



## **Appetizer Sampler**

One Crab Cake, Half Ginger-Roasted Artichoke and Small Basket of Calamari

### **Starters**

#### **Wine-Country Clam Chowder**

White Wine, Applewood Smoked Bacon  
and Puff Pastry "Oyster Cracker"

#### **Panko-Breaded Dungeness Crab Cakes**

White Truffle, Apple and Celery Root Salad  
with Meyer Lemon-Chipotle Pepper Aioli

#### **Hog Island Oysters on the Half Shell**

Champagne-Shallot Mignonette  
and Homemade Cocktail Sauce 3.00 ea

#### **Ginger-Roasted Castroville Artichoke**

Meyer Lemon Aioli, Extra-Virgin Olive Oil

#### **Crispy Fried Calamari**

Chipotle Pepper Rémoulade  
and Homemade Cocktail Sauce

### **Salads**

#### **Organic Chioggia Beet Salad**

Laura Chenel Chèvre, Frisée, Dried Cranberries  
with Toasted Olive Bread and Sherry Vinaigrette

#### **Nectar "Tower" of Romaine**

Romaine Hearts with Cucumbers,  
Croutons and Parmigiano-Reggiano  
in Creamy Garlic Dressing

#### **Local Organic Field Green Salad**

Organic Calville Blanc Apples with Spiced Walnuts  
and Sparrow Lane Zinfandel Vinaigrette

#### **Heart of Butter Lettuce "Wedge" Salad**

Pt. Reyes Blue Cheese with Tomatoes, Scallions  
and Applewood Smoked Neuski's Bacon  
in Blue Cheese-Apple Cider Vinaigrette

### **Sandwiches**

Sandwiches served with Wine Country Slaw and Homemade Potato Chips

#### **Grilled Angus Burger**

Sesame Seed Bun with Sonoma Pepper Jack,  
Avocado, Mushrooms and Pesto Mayonnaise

#### **Peppered Pastrami Reuben Panini**

Chipotle Pepper Rémoulade with Gruyere  
and Sauerkraut on Toasted Ciabatta Bread

#### **Grilled Chicken Breast and Brie Panini**

Marin French Gold Triple Cream Brie with Sliced  
Pears and Baby Spinach on Ciabatta Bread

## Pasta and Risotto

### Oven-Roasted Tomato Capellini

Parmigiano-Reggiano with Basil, Garlic and Olive Oil

### Maine Lobster and Chanterelle Mushroom Risotto

Steamed Vegetables and Smoked Paprika Oil

### “Adult-Sized” Bellwether Farms Macaroni & Cheese

San Andreas, Pepato and Carmody Cheese Sauce  
with Crispy Panko-Parmesan Crust

Add Grilled Prawns      Grilled Chicken Breast

Additional Toppings-

Neuski's Applewood Smoked Bacon      Broccolini

White Truffle Oil      Spinach

Oven-Roasted Tomatoes

**S**

Seasoned Fries

**i**

Beer-Battered

Tempura Onion Rings

**d**

Sweet Potato Fries

**e**

Seasonal Veg

**s**

Wine Country Slaw

Potato Chips

## Entrées

Chef's Starch of the Day and Seasonal Vegetable

### Artichoke-Crusted Salmon Fillet

Pomegranate Cream and Toasted Pistachios

### Mediterranean Prawn Brochettes

White Bean Ragout with Pesto Oil  
and Preserved Lemon Beurre Blanc

### Organic Grilled “Brick” Chicken

Marinated with Garlic, Rosemary and Lemon  
In a Red Wine Demi-Glace

### Pan-Seared Kobe Beef Meatloaf

Beer-Battered Tempura Onion Rings, Pan Gravy

### Grilled Dry-Aged New York Strip

Chimichurri Compound Butter,  
Caramelized Shallots in Cabernet Sauce

### Grilled Pork Chop

Peppercorn Brine with Braised Red Cabbage,  
Apple Compote and Calvados Sauce

### Grilled Filet Mignon & Garlic Prawn “Oscar”

Local Rock Crab with Fresh Asparagus  
and Micro-Greens in Béarnaise Sauce

Bread Service Available Upon Request

Corkage fee- \$15 per 750ml

18% gratuity added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of food borne illness

This menu is printed on recycled paper