



APPETIZERS

FRIED CALAMARI 16
Sweet Chili Aioli

SPANISH MUSHROOMS 13
Cremini Mushrooms, White Wine, Lemon, Garlic Butter
with Grilled Bread

FRIED BRUSSEL SPROUTS **G** 12
Dusted with Parmesan and served with Tarragon Aioli

DUNGENESS CRAB CAKES 19
Remoulade Sauce

SOUP OF THE DAY 10
Made Fresh Daily

SALADS

FARMHOUSE SALAD **G** 10
Tender Valley Greens, Grape Tomatoes, Cucumber, Tarragon Ranch Dressing

CAESAR SALAD 10/14
Hearts of Romaine, Pecorino Romano, Croutons, House-made Caesar Dressing
Add Chicken 7 Add Salmon 12

ENTREES

FISH AND CHIPS 22
Fresh Sierra Nevada Beer Battered Cod, Hand Cut Fries, Tartar Sauce

AMERICAN KOBE BURGER 18
White Cheddar, Iceberg Lettuce, Red Onion, Pickles, Brioche Bun, Hand Cut Fries

PAN ROASTED NORWEGIAN SALMON **G** 30
Arugula Pesto, Fingerling Potatoes, Caramelized Onion and Fennel, Baby Spinach, Fried Parsnips

SEAFOOD LINGUINI 31
Fresh Fish, Scallop, Calamari and Prawns in a Tomato Cream Sauce

PAN ROASTED ROSEMARY LEMON CHICKEN **G** 28
Trumpet and Cremini Mushroom Risotto, Seasonal Vegetables

PAN ROASTED HALIBUT **G** 35
Crayfish and Tomato Risotto, Arugula & Grape Tomato

GRILLED SWORDFISH **G** 36
Mediterranean Relish, Green Onion Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK STEAK **G** 38
Certified Angus Beef, Roasted Garlic Mashed Potatoes, Seasonal Vegetables

GRILLED 16 OZ RIB-EYE STEAK **G** 45
Certified Angus Beef with Pecorino Romano and
Garlic Smashed Fingerling Potatoes, Seasonal Vegetables

