

APPETIZERS

Cypress Grove Goat Cheese Plate 13~
Cypress Grove Humboldt Fog, Petite Pyramid Goat Cheese,
Seasonal Fruit, Mixed Greens, Assorted Crackers

Crispy Calamari 11~
Lightly Breaded in Seasoned Flour, Cooked to Golden Perfection,
Served with Roasted Garlic Lemon Aioli

Thai Coconut Prawns 12~
Coconut Breaded Prawns, Served with Thai Peanut Sauce
Add \$2.00 for each Additional Prawn

Dungeness Crab Cakes 13~
Dungeness Crab, Bell Peppers, Herbs, Panko Bread Crumbs,
Served on a Bed of Roasted Red Pepper Coulis with Lemon Aioli

Roasted Corn & Rock Shrimp Fritters 12~
Served with a Chipotle,
Avocado-Lime Cream

Sautéed Beef Tips 12~
Choice Harris Ranch Tenderloin Tips, Sautéed with Wild Mushrooms,
Flamed with Brandy, Finished with Cream & a Rich Demi-Glace

ENTRÉE SALADS

Classic Caesar 12~
Romaine Hearts, Parmesan, Croutons
Add Grilled Prawns \$8.00 or Grilled Chicken \$7.00

Center Cut Iceberg Salad 12~
Crisp Wedge of Iceberg Lettuce on Mixed Greens with Crisp Bacon, Tomato,
Blue Cheese Crumbles & Choice of Dressing



ENTRÉES

Following Entrées Include Fresh Bread & the Choice of Two Sides, Add Any Additional Sides for \$4.00 Each
Soup, House Salad, Baked Potato, Garlic Mashed Potatoes, Rice Pilaf, Seasonal Vegetables or Angel Hair Pasta

Filet of Beef Full Cut 40~ Petite Cut 35~

10oz. or 7oz. Grilled Choice Harris Ranch Angus Tenderloin of Beef Wrapped in Bacon,
Served with a Caramelized Shallot-Green Peppercorn Demi on the Side
Recommended Wine Pairing - 2006 Rosina Pinot Noir

Grilled Java Spice Rubbed New York Steak 36~

12oz. Choice Harris Ranch Angus Strip Steak,
Served with Caramelized Onions & Roasted Garlic Compote on the Side
Recommended Wine Pairing - 2007 Old Growth Cellars Zinfandel

Ribeye Steak 38~

12oz. Choice Harris Ranch Angus Ribeye Steak Grilled to Perfection,
Served with a Jack Daniels Sauce on the Side
Recommended Wine Pairing - 2005 Cloverdale Ranch Merlot

Prime Rib of Beef Full Cut 30~ Petite Cut 25~

12oz. or 10oz. Choice Harris Ranch Angus Prime Rib, Served with Horseradish, au Jus & Yorkshire Pudding
Recommended Wine Pairing - 2005 Rombauer Cabernet Sauvignon

Surf & Turf Lobster 85~ Shrimp 50~

7oz Choice Harris Ranch Angus Tenderloin of Beef Wrapped in Bacon, Served with a Choice of
10oz. to 12oz. Australian Cold Water Lobster Tail with Drawn Lemon Butter or Sautéed or Grilled Shrimp
Recommended Wine Pairing - 2009 Landmark Chardonnay

Oven Roasted Free Range Chicken Breast 29~

Dijon Herb Crusted All Natural Chicken Breast, Roasted to Perfection &
Served with a Lemon-Tarragon White Wine Sauce
Recommended Wine Pairing - 2009 Fieldbrook Piccola

Chef's Seasonal Catch of the Day Market Price

Created by our Chef with Fresh Ingredients & Creativity
Recommended Wine Pairing - 2010 Ventana Pinot Gris

Following Entrées Include Fresh Bread, Add Any Additional Sides for \$4.00 Each

Porcini Mushroom Risotto 28~

Gourmet Mushrooms Sautéed with Garlic, Sun-Dried Tomatoes,
Scallions & Fresh Basil, Tossed with Porcini Mushroom Scented Arborio Rice
Recommended Wine Pairing - 2006 Sonoma Cutrer Chardonnay

Sunset Seafood Fettuccini Alfredo 29~

Drawns, Jumbo Sea Scallops & Slipper Lobster Sautéed with Garlic & Vermouth,
Served with a Creamy Alfredo Sauce
Recommended Wine Pairing - 2010 Rutherford Ranch Sauvignon Blanc

Seared Rare Ahi Tuna 29~

Seared Rare Ahi Tuna Crusted with Coriander & Black Pepper,
Served with a Ginger-Lime Jasmine Rice Cake, Wasabi Citrus Aioli, & Pickled Ginger
Recommended Wine Pairing - 2006 Dogwood Disqué la Rouge