

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 **18.95**
- 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 9.95 Add **Blackened Salmon 9.00, Chicken** or **Shrimp** Add 7.00 **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 **16.95**
- 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 splitting a meal
There will be a 3.5% convenience fee for all CC or Debit Transactions**

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 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 sautéed 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**

Gaden 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 ½ lb. Ground Black Angus Beef with Cheddar Cheese served with Fries **16.95**

Vegan Mozzarella & Gluten Free Crust Available 2.00 ea.

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