

## opening ideas

- soup du jour** 6.  
chef's daily specialty
- baked french onion soup** 6.  
croutons, swiss cheese
- simple greens** 6.  
tomatoes, cucumbers, red wine dressing
- small caesar** 6.  
croutons, parmesan cheese, classic caesar dressing

## next ideas

- chopped iceberg salad** 9.  
with crispy bacon, blue cheese, cherry tomatoes, candied walnuts, buttermilk ranch
- roasted beet and goat cheese salad** 9.  
with field greens, candied walnuts and raspberry vinaigrette
- southwest spring rolls** 7.  
chicken, chorizo, black beans, corn, three cheeses, grilled salsa
- rhode island style calamari** 11.  
flash fried calamari tossed in butter, garlic & cherry peppers, grilled tomato dipping sauce
- new orleans barbecued shrimp** 15.  
served with a tabasco cream sauce & french baguette

## Executive Chef Josh Wedel

## Executive Sous Chef Steve Burton

## Sous Chef Quincy Johnson

## main ideas

<b>tenderloin of beef filet</b> bacon shallot chutney, red wine jus robert mondavi cabernet sauvignon	30.
<b>12oz. ny strip</b> roasted garlic & tomato relish, shallot demi franciscan cabernet sauvignon	28.
<b>red wine braised beef short ribs</b> demi glace sauce, fried onions la crema pinot noir	20.
<b>sesame seared tuna</b> thai sweet chili beurre blanc estancia pinot noir	24.
<b>pan seared airline chicken breast</b> thyme and basil cream sauce kim crawford sauvignon blanc	18.
<b>parmesan crusted chicken</b> grilled tomato sauce sonoma-cutrer chardonnay	18.
<b>pan seared sea scallops</b> citrus beurre blanc maso canali pinot grigio	20.
<b>mustard crusted salmon</b> pepper coulis, pesto kim crawford sauvignon blanc	17.
<b>chicken penne pasta</b> boursin cream sauce, spinach sonoma-cutrer chardonnay	14.
<b>shrimp scampi linguine</b> sautéed shrimp, baby spinach, lemon white wine butter sauce sonoma-cutrer chardonnay	17.

## other ideas

<b>roasted corn and pepper basmati rice pilaf</b>	6.
<b>parmesan and truffle waffle fries</b>	6.
<b>blue cheese au gratin potatoes</b>	6.
<b>grilled asparagus</b>	6.
<b>seasonal vegetable medley</b>	6.
<b>roasted garlic whipped yukon potatoes</b>	6.
<b>wild mushrooms roasted with olive oil, garlic, herbs</b>	6.
<b>sautéed baby spinach with garlic</b>	6.