



## Starters

- Oven-Roasted Tomato- Basil Soup**  
Petite Jalapeno-Cheddar Corn Bread Muffin 7  
*Fogdog, Pinot Noir, Sonoma Coast 15.00*
- Panko-Breaded Dungeness Crab Cakes**  
White Truffle, Apple and Celery Root Salad  
with Meyer Lemon-Chipotle Pepper Aioli 12  
*Ferrari-Carano, Fumé Blanc, Sonoma County 10.00*
- Hog Island Oysters on the Half Shell**  
Champagne-Shallot Mignonette  
and Homemade Cocktail Sauce 2.50 ea  
*J Vineyards, "Cuvée 20," Brut, Russian River Valley 14.00*
- Ginger-Roasted Castroville Artichoke**  
Meyer Lemon Aioli, Extra-Virgin Olive Oil 9  
*Hartford Court, "Four Hearts Vineyard,"  
Chardonnay, Russian River Valley 14.00*
- Crispy Fried Calamari**  
Chipotle Pepper Rémolade  
and Homemade Cocktail Sauce 9  
*Alexander Valley Vineyards,  
Rosé of Sangiovese, Alexander Valley 9.00*

## Salads

- Wiley Farms Organic Baby Spinach Salad**  
Warm Laura Chenel Goat Cheese Cake with  
Star Fruit in Pepita-Prickly Pear Vinaigrette 8  
*Chateau St. Jean, Riesling, Sonoma County 8.00*
- Nectar "Tower" of Romaine**  
Romaine Hearts with Cucumbers,  
Croutons and Parmigiano-Reggiano  
in Creamy Garlic Dressing 8  
*Cline, Viognier, Carneros 9.00*
- Local Organic Field Green Salad**  
Candied Pecans and Strawberries  
in White Balsamic Vinaigrette 7  
*Sonoma-Cutrer, "Russian river Ranches,"  
Chardonnay, Russian River valley 12.00*
- Heart of Butter Lettuce "Wedge" Salad**  
Pt. Reyes Blue Cheese with Tomatoes  
and Applewood Smoked Neuski's Bacon  
in Blue Cheese-Apple Cider Vinaigrette 8  
*MacMurray Ranch, Pinot Gris, Sonoma Coast 9.00*

## Sandwiches

All Sandwiches served with Wine Country Coleslaw and Homemade Potato Chips

- Grilled Angus Burger**  
Sesame Seed Bun with Sonoma Pepper Jack,  
Avocado, Mushrooms and Pesto Mayonnaise 12  
*Racer 5 IPA, Bear Republic Brewing Co. 6.00*
- Peppered Pastrami Reuben Panini**  
Chipotle Pepper Rémolade with Gruyere  
and Sauerkraut on Toasted Ciabatta Bread 14  
*Bass Ale, Marston's Brewery 6.00*
- Vegetarian Falafel Burger**  
Smoked Paprika-Tomato Relish with Cool  
Yogurt Raita on Old Mills Bakery Organic Bun 11  
*Scrimshaw Pilsner, North Coast Brewing Co. 6.00*
- Nectar Turkey Sandwich**  
Smoked Turkey with Cranberry Mayonnaise,  
Tomato, Sonoma Jack Cheese  
and Butter Lettuce on Croissant 12  
*Red Nectar Ale, Firestone Brewing Co. 6.00*
- Pan-Roasted Salmon and  
Watercress Sandwich**  
Sausalito Springs Watercress with  
Avocado, Cucumber, Sliced Tomato and  
House-made Rémolade on Warm Ciabatta Bun 15  
*Napa Smith Wheat, Napa Smith Brewing Co. 6.00*

## Pasta and Risotto

### Oven-Roasted Tomato Cappellini

Parmigiano-Reggiano with Basil, Garlic and Olive Oil 18  
*Alexander Valley Vineyards, "Redemption,"  
 Zinfandel, Dry Creek Valley 12.00*

### Organic Golden Beet Risotto

Steamed Vegetables and Balsamic Reduction 19  
*Domaine Chandon, Pinot Noir, Carneros 11.00*

### Chicken-Apple Sausage Pappardelle

Asparagus, Tomatoes and Olives  
 in Roasted Fennel Cream Sauce 22  
*Murphy-Goode, Merlot, Sonoma County 10.00*

**S** Seasoned Fries  
 Corn Bread Muffins  
**i** Beer-Battered  
 Tempura Onion Rings  
**d** Sweet Potato Fries  
**e** Twice-baked Potato  
**s** Seasonal Veg  
 Wine Country  
**\$4** Cole Slaw  
 Potato Chips

## Entrées

All Entrees served with a Parmesan Twice-baked Potato and Seasonal Vegetable

### Fresh Fish of the Day

Today's Seafood as described by your server AQ

### Pan-Seared Atlantic Salmon

Roasted Tomato Broth with Lemon Verbena  
 and Avocado Mousseline 22  
*Buena Vista, Chardonnay, Carneros 10.00*

### Seared Sea Scallops

Pea Shoot Salad with Pomegranate Vinaigrette  
 and Verjus Beurre Blanc 25  
*Cline, Viognier, Carneros 9.00*

### Stuffed Petaluma Chicken Breast

Artichokes, Tomatoes and Caperberries  
 with Fresh Mozzarella in Boursin Cream Sauce 20  
*Fogdog, Pinot Noir, Sonoma Coast 15.00*

### Pan-Seared Kobe Beef Meatloaf

Beer-Battered Tempura Onion Rings, Pan Gravy 19  
*Ferrari-Carano, "Siena," Sonoma County 12.00*

### Slow Roasted Prime Rib of Beef

Balsamic Caramelized Shallots, Aus Jus 24  
*Moon Mountain, "Estate Reserve,"  
 Cabernet Sauvignon, Sonoma County 14.00*

### Herb-Grilled Petite Lamb T-Bone

Roasted Grape Compote in Natural Jus 24  
*Dutton Estate, "Gail Ann's Vineyard,"  
 Syrah, Russian River Valley 12.00*

### Grilled Dry-Aged New York Strip

Chimichurri Compound Butter,  
 Caramelized Shallots, Cabernet Sauce 26  
*Stonestreet, Cabernet Sauvignon, Alexander Valley 16.00*

Corkage fee- \$15 per 750ml

18% gratuity added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish  
 or eggs may increase your risk of food borne illness

This menu is printed on recycled paper