



APPETIZERS, SALADS & SOUP

FRIED CALAMARI 16

Served with a Sweet Chili Aioli

SPANISH MUSHROOMS 15

Cremini Mushrooms, White Wine, Lemon, Garlic
Butter with Grilled Bread

SHRIMP COCKTAIL G 19

Traditional Cocktail Sauce

FARMHOUSE SALAD G 10

Tender Valley Greens, Grape Tomatoes,
Cucumber, Tarragon Ranch Dressing

CAESAR SALAD 12/16

Hearts of Romaine, Pecorino Romano, Croutons,
House-made Caesar Dressing
Add Chicken 7 Add Shrimp/Salmon 12

HEIRLOOM TOMATO SALAD 14

Fresh Mozzarella, Arugula, Buttermilk
Horseradish Herb Dressing

SHRIMP LOUIE G 22

Romaine, Shrimp, Asparagus, Grape Tomatoes,
Avocado, Hard Boiled Egg, Kalamata Olives

CHEF'S CHOICE SOUP DU JOUR 10

House-made Fresh Daily

LUNCH ENTREES

FISH AND CHIPS 22

Fresh Sierra Nevada Beer Battered Cod, Hand Cut Fries, and house-made Tartar Sauce

AMERICAN KOBE BURGER 18

Topped with White Cheddar, Iceberg Lettuce, Red Onion, Pickles, Brioche Bun, Hand Cut Fries

IMPOSSIBLE BURGER 17

Habanero Jack Cheese, Pickled Fresno Chiles, Shredded Lettuce, Tomato, Cajun Aioli,
Whole Wheat Greek Yogurt Bun, Hand Cut Fries

CHICKEN CLUB SANDWICH 18

Pickled Red Onion, Applewood Smoked Bacon, Habanero Jack Cheese, Tomato, Arugula, Chipotle Aioli,
Herb Ciabatta, Hand Cut Fries

PAN ROASTED NORWEGIAN SALMON G 28

Castelvetro Olive & Pistachio Tapenade, Asparagus, & Grape Tomato Couscous

GRILLED NEW YORK STEAK G 37

Certified Angus Beef, Roasted Garlic Hand Cut Fries



EXECUTIVE CHEF JULIAN VASQUEZ G GLUTEN FREE
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY CONTRIBUTE TO FOOD BORNE ILLNESS

