

Appetizers

Spicy Ahi Tuna Poke Tostada Sweet Onion, Jalapeno, Cabbage Slaw with Sesame Oil on Corn Tortilla 17.95

Fresh Mozzarella & Tomato Bruschetta With Basil Pesto on Grilled French Bread 15.95

Blue Cheese Chips With Creamy Rosemary-Lemon Blue Cheese Cream with Parmesan & Fresh Tomato 15.95

Fried Calamari Served with Spicy Chipotle Aioli GF 14.95 **or Fried Prawns** 16.95

Grilled Artichoke Lemon Herb Grilled with a Basil Lemon Aioli 13.95

BBQ Brisket & Bacon Sliders With Bacon, Cheddar Cheese & Sliced Pickles on Soft Slider Buns 15.95

Smoked Salmon Bruschetta With Lemon Herb Cream Cheese, Smoked Salmon, Capers, Light Red Onion & Olive Oil Drizzle 17.95

Crab Cakes Pan Fried with a Lemon-Chive Beurre Blanc & Remoulade Sauce 14.95

Pork Carnitas Tacos With Shredded Lettuce, Onion & Tomatillo Salsa in Soft Corn Tortillas with Lime & Cilantro 13.95

Crispy Southwest Eggrolls With Chicken, Black Beans, Cheddar Cheese & Vegetables in Won Ton Wrapper with Avocado Ranch 13.95

Coconut Prawns Coconut Prawns with a Sweet Soy-Ginger Sauce 15.95

Pulled Pork Nachos With Jack & Cheddar Cheese, Guacamole, Sour Cream, Salsa, Olives & Jalapeno Slices Layered with Crispy Tortilla Chips 18.95

Gorgonzola Truffle Fries

Crispy Skin on Fries tossed with Rosemary, Lemon Zest, Garlic, Gorgonzola Cheese & Truffle Oil 11.95

Chipotle Maple Glazed Chicken Wings

With Celery Sticks & Creamy Blue Cheese Dressing 14.95

Buffalo Chicken Quesadilla With Shredded Roast Chicken tossed in Hot Sauce, Monterey Jack & Blue

Served with Sriracha Aioli, a Sour Cream Drizzle & Scallions 17.95

Salads

Roast Chicken, Faro & Quinoa Salad With Arugula, Fresh Pear, Cranberries, Assorted Nuts, Gorgonzola & a Pomegranate Vinaigrette 17.95

Greek Chicken Salad Wild Arugula, tossed with Roast Chicken, Grape Tomatoes, Cucumber, Kalamata Olives, Capers, Feta Cheese & Croutons in a Lemon Vinaigrette 17.95

Smoked Chicken Tossed Cobb Salad Mixed Sonoma Organic Greens with House Smoked Chicken, Bacon, Cherry Tomatoes Avocado, Egg, Blue Cheese Crumbles & a Balsamic Vinaigrette 17.95

Sonoma Salad

Local Smoked Chicken, Granny Smith Apples, Cranberries, Gorgonzola, Candied Walnuts & Honey Mustard Vinaigrette 17.95

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 20.95

Blackened Salmon or Fried Calamari Caesar Blackened Salmon Filet or Our House Fried Calamari over Crisp Caesar salad 18.95

Bleu Cheese Wedge Iceberg Wedge with Danish Bleu Cheese Dressing, Bacon & Garlic Chips 10.95

Crab Cake Salad Dungeness Crab Cakes with mixed greens & Spicy Aioli 17.95

Fresh Spinach & Grilled Chicken Salad

With Gorgonzola, Dried Cranberries & Apples in a Warm Honey-Mustard Dressing 17.95

Caesar Hearts of Romaine with Caesar Dressing 12.95 Small 8.95 Add Chicken or Shrimp Add 5.00 Prawns 10.00

French Onion Soup Caramelized Onion, Fresh Herbs & Sherry in a Rich Beef Stock with Gruyere & Parmesan Cheese Gratin 10.95

Mixed Sonoma Greens Salad

With a Light Vinaigrette 6.95

Soup Du Jour

Cup 5.95 Bowl 7.95

Served rare to raw, may be cooked more

Substitutions or added items are subject to additional charges. There is a 10\$ Split Plate for sharing a meal

Entrées

Entrees served with soup or salad

Five Peppercorn Grilled New York Steak

With a Brandy Peppercorn Sauce, Parmesan, Garlic & Herb Roasted Red Potatoes 33.95

Grilled Rib Eye Steak Tender, Nicely Marbled 12 oz Cut with Roasted Garlic & Rosemary Butter & Crisp Onion Strings 34.95

Filet Mignon Grilled or Pan Seared 8oz Filet with a Gorgonzola-Cabernet or Brandy Peppercorn Sauce 34.95

Pesto Crusted Red Snapper With a Roasted Red Pepper Coulis & Lemon Beurre Blanc Parmesan, Garlic & Herb Roasted Red Potatoes 27.95

