

Appetizers

Buffalo Chicken Risotto Cakes With Creamy Blue Cheese Sauce, Celery Sticks & a Hot Sauce Drizzle 12.95

Peppercorn Crusted Seared Ahi Tuna* With Wasabi, Pickled Ginger, Soy Sauce & Tortillas Chips 16.95

Fresh Mozzarella & Tomato Bruschetta With Basil Pesto on Grilled French Bread 14.95

Blue Cheese Chips With Creamy Rosemary-Lemon Blue Cheese Cream with Parmesan & Fresh Tomato 14.95

Fried Calamari Served with Spicy Chipotle Aioli GF 13.95 **or Fried Prawns** 16.95

Grilled Artichoke With an Olive Oil Drizzle, Fresh Tomato, Basil & Parmesan with Our Chipotle Aioli 11.95

Angus Beef Sliders with Gorgonzola Cheese, Fresh Made Bacon Jam, Balsamic Greens & Tomato on Soft Slider Buns 14.95

Smoked Salmon Bruschetta With Lemon Herb Cream Cheese, Smoked Salmon, Capers, Light Red Onion & Olive Oil Drizzle 15.95

Housemade Crispy Spring Rolls With Asian Style Vegetables, Rice Noodles & Our Spicy Sweet & Sour Sauce 12.95

Gorgonzola Truffle Fries

Crispy Skin on Fries tossed with Rosemary, Lemon Zest, Garlic, Gorgonzola Cheese & Truffle Oil 10.95

Spicy Red Thai Curry & Peanut Chicken Wings

With Celery Sticks & Creamy Blue Cheese Dressing 11.95

BBQ Pulled Pork Tacos With Pepper Jack Cheese, Fresh Avocado & Sriracha Coleslaw in Soft Corn Tortillas 12.95

Coconut Prawns Coconut Prawns with a Sweet Soy-Ginger Sauce 14.95

Pulled Pork Nachos With Jack & Cheddar Cheese, Guacamole, Sour Cream, Salsa, Olives & Jalapeno Slices Layered with Crispy Tortilla Chips 16.95

Crab Cakes Crab Cakes with a Cilantro-Lime Beurre Blanc 13.95

Smoked BBQ Chicken Quesadilla With White Cheddar & Pepper Jack Cheese, Green Chili, Cilantro, Corn Jalapeno-Mango Aioli & Fresh Mango Salsa 16.95

French Onion Soup Caramelized Onion, Fresh Herbs & Sherry in a Rich Beef Stock with Gruyere & Parmesan Cheese Gratin 9.95

Salads

Roast Chicken, Farro & Quinoa Salad With Arugula, Fresh Pear, Cranberries, Assorted Nuts, Gorgonzola & a Pomegranate Vinaigrette 16.95 Small 11.95

Greek Chicken Salad Wild Arugula, tossed with Roast Chicken, Grape Tomatoes, Cucumber, Kalamata Olives, Capers, Feta Cheese & Croutons in a Lemon Vinaigrette 16.95 Small 11.95

Smoked Chicken Tossed Cobb Salad Mixed Sonoma Organic Greens with House Smoked Chicken, Bacon, Cherry Tomatoes Avocado, Egg, Blue Cheese Crumbles & a Balsamic Vinaigrette 16.95 Small 11.95

Sonoma Salad

Local Smoked Chicken, Granny Smith Apples, Cranberries, Gorgonzola, Candied Walnuts & Honey Mustard Vinaigrette 16.95 Small 11.95

Grilled Tuna or Smoked Salmon Salad Nicoise* Over Organic Greens with Hard Boiled Egg, Green Beans, Olives, Tomato, Cucumber & Red Potatoes with a Lemon-Thyme Vinaigrette 18.95

Blackened Salmon or Fried Calamari Caesar Blackened Salmon Filet or Our House Fried Calamari over Crisp Caesar salad 16.95

Bleu Cheese Wedge Iceberg Wedge with Danish Bleu Cheese Dressing, Bacon & Garlic Chips 9.95 Small 6.95

Crab Cake Salad Dungeness Crab Cakes with mixed greens & Spicy Aioli 16.95 Small 11.95

Fresh Spinach & Grilled Chicken Salad

With Gorgonzola, Dried Cranberries & Apples in a Warm Honey-Mustard Dressing 16.95 Small 11.95

Caesar Hearts of Romaine with Caesar Dressing 10.95 Small 7.95 Add Chicken or Shrimp Add 5.00 Prawns 10.00

Mixed Sonoma Greens Salad

With a Light Vinaigrette 5.95

Soup Du Jour

Cup 4.95 Bowl 6.95

Served rare to raw, may be cooked more

Substitutions or added items are subject to additional charges. There is a 5 dollar Split Plate fee for sharing a meal

