

Appetizers

- Spicy Ahi Tuna Poke Cocktail** Green Onion, Jalapeno, Cabbage Slaw with Sesame Oil with Fried Wonton Chips 18.95*
- Bruschetta Caprese** Tomato, Basil, Fresh Mozzarella Combination served with Sourdough Crostini 15.95
- Smoked Salmon Bruschetta** With Lemon Herb Cream Cheese, Smoked Salmon, Capers, Light Red Onion & Olive Oil Drizzle 17.95
- Whole Artichoke** Pan Seared with Rosemary, White Wine & Shaved Garlic with Basil Lemon Aioli 13.95 **Vegan Option Available**
- Blue Cheese Chips** with Creamy Rosemary-Lemon Blue Cheese Cream with Parmesan & Fresh Tomato 15.95
- Deep Fried Artichoke Hearts** with a Basil Lemon Aioli 13.95
- BBQ Brisket & Bacon Sliders** Bacon, Cheddar Cheese & Sliced Pickles on Soft Slider Buns 16.95
- Crab Cakes** With a Roasted Red Pepper Coulis & Basil Lemon Aioli with Micro Greens 16.95
- Pork Carnitas Tacos** With Shredded Lettuce, Onion & Tomatillo Salsa in Soft Corn Tortillas with Lime & Cilantro 14.95
- Southwestern Chicken Egg Rolls** Deep Fried And Served with Avocado Ranch Dipping Sauce 18.95
- Fried Calamari** Served with Spicy Chipotle Aioli GF 16.95
- Coconut Prawns** Coconut Prawns with a Sweet Chili Sauce 15.95
- Pulled Pork Nachos** With Jack & Cheddar Cheese Sauce, Guacamole, Sour Cream, Salsa, Olives & Jalapeno Slices layered with Crispy Tortilla Chips 18.95
- Quesadilla** Shredded Chicken, Pepper Jack & Our House Pico de Gallo 18.95
- Gorgonzola Truffle Fries** Crispy Skin on Fries Tossed with Rosemary, Lemon Zest, Garlic, Gorgonzola Cheese & Truffle Oil 11.95
- Vegan Nuggets** Buffalo Style or Plain Jane served with Lemon Veganaise 16.95
- Moroccan Chicken Wings** Celery Sticks & Creamy Blue Cheese Dressing 15.95

Salads

- Caesar** 13.95 Small 8.95 Add **Blackened Salmon** 8.00, **Chicken** or **Shrimp** Add 5.00 **Prawns** 10.00
- Mixed Sonoma Greens Salad** With a Light Vinaigrette 7.95
- Roast Chicken, Faro & Quinoa Salad** Arugula, Fresh Pear, Cranberries, Assorted Nuts, Gorgonzola & a Pomegranate Vinaigrette 18.95
- Greek Chicken Salad** Wild Arugula, tossed with Roast Chicken, Grape Tomatoes, Cucumber, Kalamata Olives, Capers, Feta Cheese & Croutons in Lemon Vinaigrette 18.95
- Chicken Tossed Cobb Salad** Mixed Sonoma Organic Greens with House Roasted Chicken, Bacon, Cherry Tomatoes Avocado, Egg, Blue Cheese Crumbles & Balsamic Vinaigrette 18.95
- Sonoma Salad** Local Chicken, Granny Smith Apples, Cranberries, Gorgonzola, Candied Walnuts & Honey Mustard Vinaigrette 18.95
- 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
- The Wedge** Gem Iceberg lettuce with Danish Bleu Cheese Dressing, cucumbers, cherry tomatoes & Bacon 15.95
- Crab Cake Salad** Dungeness Crab Cakes with mixed greens & Spicy Aioli 19.95

French Onion Soup

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

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

Grilled Rib Eye Steak Tender, Nicely Marbled 15oz. Cut with Roasted Garlic & Rosemary Butter 38.95

Filet Mignon Grilled or Pan Seared 8oz Filet with a Gorgonzola-Cabernet or Brandy Peppercorn Sauce 37.95

La Petite Au Poivre pan seared 6oz Filet served with creamy peppercorn sauce 31.95

Braised Short Ribs served with seasonal veggies and garlic mashers 28.95

Baby Back Pork Ribs Half Rack of Tender Baby Back Pork Ribs with Southwest Sweet Potato Fries and our house slaw 28.95

Wild Caught Salmon Special Seasonal Veggies and Starch \$Market Price

Prawns Bordelaise Sauté prawns in white Bordeaux, lemon zest, Italian parsley and finished with butter 29.95

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 28.95

All entrees will be accompanied by seasonal veggies and russet mashed potatoes

Entrees served with soup or salad

Charlie's Prime Rib Dinners

Available Friday, Saturday and Sunday Nights

Choose Charlie's Cut, An 18oz Cut of Prime Grade Beef 39.95
Or *Our Regular Dinner, A 14oz Cut of Prime Grade Beef* 35.95

Pastas, Pizzas & Sandwiches

Handmade Vegetable & Ricotta Filled Ravioli

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

Vegan Raviolis Homemade Raviolis, Seasonal Veggies and Marinara 26.95

Shiitake Linguini Marsala our creamy Marsala sauce with sautéed shiitake mushrooms over a bed of linguini 21.95 **add** chicken 7.00

Eggplant Parmesan with our house marinara and fresh seasonal vegetables 22.95

Creamy Pasta Primavera Chefs creamy marinara with our mix of sauteed veggies and parmesan cheese 22.95 **add** chicken 7.00

Tre Salsiccia Italian Sausage, Pepperoni & Chorizo with Mozzarella 18.95

Margherita Pizza fresh mozzarella, roma tomato, chopped garlic, basil chiffonade and our house made marinara 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

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

Garden Burger Served with Vegan Mozzarella, Lettuce, Tomato and Grilled Onions and served on a Ciabatta Roll with Sweet Potato Fries 17.95

Chef's Patty Melt Charbroiled Angus Beef Patty with Cambozola Cheese, Applewood Smoked Bacon, Avocado & Sriracha Aioli on Grilled Sourdough 17.95

Cheeseburger 1/2 lb. Ground Black Angus Beef with Cheddar Cheese served with Fries 16.95

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