

## 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

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

**Crab Cakes** With a Roasted Red Pepper Coulis & Remoulade Sauce with Micro Greens 14.95

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

## Salads

**Caesar** 12.95 Small 8.95 Add **Blackened Salmon** 8.00, **Chicken** or **Shrimp** Add 5.00 **Prawns** 10.00

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

**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

**Bleu Cheese Wedge** Iceberg Wedge with Danish Bleu Cheese Dressing & Bacon 10.95

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

**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 5\$ Split Plate for sharing a meal

# Entrées

Entrees served with soup or salad

**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

**Grilled Salmon** With a Dijon Lime Thyme Sauce & Creamy Risotto with Spinach & Lemon Zest 30.95

**Chipotle Honey Orange Baby Back Pork Ribs**

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

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

## Charlie's Prime Rib Dinners

Available Friday & Saturday Nights

*Choose Charlie's Cut, An 18oz Cut of Prime Grade Beef* 38.95

or *Our Regular Dinner, A 14oz Cut of Prime Grade Beef* 34.95

## Pastas, Pizzas & Sandwiches

**Handmade Vegetable & Ricotta Filled Ravioli**

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

**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 1/2 lb** Ground Black Angus Beef with Cheddar Cheese served with Fries 15.95

Please let your server know if you have any **allergies** or **dislikes** as not all ingredients are listed  
As we are trying to minimize waste

*We can only do 5 checks per table*

*Please ask your server about gluten free option*

*Please let your server know if you have any allergies or dislikes as not all ingredients are listed*

*There is a 3\$ per person Cake Fee for outside desserts*