



RESTAURANT & BAR

## DINNER MENU

### APPETIZERS

- SHRIMP AND VEGETABLE TEMPURA** served with seaweed and cucumber salad with Ponzu Vinaigrette ..... \$14.50
- DUNGENESS CRAB QUESADILLA** with Queso Fresco, onions, chipotle sauce and cilantro ..... \$14.50
- PORTOBELLO MUSHROOM RAVIOLI** served with wild mushroom broth and Parmesan cheese .... \$11.00

### SOUPS & SALADS

- TORTILLA SOUP** with diced chicken, cheddar cheese, cilantro and tortilla chips ..... \$ 5.00
- SOUP OF THE DAY** ..... \$ 4.00
- CAESAR SALAD** with Manchego cheese, croutons and Caesar dressing ..... \$ 9.00  
Add grilled, marinated chicken ..... \$12.00
- WARM SPINACH SALAD** with bacon, red onions, dried cranberries, Gorgonzola cheese and apple cider vinaigrette..... \$11.00
- SOUTHWESTERN BBQ CHICKEN SALAD** with grilled chicken, iceberg lettuce, tomatoes, pepper jack cheese, jicama, corn, black beans, cilantro, tortilla chips and spicy Southwestern dressing..... \$13.00
- ASSORTED BABY GREENS** with shaved fennel, roasted pecans, orange segments and white balsamic vinaigrette ..... \$ 6.00
- HOUSE SALAD** with 1000 Island dressing, Blue Cheese dressing or Lemon Vinaigrette ..... \$ 6.00

*Split plate charge \$5.00*

5/1/11



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**DINNER ENTREES**

<b>SEARED CHATEAU SIRLOIN MEDALLIONS</b> with Gorgonzola butter and oyster mushrooms, served with mashed potatoes and broccolini .....	\$22.00
<b>BACON-WRAPPED 5 OZ. FILET MIGNON</b> served with thyme potato gratin, grilled asparagus and Zinfandel-shallot sauce .....	\$25.00
<b>CHICKEN BREAST "PICCATA STYLE"</b> with caper berries, lemon and basil, served with linguini and seasoned vegetables .....	\$19.00
<b>STUFFED CHICKEN BREAST</b> with Boursin cheese and roasted red bell peppers served with grilled asparagus, thyme potato gratin and Marsala wine sauce .....	\$19.00
<b>PENNE PASTA WITH GRILLED LINGUICA</b> with three peppers, garlic, tomatoes, olive oil, basil and Parmesan cheese .....	\$19.00
<b>ANGEL HAIR PASTA AND GRILLED BACON-WRAPPED SHRIMP</b> with tomato-basil sauce and Parmesan cheese .....	\$21.00
<b>SLOW-BRAISED LAMB SHANK</b> with Syrah wine and aromatics served with mashed potatoes and broccolini .....	\$21.00
<b>GRILLED ORGANIC SALMON STEAK</b> with horseradish crust served with grilled asparagus, rice pilaf and lemon beurre blanc .....	\$23.00
<b>PORTOBELLO MUSHROOM NAPOLEON</b> with grilled vegetables including eggplant, asparagus, peppers, summer squash, Buffalo Mozzarella cheese, basil pesto and balsamic glaze .....	\$16.00

**HOMESTYLE ENTREES**

<b>GRILLED PRIME RIB FLATIRON STEAK</b> served with thyme potato gratin, grilled asparagus, tobacco onions and Zinfandel-shallot sauce .....	\$21.00
<b>SEARED PORK CHOPS</b> served with apple-raisin chutney, mashed potatoes and green beans .....	\$20.00
<b>ALISAL MEATLOAF</b> served with mashed potatoes, green beans and Shiitake mushroom gravy .....	\$17.00
<b>HALF-ROASTED CHICKEN GREMOLATA</b> served with mashed potatoes, green beans, and natural pan juices with crispy sage .....	\$19.00
<b>BEER-BRAISED BEEF POT ROAST</b> served with root vegetables, mashed potatoes and braising juices .....	\$19.00
<b>GRILLED GROUND SIRLOIN CHEESEBURGER</b> on a sesame bun with French fries .....	\$11.00
Add bacon .....	\$12.00

*A minimum gratuity of 18% will be applied to parties of 7 or more.*