Bleu Cheese 7.50  
 Burrata Mozzarella Salad ~ Fresh Burrata Mozzarella Cheese, Wild Arugula, Cherry Tomatoes & Fresh Burrata Mozzarella Cheese 8.95

**SANDWICHES**

- Double Chicken Sandwiches, Prime Rib Dips, Rib Melts, and New England Lobster Sandwiches, are served with French Fries*  
 Grilled Cheese & Tomato Soup ~ 3-Cheeses on Sourdough Bread with Tomato Bisque and a Small Mixed Green Salad Garnish 9.95  
 Albacore Tuna Salad Sandwich ~ Fresh Albacore Tuna Salad on Grilled Sourdough with Honey-Cider Slaw 9.95  
 Double Chicken Sandwich ~ Aged Provolone, Oven-Dried Tomatoes, Herb Aioli and French Fries 9.95  
 Prime Rib Dip ~ Shaved Prime Rib, Fresh Horseradish, Rich Beef Jus, Mayonnaise and Our French Fries 14.95  
 Prime Rib Melt ~ Shaved Prime Rib on Grilled Sourdough, Carmelized Onions, Gruyere & White Cheddar, French Fries 16.95  
 New England Lobster Sandwich ~ Classic New England Recipe of Lobster, Celery and Mayo on a Sweet Sandwich Roll with Fries 17.95

**HOUSE GROUND BURGERS**

- All of our House Ground Burgers are served with French Fries*  
 Prime Cut Cheeseburger ~ Classic House-Ground Burger, Rockview Farms White Cheddar, Served with French Fries 9.95  
 Grilled Sourdough Burger ~ Applewood Smoked Bacon and Gruyere Cheese on Grilled Sourdough, with French Fries 9.95  
 Barbeque Bacon Burger ~ House Made Barbeque Sauce, Applewood Smoked Bacon, Sharp Cheddar, Red Onion, and French Fries 10.95  
 Bacon-Blue Burger ~ Applewood Smoked Bacon, Carmelized Onions, Point Reyes Blue Cheese and French Fries 11.95

**ENTRÉE SALADS**

- Hearts of Romaine Chicken Caesar ~ Grilled Chicken, Parmesan Croutons & Our Roasted Garlic Dressing 9.95  
 The Café Club Salad ~ Chicken, Applewood Smoked Bacon, Tomatoes, Avocado, Chopped Egg, Point Reyes Blue, Organic Greens 10.95  
 Sirloin Steak Salad ~ Sliced Sirloin Steak, Warm Potato Salad and Mixed Greens 13.95  
 Warm Prime Rib Salad ~ Shaved Prime Rib, Fresh Spinach, Roasted Root Vegetables, Pine Nuts, Goat Cheese & Balsamic Vinaigrette 14.95  
 Seared Sliced Ahi Tuna Salad ~ Artichoke Hearts, Roasted Potatoes, Cherry Tomatoes, and Deviled Egg 15.95  
 Warm Lobster Salad ~ Sweet Lobster Meat, Avocado, Mixed Greens, & Cherry Tomatoes 17.95

**SPECIALTIES**

- Pasta & Shortrib Ragout ~ Fettucine Pasta with a Hearty Ragout Sauce of Slow Cooked Shortribs, garnished with pinenuts 13.95  
 Chicken Burgundy ~ Sauteed Tender Thin Slices of Chicken Breast with Burgundy Mushroom Sauce and Whipped Potatoes 14.95  
 Grilled Wild Gulf Shrimp ~ 8 Large Wild Gulf Shrimp with Roasted Butternut Squash & Buerre Blanc Sauce 15.95  
 Seafood Fettucine ~ Fettucine Pasta Wild Gulf Shrimp & Seasonal Fish in a Rich White Wine Cream Sauce 16.95  
 Herb-Roasted Chicken ~ Shelton Farms All Natural ~ Roasted to Order (25 Min.) with Whipped Potatoes 15.95  
 Fresh Salmon ~ Scottish Salmon Pan Roasted, Mixed Greens, Roasted Root Vegetables, Beets, Goat Cheese & Sherry Vinaigrette 19.95  
 Peppered 'Grade #1 Ahi' Tuna Mignon ~ Warm Potato Salad and Red Wine Reduction 21.95  
 Today's Fresh Fish ~ Olive Oil & Citrus Marinated Cherry Tomatoes, Fresh Herbs & Whipped Potatoes Market  
 Braised Beef Short Ribs ~ Mascarpone Polenta and Roasted Root Vegetables 19.95

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|---|-----------------------------------|
| <b>PRIME RIB</b>  |                                   |
| <i>Slow-Roasted Prime Rib with Traditional Yorkshire Pudding &amp; Sauteed or Creamed Spinach</i> |                                   |
| Café Cut ~ 8 oz<br>19.95  | Prime Cut ~ 12 oz<br>24.95        |
| Chef's Cut ~ 16 oz<br>28.95   |                                   |
| <b>PRIME CUT STEAKS</b>   |                                   |
| <i>Aged 21-28 Days with Potato Gratin and Roasted Garlic</i>                                      |                                   |
| Hanger Steak ~ 8 oz<br>17.95  | Sirloin Coulotte ~ 10 oz<br>19.95 |
| Filet Mignon ~ Center Cut ~ 8 oz<br>24.95   |                                   |
| New York Strip ~ Center Cut ~14 oz<br>27.95   | Rib Eye ~ Bone In 18 oz<br>29.95  |
| <b>LOBSTER</b>  |                                   |
| Maine Lobster Tail ~ 8 oz<br>24.95  |                                   |

**SIDES**

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|------------------------------------|----------------------------|
| Crispy Fried Onion Strings 4.95    | Burgundy Mushrooms 5.75    |
| Fresh Cut Fries with Sea Salt 3.95 | Creamed Spinach 4.50       |
| Whipped Potatoes 4.50              | Blue Lake Green Beans 4.95 |
| Potato Gratin 5.50                 | Roasted Beets 5.75         |
| Mascarpone Polenta 4.95            | Bowl of Soup 5.95          |

*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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