

**DATE: FRIDAY, FEBRUARY 16, 2018**

SOUP: NEW ENGLAND CLAM CHOWDER \$7.00

APP: SMOKED TROUT PLATE WITH CHOPPED EGGS, CAPERS, RED ONIONS, LEMONS, CREAM CHEESE, CROSTINI'S \$9.00

Recommended Wine: FROGS LEAP SAUVIGNON BLANC

MEAT: PORK OSSO BUCCO (SALMON CREEK RANCH) MIXED VEGETABLES MASHED POTATOES, \$24.00

Recommended Wine: MORGAN PINOT NOIR

FISH: HERBED GRILLED SALMON BUERRE BLANC, MIXED VEGETABLES, SHORT GRAIN BROWN RICE \$24.00

Recommended Wine: SONOMA CURTRER CHARDONNAY

VEGETARIAN: PORTABELLA MUSHROOM RAVIOLI WITH POMODORO AND ALFREDO SAUCE WITH MIXED VEGETABLES \$15.00

Recommended Wine: FRESCO BALDI CHIANTI

KIDS: MEATBALL GRINDER, FRENCH FRIES & COLE SLAW  
\$8.00

**DATE: SATURDAY, FEBRUARY 17, 2018**

SOUP: CREAM OF BUTTERNUT SQUASH WITH TOASTED ALMONDS  
AND DRIZZLED OLIVE OIL \$7.00

APP: BBQ RIB BITES, POTATO SKINS, CHEDDAR CHEESE, BACON  
BITS, SOUR CREAM \$10.00

Recommended BEER: SIERRA NEVADA PALE ALE

MEAT: 6oz FILET MIGNON WITH BORDELAISE SAUCE, ASPARAGUS  
AND CARROTS, MASHED POTATOES \$26.00

Recommended Wine: FOUR VINES ZINFANDEL

FISH: BLACKENED BASA, ASPARAGUS AND CARROTS, ORGANIC  
SHORT GRAIN BROWN RICE \$19.00

Recommended Wine: CHARLES & CHARLES RIESLING

VEGETARIAN: VEGETABLE CANNOLONI WITH RICOTTA CHEESE,  
POMODORO SAUCE, ASPARAGUS AND CARROTS  
\$15.00

Recommended Wine: FRESCA BALDI CHIANTI

KIDS: BBQ CHICKEN SANDWICH, FRENCH FRIES, COLE SLAW  
\$9.00

**DATE: SUNDAY, FEBRUARY 18, 2018**

SOUP: CREAM OF ASPARAGUS SOUP \$7.00

APP: CRAB CAKES WITH MUSTARD CAPER SAUCE \$9.00

Recommended Wine: THE SEEKER SAUVIGNON BLANC

MEAT: ROAST PRIME RIB OF BEEF AU JUS, BROCCOLI AND  
CARROTS, MASHED POTATOES \$29.00

Recommended Wine: RUTHERFORD RANCH CABERNET

FISH: PANKO BREADED MAHI MAHI WITH MANGO AND PICKLED  
GINGER SALSA, BROCCOLI AND CARROTS, ORGANIC SHORT  
GRAIN BROWN RICE \$24.00

Recommended Wine: NAPA CELLARS CHARDONNAY

VEGETARIAN: STUFFED ZUCCHINI WITH BRUNOISE  
VEGETABLES, LENTILS,  
POMODORO SAUCE, VEGAN CHEESE, QUORN  
FILET  
NUGGETS, QUINOA \$15

Recommended Wine: FRESCO BALDI CHIANTI

KIDS: GRILLED CHEESE, STEAK FRIES, COLE SLAW \$8.00

**DATE: MONDAY, FEBRUARY 19, 2018**

SOUP: CREAM OF POTATO LEEK \$7.00

APP: PANKO BREADED CALAMARI STRIPS, LEMON WEDGES,  
TARTER AND COCKTAIL SAUCE \$10.00

Recommended Wine: THE SEEKER SAUVIGNON BLANC

MEAT: PORK OSSO BUCCU (SALMON CREEK RANCH), MATCHSTICK  
ZUCCHINI AND BUTTERNUT SQUASH, MASHED POTATOES  
\$25.00

Recommended Wine: MORGAN COTES DE CROWES RED BLEND

FISH: SEAFOOD CIOPPINO WITH SHRIMP, SCALLOPS, CRAB, SEAFOOD, MATCHSTICK ZUCCHINI AND BUTTERNUT SQUASH AND SAFFRON RICE \$24.00

Recommended Wine: FROGS LEAP SAUVIGNON BLANC

VEGETARIAN: VEGETABLE TOFU BOURGUIGNONNE, MATCHSTICK ZUCCHINI AND BUTTERNUT SQUASH AND SAFFRON RICE \$

Recommended Wine: RUTHERFORD RANCH CABERNET

KIDS: BBQ BEEF SANDWICH, FRENCH FRIES, COLE SLAW \$8.00

**DATE: TUESDAY, FEBRUARY 20, 2018**

SOUP: MINISTRONE SOUP \$7.00

APP: 5-BEET BATTERED SHRIMP, MICRO GREENS, PUNGENT FRUIT SAUCE, LEMON WEDGES \$13.00

Recommended Wine: NAPA CELLARS CHARDONNAY

MEAT: SEARED DUCK BREAST A LA ORANGE (MAPLE LEAF FARM), MIXED VEGETABLES, and MIXED WILD AND BROWN RICE \$26.00

Recommended Wine: MORGAN PINOT NOIR

FISH: SEARED SCALLOPS IN A PORTABELLA MUSHROOM, SAUTÉED SPINACH, MORNAY SAUCE, MIXED VEGETABLES, SHORT GRAIN BROWN RICE \$24.00

