

Appetizers

Gruyere Fondue

Gruyere, Swiss cheese, green onions, and fresh herbs baked to golden brown

10

Homemade Chips

topped with our warm blue cheese sauce

7

Charcuterie

Assorted cured meats and exotic cheeses served with crackers and olives

12

Salads

Dressings: Balsamic, Tarragon Citrus (house dressing), Blue Cheese, Ranch, Champagne Vinaigrette

Add Chicken \$3 or Salmon \$6

Cobb Salad

Grilled chicken breast, iceberg, bacon, avocado, egg, bleu cheese crumbles, tomato

Regular 12 / Petite 7

Steak Salad

Grilled hanger steak over mixed greens with goat cheese, red grapes, and grape tomatoes

Regular 12 / Petite 7

Roasted Beet and Feta Salad

Mixed greens, beets, goat cheese, grape tomatoes, candied walnut, and pinenuts

Regular 9 / Petite 6

Caesar Salad

Romaine, parmesan, crostini, caesar dressing

Regular 10 / Petite 6

Salad Nicoise

Fresh green and yellow haricot vert, seared ahi tuna fingerling potatoes, cherry tomatoes, red onion, and basil tossed with tarragon citrus dressing

Regular 11 / Petite 6

Sierra Salad

Baby greens, candied walnuts, grape tomatoes, julienned apples, dried cranberries, tarragon citrus dressing

Regular 10 / Petite 6

Seared Ahi Tuna Salad

Sushi grade tuna on a bed of spinach, mandarin oranges, candied walnuts, grape tomatoes, soba noodles, and Asian vinaigrette

Regular 12 / Petite 7

Soup De Jour or House Salad served with all entrees

Classic Burger

½ lb. Angus burger, lettuce, thousand islands dressing, tomato, pickle, onion and cheddar
12

Fish & Chips

Ale battered cod, fries, remoulade sauce
15

12 oz. New York Strip Steak

Grilled to perfection served with bordelaise reduction and garlic mashed potatoes
28

Cog Au Vin

Tender Chicken Braised in Red Wine with Bacon, Onions and Mushroom with saffron risotto
17

Duck Confit

Confit of duck leg, served over a warm lentil salad garnished with sautéed mushroom diced tomato and green onion
19

Barramundi

Pan seared New Zealand sea bass with saffron risotto and topped with champagne buerre blanc
22

Atlantic Salmon

Oven poached Atlantic salmon topped with champagne Buerre Blanc and saffron risotto
21

Filet Mignon

8 oz. center cut filet served with bordelaise reduction and saffron risotto
28

Market Fish

freshest seafood offered at seasonal prices

Beef Stroganoff

Traditional creamy stroganoff with braised short ribs, onion, mushrooms, sour cream served over a bed of cappellini pasta
15

Seafood Pasta

Grilled salmon, shrimp, lump crab meat, parmesan cheese, tomato, tossed with cappellini pasta and saffron bouillabaisse
19

Vegetarian Pasta

Seasonal vegetables tossed in our basil pesto cream sauce and topped with Parmigianino reggiano
17