Grilled Salmon With a Lime-Thyme Dijon Beurre Blanc & a Creamy Orzo Pasta with Spinach, Basil Pesto & Lemon Zest 30.95

Pan Roasted Bone in Pork Chop With a Maple Horseradish Glaze 28.95

Braised Lamb Shank With a Balsamic Pomegranate Port Lamb Jus over a Lemon Parmesan Risotto 29.95

Chipotle Honey Orange Baby Back Pork Ribs

Half Rack of Tender Baby Back Pork Ribs with Southwest Risotto Cakes & Jalapeno-Pineapple Slaw 27.95

Pork Saltimbocca Tender Pork Scaloppini with Gruyere Cheese, Prosciutto & Our Marsala Mushroom Sauce 28.95

Citrus Grilled Prawns Over a Creamy Artichoke Lemon Basil Risotto with a Sun Dried tomato Caper Beurre Blanc 28.95

Chicken & Prawns

Sauteed Chicken Breast & Prawns with Fresh Tomato, Basil, Lemon Zest, Sauvignon Blanc & a Touch of Cream 28.95

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 26.95

Pastas, Pizzas & Sandwiches

Baked Lemon Salmon Pasta With Garlic, Lemon Roasted Tomato, Spinach, Dill Cream & Parmesan 25.95

Housemade Gnocchi with Shredded Short Ribs With Oven Roasted Tomato, Mushrooms, Spinach, Port Wine, Our Rich Beef Jus, Goat & Parmesan Cheese 26.95

Pork Belly Carbonara With Wild Mushrooms & Fresh Peas in a Roasted Garlic Parmesan Cream 24.95

Handmade Vegetable & Ricotta Filled Ravioli

Tossed with Peas, Grape Tomatoes, a Light Roasted Tomato Pesto with Fresh Mozzarella 25.95

Chicken Fettuccini Roasted Chicken, Zucchini, Sundried Tomato & Roasted Garlic in a Lightly Spiced Tomato Broth & Parmesan 24.95

Three Sausage Pizza Italian Sausage, Pepperoni & Chorizo with Mozzarella 18.95

Buffalo Chicken Pizza With Shredded Roast Chicken in Hot Sauce, Red Onion, Fresh Mozzarella Blue Cheese & Green Onion 18.95

Veggie Avocado Pizza With Our Tangy Red Sauce, Red & Yellow Peppers, Red Onion, Basil Mozzarella & Goat Cheese 18.95

Sicilian Pizza Sweet Italian Sausage, Pepperoni, Portobello Mushroom, Artichokes, Red Peppers & Roasted Garlic with Smoked Mozzarella 19.95

Mediterranean Pizza Basil Pesto, Artichoke Hearts, Wilted Spinach, Roasted Garlic, Black Olive & Sun Dried Tomato with Mozzarella & Feta Cheeses 19.95

Combo Pizza Roasted Garlic Cream, Marinara, Mozzarella, Pepperoni, Sausage, Mushrooms, Green Peppers & Olives 18.95

Chef's Patty Melt Charbroiled Angus Beef Patty with Cambozola Cheese, Applewood Smoked Bacon, Avocado & Sriracha Aioli on Grilled Sourdough 15.95

Chicken Caesar Piadini (Pizza Sandwich) Our Crisp Pizza Crust with Basil Pesto, Mozzarella & Chicken with Crisp Caesar Salad in side 18.95

Cheeseburger ½ lb Ground Black Angus Beef with Cheddar Cheese served with Fries 15.95

Grilled Herb Marinated Salmon BLT With Applewood Smoked Bacon, Lettuce & Tomato on Grilled Sourdough 18.95

Vegetarian Panini With Grilled Zucchini, Roasted Red Peppers, Portobello Mushrooms & Fresh Mozzarella on Ciabatta Roll 17.95

Frankie's French Dip Thinly Sliced Prime Rib, Provolone Cheese Caramelized Onions & Creamy Horseradish on Garlic Toasted Baguette with a Rosemary Beef Jus 18.95

Roasted Turkey Club

Turkey, Apple Wood Smoked Bacon, Lettuce & Tomato on Toasted Sourdough 15.95

Pulled Pork Ciabatta Slow Cooked Pork with Chef's BBQ Sauce, Cheddar, Coleslaw & Sriracha Aioli on a Toasted Ciabatta Roll 16.95

Monte Cristo Sandwich

Turkey, Ham & Cheese, Lightly Egg Dipped & Grilled 13.95

Grilled Chipotle Chicken Wrap

With Lettuce, Tomato, Avocado, Onion, Bacon, Pepper Jack Cheese & Chipotle Ranch in a Roma Tomato Wrap 17.95

Buttermilk Fried Chicken Ciabatta

With Bacon, Provolone Cheese, Coleslaw & Honey Mustard on Toasted Ciabatta 18.95

Mushroom & Swiss Turkey Burger

Full Flavored Turkey Burger with Lettuce, Tomato, Red Onion, Pickle
Yellow Mustard Aioli on a Toasted Bun 15.95

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