Recommended Wine: SONOMA CURTRER CHARDONNAY

VEGETARIAN: INDIAN PLATE WITH CHANA MASALA, MATAR PANEER , INDIAN CAULIFLOWER, SHORT GRAIN BROWN RICE \$16.00

Recommended BEER: LAGUNITAS IPA

KIDS: MEATBALL GRINDER, FRENCH FRIES, COLE SLAW \$8.00

**DATE: WEDNESDAY, FEBRUARY 21, 2018**

SOUP: CREAM OF BUTTERNUT SQUASH WITH TOASTED ALMONDS  
AND DRIZZLED OLIVE OIL \$7.00

APP: BBQ RIB BITES, POTATO SKINS, CHEDDAR CHEESE, BACON  
BITS, SOUR CREAM \$10.00

Recommended BEER: SIERRA NEVADA PALE ALE

MEAT: 6oz FILET MIGNON WITH BORDELAISE SAUCE, ASPARAGUS  
AND CARROTS, MASHED POTATOES \$26.00

Recommended Wine: FOUR VINES ZINFANDEL

FISH: BLACKENED BASA, ASPARAGUS AND CARROTS, ORGANIC  
SHORT GRAIN BROWN RICE \$19.00

Recommended Wine: CHARLES & CHARLES RIESLING

VEGETARIAN: STUFFED PORTABELLA MUSHROOM WITH BRUNOISES  
VEGETABLES, POLENTA, ARTICHOKE BOTTOMS,  
POMODORO SAUCE, and PROVOLONE CHEESE \$15.00

Recommended Wine: FRESCA BALDI CHIANTI

KIDS: BBQ CHICKEN SANDWICH, FRENCH FRIES, COLE SLAW  
\$9.00

**DATE: THURSDAY, FEBRUARY 22, 2018**

SOUP: CREAM OF ASPARAGUS SOUP \$7.00

APP: CRAB CAKES WITH MUSTARD CAPER SAUCE \$9.00

Recommended Wine: THE SEEKER SAUVIGNON BLANC

MEAT: ROAST PRIME RIB OF BEEF AU JUS, BROCCOLI AND  
CARROTS, MASHED POTATOES \$29.00

Recommended Wine: RUTHERFORD RANCH CABERNET

FISH: PANKO BREADED MAHI MAHI WITH MANGO AND PICKLED  
GINGER SALSA, BROCCOLI AND CARROTS, ORGANIC SHORT  
GRAIN BROWN RICE \$24.00

Recommended Wine: NAPA CELLARS CHARDONNAY

VEGETARIAN: STUFFED ZUCCHINI WITH BRUNOISE  
VEGETABLES, LENTILS,



POMODORO SAUCE, VEGAN CHEESE, QUORN  
FILET  
NUGGETS, QUINOA \$15

Recommended Wine: FRESCO BALDI CHIANTI

KIDS: GRILLED CHEESE, STEAK FRIES, COLE SLAW \$8.00

**DATE: FRIDAY, FEBRUARY 23, 2018**

SOUP: NEW ENGLAND STYLE CLAM CHOWDER \$7.00

APP: ANTIPASTI PLATTER- SALAMI, PROVOLONE. PROSCIUTTO,  
DEVEILED EGGS, SMOKED TROUT, GRILLED VEGGIES,  
ANCHOVIES, OLIVES  
\$10.00

Recommended Wine: FRESCO BALDI CHIANTI

MEAT: PORK OSSO BUCCU (SALMON CREEK RANCH), MATCHSTICK  
ZUCCHINI AND BUTTERNUT SQUASH, MASHED POTATOES  
\$25.00

Recommended Wine: MORGAN COTES DE CROWES RED BLEND

**FISH:** BOWTIE PASTA WITH SHRIMP, SCALLOPS SEAFOOD, SAUCE NANTUA, MATCHSTICK ZUCCHINI AND BUTTERNUT SQUASH \$24.00

Recommended Wine: THE SEEKER SAUVIGNON BLANC

**VEGETARIAN:** VEGAN/VEGETARIAN/GF LASAGNA WITH TINKYADA RICE LASAGNA NOODLES, VEGAN CHEESE, POMODORO SAUCE, & GRILLED VEGGIES, \$15.00

Recommended Wine: FRESCO BALDI CHIANTI

**KIDS:** SAUTÉED CHICKEN WITH BOWTIE PASTA, ALFREDO SAUCE & PEAS: \$8.00

**DATE: SATURDAY, FEBRUARY 24, 2018**

**SOUP:** TOMATO BISQUE WITH FRESH BASIL \$7.00

**APP:** PANKO BREADED CALAMARI STRIPS WITH TARTAR & COCKTAIL SAUCE, LEMON WEDGES, FRESH PARSLEY \$10.00

Recommended Wine: FROGS LEAP SAUVIGNON BLANC

MEAT: ROAST PRIME RIB OF BEEF, AU JUS, HORSERADISH SAUCE,  
ASPARAGUS AND CARROTS, MASHED POTATOES \$29.00

Recommended Wine: RUTHERFORD RANCH CABERNET

FISH: BEER BATTERED TROUT, ASPARAGUS AND CARROTS,  
FRENCH FRIES, TARTAR SAUCE \$20.00

Recommended BEER: SIERRA NEVADA PALE ALE

VEGETARIAN: VEGETARIAN STUFFED TOMATO WITH QUINOA,  
ASPARAGUS AND CARROTS \$15.00

Recommended Wine: FRESCO BALDI CHIANTI

KIDS: GRILLED CHEESE, FRENCH FRIES, COLE SLAW \$8.00