Entrées

Entrees served with soup or salad

Grilled Angus Hanger Steak

With a Cognac Wild Mushroom Black Truffle Sauce & Maitre`d Butter 30.95

Grilled Rib Eye Steak Tender, Nicely Marbled 12 oz Cut with Roasted Garlic & Rosemary Butter & Crisp Onion Strings 32.95

Filet Mignon Grilled or Pan Seared 8oz Filet with a Gorgonzola-Cabernet or Brandy Peppercorn Sauce 33.95

Calamari Steak Dore` With a Creamy Lemon Caper Sauce 25.95

Grilled Salmon With a Lime-Thyme Dijon Beurre Blanc & a Creamy Orzo Pasta with Spinach, Basil Pesto & Lemon Zest 28.95

House Brined Thick Cut Pork Chop With a Sherry Wine French Onion Sauce Topped with Gruyere & Parmesan Cheese 26.95

Braised Lamb Shank With a Balsamic Pomegranate Port Lamb Jus over a Lemon Parmesan Risotto 27.95

Chipotle Honey Orange Baby Back Pork Ribs

Half Rack of Tender Baby Back Pork Ribs with Southwest Risotto Cakes & Jalapeno-Pineapple Slaw 25.95

Veal Saltimbocca Tender Veal Scaloppini with Gruyere Cheese, Prosciutto & Our Marsala Mushroom Sauce 27.95

Citrus Grilled Prawns Over a Creamy Artichoke Lemon Basil Risotto with a Sun Dried tomato Caper Beurre Blanc 26.95

Chicken & Prawns

Sauteed Chicken Breast & Prawns with Fresh Tomato, Basil, Lemon Zest, Sauvignon Blanc & a Touch of Cream 26.95

Chicken Paillard with Creamy Parmesan Salad Lemon, Herb & Panko Crusted Chicken Breast topped with Baby Arugula, tossed in a Creamy Garlic-Parmesan Dressing served over Creamy Basmati Rice with Peas 24.95

Charlie's Prime Rib Dinners

Available Friday & Saturday Nights

Choose Charlie's Cut, An 18oz Cut of Prime Grade Beef 36.95
or *Our Regular Dinner, A 14oz Cut of Prime Grade Beef* 31.95

Pastas, Pizzas & Sandwiches

Capellini & Salmon With Fresh Tomatoes, Spinach, Lemon-Basil, Red Vermouth, a Bit of Cream with Parmesan 23.95

Handmade Vegetable & Ricotta Filled Ravioli

Tossed with Artichoke, Grape Tomatoes, a Light Roasted Tomato Pesto with Fresh Mozzarella 23.95

Housemade Gnocchi with Shredded Short Ribs With Oven Roasted Tomato, Mushrooms, Spinach, Port Wine Our Rich Beef Jus, Goat & Parmesan Cheese 24.95 Small 19.95

Chef's Smoked Pork Belly Carbonara With Peas, Mushrooms, Garlic, Fresh Herbs & White Wine with a Touch of Cream & Parmesan 22.95 Small 18.95

Fresh Fettuccini with House Smoked Chicken Pancetta, Mushrooms, Braised Leeks, Fresh Herbs, Chardonnay a Touch of Cream & Parmesan 22.95 Small 18.95

Three Sausage Pizza Italian Sausage, Pepperoni & Chorizo with Mozzarella 17.95

Smoked Brisket & Caramelized Onion Pizza With Roasted Red Pepper Pesto, Smoked & Regular Mozzarella, Mushrooms & Roasted Red Peppers 17.95

Sicilian Pizza Sweet Italian Sausage, Pepperoni, Portobello Mushroom, Artichokes, Red Peppers & Roasted Garlic with Smoked Mozzarella 17.95

Mediterranean Pizza Basil Pesto, Artichoke Hearts, Wilted Spinach, Roasted Garlic, Black Olive & Sun Dried Tomato with Mozzarella & Feta Cheeses 17.95

Combo Pizza Roasted Garlic Cream, Marinara, Mozzarella, Pepperoni, Sausage, Mushrooms, Green Peppers & Olives 17.95

Chef's Patty Melt Charbroiled Angus Beef Patty with Cambozola Cheese, Applewood Smoked Bacon, Avocado & Sriracha Aioli on Grilled Sourdough 14.95

Chicken Caesar Piadini (Pizza Sandwich) Our Crisp Pizza Crust with Basil Pesto, Mozzarella & Chicken with Crisp Caesar Salad in side 17.95

Cheeseburger 1/2 lb Ground Black Angus Beef with Cheddar Cheese served with Fries 14.95

Please let your server know if you have any **allergies** or **dislikes** as not all ingredients are listed & we Can no longer pay for these Orders