

STARTERS

- House Baked Focaccia ~ Warm House Made Rosemary, Caramelized Onion and Olive Oil Focaccia 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 Apple, Arugula, Frisee, Candied Pecans and Point Reyes Bleu Cheese 6.95 ~ **Add Soup for 3.00**
- Hearts of Romaine Caesar ~ Parmesan Croutons and Our House Made Caesar Dressing 6.95 ~ **Add Soup for 3.00**
- Baby Iceberg Wedge ~ Applewood Smoked Bacon, Chopped Egg, Tomatoes & Point Reyes Bleu Cheese 7.95 ~ **Add Soup for 3.00**
- Marinated Roasted Beet and Avocado Salad ~ Sherry Marinated Roasted Beets, Avocado, Orange Wedges & Pecans. Simple and Delicious! 6.95 ~ **Add Soup for 3.00**
- Burrata, Prosciutto and Cherry Tomato Salad ~ Fresh Burrata Mozzarella, Wild Arugula, Premium Prosciutto & Marinated Cherry Tomatoes 8.95 ~ **Add Soup for 3.00**

SANDWICHES

- Grilled Cheese & Tomato Soup ~ 3-Cheeses on Sourdough Bread with Tomato Bisque and a Small Mixed Green Salad Garnish 9.95
- 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, and Red Onion with Shoestring Fries 12.95
- Fresh Fish Sandwich ~ Fresh Fish, Grilled or Fried on House Made Focaccia with Lettuce, Tomato and our own Tartar Sauce with Shoestring Fries 13.95
- Pulled BBQ Short Rib Sandwich ~ Tender Slow Cooked Barbequed Shortrib & House Slaw on a Brioche Bun Served with Shoestring Fries 13.95
- Prime Rib Dip ~ Shaved Prime Rib, Fresh Horseradish, Rich Beef Jus, Mayonnaise and Our Shoestring Fries 16.95
- Prime Rib Melt ~ Shaved Prime Rib on Grilled Sourdough, Caramelized Onions, Gruyere & White Cheddar, Shoestring Fries 17.95

HOUSE GROUND BURGERS

- Prime Cut Cheeseburger ~ Fresh House-Ground Chuck Burger with Classic Toppings and White Cheddar Served with Shoestring Fries 11.95
- Grilled Sourdough Burger ~ Applewood Smoked Bacon, Sliced Tomato, White Cheddar and Gruyere Cheese on Grilled Sourdough, with Shoestring Fries 12.95
- Burgundy Mushroom Cheeseburger ~ Sautéed Mushrooms in a Burgundy Wine Reduction, Gruyere & White Cheddar Cheese and Mayonnaise with Shoestring Fries 12.95
- Barbeque Bacon Burger ~ House Made Barbeque Sauce, Applewood Smoked Bacon, Sharp Cheddar, Red Onion and Shoestring Fries 12.95
- Bacon-Blue Burger ~ Applewood Smoked Bacon, Caramelized Onions, Point Reyes Blue Cheese and Shoestring Fries 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
- Filet Mignon Salad ~ Tender Spice Marinated Chunks of Filet Mignon, Chopped Romaine, Corn, Fire Roasted Pepper, Jicama & Black Beans with Chipotle Ranch 15.95
- Smoked Salmon Salad ~ House Smoked Scottish Salmon, Arugula, Spinach, Kalamata Olives, Artichoke hearts, Goat Cheese, Candied Pecans & Sherry Vinaigrette 13.95
- 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
- Seared Sliced Ahi Tuna Salad ~ Grade #1 Ahi, Artichoke Hearts, Roasted Potatoes, Caper Berries, Cherry Tomatoes and Deviled Egg 16.95

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
- Filet Mignon Tacos (2) ~ Seasoned and Grilled Filet Mignon, Onions, Cilantro, served with Black Bean Corn Salad 11.95 ~ Additional Taco 5.50
- Chicken Burgundy ~ Sautéed Tender Thin Slices of Chicken Breast with Burgundy Mushroom Sauce and Whipped Potatoes 11.95
- 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 Buere Blanc & Lobster Reduction 24.95
- Filet Mignon Schnitzel ~ Filet Mignon Slices Pounded and Rolled in Bread Crumbs, Sautéed and Served with Warm Potato Salad 18.95

PRIME CUT STEAKS

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

<p>Hanger Steak ~ 8 oz 18.95</p>	<p>Sirloin Coulotte ~ 10 oz 19.95</p>		
<p>Filet Mignon ~ Center Cut ~ 8 oz 26.95</p>			
<p>New York Strip ~ Center Cut ~ 14 oz 28.95</p>	<p>Ribeye ~ 16 oz 31.95</p>		
<p>RARE Very red, cool center.</p>	<p>MEDIUM RARE Red warm center.</p>	<p>MEDIUM Pink Center.</p>	<p>MEDIUM WELL Slightly pink center.</p>
<p>WELL No pink.</p>			

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!!

SIDES

<p>French Fries with Sea Salt 3.95</p> <p>Whipped Potatoes 3.95</p> <p>Crispy Fried Onion Strings 3.95</p> <p>Potato Gratin 3.95</p> <p>Warm Potato Salad 3.95</p>	<p>Sauteed Green Beans 3.95</p> <p>Roasted Beets 3.95</p> <p>Burgundy Mushrooms 5.95</p> <p>Sauteed Asparagus 6.95</p>
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