

Executive Chef:
James Hafner



Gift Certificates
Banquet Facilities

PH 925.932.14748

DINNER MENU

- S T A R T E R S -

CHILLED JUMBO PRAWN COCKTAIL Citrus Horseradish Cocktail Sauce, Sliced Avocado	\$14.95
BEEF CARPACCIO Thinly Sliced Beef, Dijon Mustard, Shaved Asiago Cheese, Capers, Extra Virgin Olive Oil	\$10.50
SESAME CRUSTED AHI TUNA Aged Balsamic Vinaigrette, Organic Mixed Greens	\$13.50
SMOKED NORWEGIAN SALMON Potato Cake, Pickled Red Onions, Capers, Mixed Greens, Crème Fraiche, Caviar	\$12.25
SEARED DAYBOAT SCALLOPS Citrus Beurre Blanc, Wilted Spinach	\$13.25
FRITTI MISTI Calamari, Rock Shrimp, Paprika- Caper Aioli	\$10.95
ANTI PASTO PLATTER Pancetta Wrapped Prawn, Caprese, Brigante Pecorino Cheese, Olives, Assorted Charcuterie	\$13.75
HALF DOZEN OYSTERS ON THE HALF SHELL Champagne Mignonette	\$11.75
IMPORTED AND DOMESTIC CHEESE PLATE Served with Artisan Bread Toasts	\$11.25
STEAMED P.E.I. MUSSELS Scallions, Sun Dried Tomatoes, Garlic, Fresh Basil, Chorizo, White Wine	\$10.75



- S A L A D S -

ENDIVE AND POACHED PEAR SALAD Radicchio & Arugula, Blue Cheese Crumbles, Toasted Walnut Vinaigrette	\$ 9.25
ORGANIC MIXED GREENS Aged Balsamic Vinaigrette, Honey Glazed Walnuts, Herbed Goat Cheese Crostini	\$ 7.50
ICEBERG LETTUCE WEDGE Crumbled Blue Cheese, Applewood Smoked Bacon, Hard Boiled Egg	\$ 9.50
RED AND GOLDEN BEET SALAD Pink Grapefruit, Smoked Humboldt Fog Goat Cheese, Olives, Baby Spinach	\$ 9.25
WALDORF SALAD Butter Lettuce, Apples, Grapes, Raisins, Stilton Cheese, Honey Glazed Walnuts, Tarragon Vinaigrette	\$ 9.75
CAESAR SALAD Roasted Garlic Croutons, Parmigiano Reggiano, Classic Caesar Dressing	\$ 9.75
SHAVED FENNEL & WILD ARUGULA SALAD White Balsamic & Walnut Oil Vinaigrette, Goat Cheese	\$ 9.95

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DINNER MENU (continued)

- P A S T A S -

CAPPELLINI GAMBERI Rock Shrimp, Prawns, Arugula, White Wine, Basil, Spicy Marinara Sauce	\$22.95
PENNE DIAVOLA House Made Spicy Sausage, Tarragon, Cherry Tomatoes, Parmesan Cheese	\$17.75
RISOTTO FRUTTI DI MARE Bay Scallops, Rock Shrimp, P.E.I. Mussels, Manila Clams, White Wine	\$20.95
GNOCCHI VERDURE Cherry Tomatoes, Garden Vegetables, Arugula, Lemon Parmesan Cream Sauce	\$19.95
LINGUINI MASSIMO Manila Clams, P.E.I. Mussels, Jumbo Prawns, Pancetta, Chorizo Sausage, Mushrooms	\$21.95
MUSHROOM RAVIOLI Black Truffle and Porcini Mushroom Ravioli, Red Bell Pepper Pesto, Lemon Herb Broth	\$18.95



- E N T R E E S -

MUSCOVY DUCK Roast Breast, Crispy Leg Confit, Braised Artichokes, White Beans, Grilled Radicchio, Vincotto	\$25.95
SMOKED BREAST OF CHICKEN Wild Mushroom Ragout, Roast Potatoes, Sautéed Vegetables	\$19.95
ROAST PORK TENDERLOIN Sweet Potato Puree, Merlot Poached Apple-Pear Sauce	\$23.75
PAN-SEARED ATLANTIC SALMON Roasted Potatoes, Vegetables, Lemon Butter Sauce	\$24.50
OVEN ROASTED LOCAL HALIBUT Fennel and Leek Risotto, Citrus Beurre Blanc, Iced Pepper Salad	\$25.95
VEAL PICCATA Lemon, Capers, White Wine, Butter & Cheese Pasta Side	\$25.95
GRILLED HANGER STEAK Gorgonzola Butter, Aged Balsamic and Garlic Thyme Fries	\$18.95
PRIME FILET MIGNON Yukon Gold Potato Chive Gratin, Sautéed Vegetables	\$34.95

• *An 18% Service Charge May Be Added to Parties of Six or More.*
• *Entrée Split Charge May Apply.*