

APPETIZERS

Delicious Meatballs ... With Cheese in a Tasty Sauce 14.95
Fried Artichoke Hearts ... With Marinara and Cheddar Cheese 13.95
Charred Poblano and Corn Guacamole ... Tortilla Chips 12.95
Delicately Fried Shrimp ... Pesto and Cocktail Sauce 15.95

Devilish Eggs ... a Hint of Bacon Six Piece 12.95 Four Piece 9.95
Buffalo Cauliflower Bites ... Cherry Pepper Cheddar Sauce 13.95
Four Cheese Fondue with Ciabatta Bread ... 12.95
Fritto Misto ... Fried Calamari, Green Beans, Cherry Peppers and Olives with Pesto and Cocktail Sauce 15.95

SOUPS AND SALADS

House Made Chowder ... Creamy New Eng Clam or Smoked Salmon Chowder (Varies) Bowl \$10.95 Cup \$8.95
Mixed Greens Salad ... Baby Lettuce, Radish Slices, Cherry Tomatoes, Cucumbers, Croutons and Red Onion with Balsamic Vinaigrette 9.95
Fuji Apple Salad ... Apples, Arugula, Frisee, Candied Pecans and Point Reyes Blue Cheese 11.95
Filet Mignon Salad* ... Marinated Filet, Romaine, Roast Peppers w/ Corn, Jicama, Black Bean Salad & Chipotle Ranch 25.95

Baby Iceberg Wedge ... Bacon, Egg, Tomato & Blue Cheese 12.95
Marinated Roasted Beet and Avocado Salad ... Sherry Marinated Beets, Avocado, Orange Wedges & Walnuts. Delicious! 12.95
Caesar Salad ... Parmesan, Croutons, Radish Slices and Pumpkin Seeds 11.95
The Café Club Salad ... Chicken, Bacon, Tomatoes, Avocado, Chopped Egg, Point Reyes Blue Cheese with Fresh Greens. 19.95

HOUSE GROUND BURGERS & SUCH

All of our Sandwiches and Burgers are Served with French Fries (peanut oil)

Double Chicken Sandwich ... Jidori Chicken, Aged Provolone, Oven-Dried Tomatoes, Baby Greens and Pesto Aioli 18.95
Prime Cut Veggie Burger ... House Made Veggie Patty, Classic Toppings, White Cheddar and House Made burger Sauce 18.95
Prime Cut Cheeseburger* ... Fresh House Ground Angus Chuck Burger, Classic Toppings, White Cheddar and House Made Burger Sauce 18.95
Barbeque Bacon Burger* ... Applewood Smoked Bacon, Sharp Cheddar, House Made Barbeque Sauce, Tomato and Red Onion 19.95
Sourdough Burger* ... Smoked Applewood Bacon, Sliced Tomato, White Cheddar and Gruyere Cheese on Grilled Sourdough 19.95
Burgundy Mushroom Burger* ... Sautéed Mushrooms and Onions in a Red Wine Reduction, Gruyere & White Cheddar Cheese and Mayo 21.95
Bacon-Blue Burger* ... Applewood Smoked Bacon, Caramelized Onions, Point Reyes Blue Cheese, Lettuce, Tomato and Garlic Mayo 20.95
Prime Rib Dip Sandwich* ... Shaved Prime Rib, Fresh Horseradish, Rich Beef Jus and Mayonnaise 24.95
The Ultimate Dip!! ... Adding Caramelized Onions and Provolone to our Dip makes it even better!! 26.95

SPECIALTIES

Spaghetti with Meatballs ... House Marinara, Tender Delicious Meatballs, Grated Parmesan 19.95
Szechuan Stir Fry* ... Vegetables & Szechuan Sauce with Aromatic Basmati Rice Filet Mignon 28.95 Shrimp 24.95 Chicken 23.95
Chicken Burgundy ... Sautéed Tender Thin Slices of Chicken Breast with Burgundy Mushroom Sauce Green Beans and Whipped Potatoes 21.95
Prime Cut Pasta ... Pasta with House Ground Angus Beef, Tomatoes, Garlic, Mushrooms, Fresh Herbs and Parmesan Cheese 21.95
11 Spice Chicken ... Jidori Chicken, Roasted with Aromatic Spices and OJ. Served with Glazed Carrots and Garlic Whipped Potatoes 24.95
Filet Mignon Tacos* ... Seasoned and Grilled Filet Mignon, Onions, Cilantro, Served with Black Bean Corn Salad 24.95 Add a Taco 11.95

SEAFOOD

Fresh Fish Selection ... Check with your server for today's selection, availability and preparation. Always Fresh, Wild or Sustainable. mkt
Creole Style Wild Jumbo Shrimp ... Sautéed Jumbo Shrimp in a Light and Delicious Creole Sauce with Aromatic Basmati Rice 27.95
Parmesan Crusted Salmon ... Fresh Cold Water Salmon Encrusted with Parmesan. Served with Garlic Whipped Potatoes and Green Beans 32.95
Citrus Glazed Salmon ... Seared Salmon, Honey Chipotle Citrus Glaze, Garlic Whipped Potatoes and Green Beans 32.95
Maine Lobster Tails ... Two Cold Water Lobster Tails with Garlic Whipped Potatoes and Drawn Butter 49.95
Filet Mignon & Creole Style Shrimp* ... Filet Medallions and Jumbo Shrimp with Glazed Carrots and Aromatic Basmati Rice 41.95
Filet Mignon & Maine Lobster* ... Filet Medallions, Cognac Sauce, Maine Lobster Tail, Green Beans Provencal & Garlic Whipped Potatoes 49.95

PRIME RIB, STEAKS AND CHOPS

Pork Chop with Apple Cider Reduction ... With Butter Braised Bacon, Served with Whipped Potatoes and Green Beans 34.95
Steak Diane* ... Filet Mignon Medallions, Shallots, Mushrooms, Dijon Cognac Sauce, Garlic Whipped Potatoes & Carrots 38.95

The Following Items are Served with the Choice of One Classic Side (Substitute Premium Side +\$5) Prime Rib available after 4 PM

28 DAY AGED PRIME RIB* (While it Lasts!) ... Au-Jus, Yorkshire Pudding and Creamy Horseradish Petite Cut 39.95 Prime Cut 49.95

28 Day Aged USDA Steaks*: Served with your choice of one sauce; Roasted Garlic on Request

PRIME Hanger Steak* ... 37.95	Cognac Demi-Glace
Center Cut New York Strip* ... 48.95 (Au Poivre add \$5)	Chimichurri Sauce
Center Cut Filet Mignon* ... 49.95	Creamy Horseradish
Cedar River Farms Natural PRIME Ribeye Steak* ... 55.95	

Add Point Reyes Bleu Cheese to any Steak for 3.95 Add Creole Shrimp for 12.95 Add a Maine Lobster Tail for 24.95

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Very red, cool center.	Red warm center.	Pink Center.	Slightly pink center.	No pink.

CLASSIC SIDES

Sautéed Spinach with Garlic 6.95	Roasted Garlic Whipped Potatoes 6.95	Roasted Corn and Black Bean Salad 6.95
French Fries (peanut oil) 6.95	Chilled Roasted Beets 6.95	Potato Gratin 7.95
Glazed Carrots 6.95	Creamed Spinach 7.95	Sautéed Green Beans 7.95

PREMIUM SIDES

Sautéed Asparagus ... Sautéed and topped with Parmesan 8.95 **Sautéed Sherry Mushrooms** ... 8.95

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of food allergies in advance.

Menu and Prices subject to change

We use peanut oil and nuts in our cooking. Let us know if you have a food allergy.