



## Starters

### Oven-Roasted Tomato-Basil Soup

Petite Jalapeno-Cheddar Corn Bread Muffin 6

### Wiley Farms Organic Baby Spinach Salad

Warm Laura Chenel Goat Cheese Cake with  
Star Fruit in Pepita-Prickly Pear Vinaigrette 8

### Nectar "Tower" of Romaine

Romaine Hearts with Cucumbers, Croutons  
and Parmigiano-Reggiano in Creamy Garlic Dressing 8

### Local Organic Field Green Salad

Candied Pecans and Strawberries  
in White Balsamic Vinaigrette 7

### 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

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

### Lunch Special

Half Nectar Turkey Sandwich, Cup of Soup and Iced Tea  
12.50

## Sandwiches

All Sandwiches served with Wine Country Coleslaw and Homemade Potato Chips

### Grilled Vegetable Panini

Fresh Mozzarella with Oven-Roasted Tomatoes  
and Pesto on Grilled Focaccia 12

### Peppered Pastrami Reuben Panini

Chipotle Pepper Rémoulade with Gruyere  
and Sauerkraut on Toasted Ciabatta Bread 14

### Grilled Angus Burger

Sesame Seed Bun with Sonoma Pepper Jack,  
Avocado, Mushrooms and Pesto Mayonnaise 12

### Prime Rib French Dip

French Roll with Horseradish Cream, Aus Jus 14

### Nectar Turkey Sandwich

Smoked Turkey with Cranberry Mayonnaise,  
Tomato, Sonoma Jack Cheese  
and Butter Lettuce on Croissant 12

### Vegetarian Falafel Burger

Smoked Paprika-Tomato Relish with  
Cool Yogurt Raita on Old Mills Bakery Organic Bun 11

### Pan-Roasted Salmon and Watercress Sandwich

Sausalito Springs Watercress with  
Avocado, Cucumber, Sliced Tomato and  
House-made Rémoulade on Warm Ciabatta Bun 15

## Entrees

All Entrees served with Parmesan Twice Baked Potato and Seasonal Vegetable

### Oven-Roasted Tomato Cappellini

Parmigiano-Reggiano with Basil, Garlic and Olive Oil 16

### Stuffed Petaluma Chicken Breast

Artichokes, Tomatoes and Caperberries  
with Fresh Mozzarella in Boursin Cream Sauce 18

### Pan-Seared Atlantic Salmon

Roasted Tomato Broth with Lemon Verbena  
and Avocado Mousseline 18

### Pan-Seared Kobe Beef Meatloaf

Beer-Battered Tempura Onion Rings,  
Pan Gravy 17

### Grilled Dry-Aged New York Strip

Chimichurri Compound Butter,  
Caramelized Shallots, Cabernet Sauce 22

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