

DINNER MENU

beginnings

MIXED GREENS SALAD \$8.25

baby lettuce tossed with champagne vinaigrette
toasted almonds, feta cheese, dried cranberry

CLASSIC CAESAR SALAD* \$8.50

chopped hearts of romaine lettuce, foccacia herb croutons,
shaved parmesan cheese, grape tomatoes

ROASTED BEETS & APPLES SALAD \$9.75

heirloom roasted beet mixed with apples, Cypress Grove
truffle tremor goat cheese, frisee lettuce, walnut vinaigrette

CRISPY CALAMARI \$12.95

deep fried crispy calamari, onions and asparagus
served with a sweet chipotle aioli

AHI TUNA POKE* \$14.75

Sushi grade Ahi tuna mixed with ponzu sauce and avocado
Served with wakame seaweed salad, crispy wonton



pizza

12" thin crust Pizza

MARGHERITA \$14.50

roasted tomatoes, fresh mozzarella, fresh basil, aged balsamic

PEPPERONI \$16.25

tomato sauce, pepperoni, Parmesan cheese

GREEK CHICKEN \$15.25

basil pesto mascarpone, grilled chicken, baby spinach,
artichoke heart, feta cheese, lemon oil

large plate

GRILLED NEW YORK STEAK \$34.00

10 oz Angus New York steak served with roasted pee wee
potatoes, asparagus and local organic mushroom ragout

PAN SEARED SALMON* \$24.00

Skin on Alaskan salmon served on a nest of Kaffir lime leaf
scented Forbidden rice pilaf served a coconut sauce and
Thai basil oil

BRAISED VEAL SHORT RIBS \$27.95

pinot noir braised Veal short ribs served with Fried piquillo
pepper polenta croutons, wild arugula tossed with
aged Balsamic Vinaigrette

ROASTED PORKETTA \$19.95

slow roasted basil pesto stuffed pork loin with buttery
cannellini beans, Braised dinosaur kale and a porcini essence

ROASTED CHICKEN BREAST \$18.50

8 oz chicken breast served on creamy mashed Yukon
potatoes served with sautéed Brussels sprout and a
lemon-thyme jus

BLACK ANGUS CHEESEBURGER* \$15.00

Grilled 8 oz Black Angus burger Louis Sauce, butter lettuce,
Tomato, caramelized onions, white Cheddar, served
with French Fries.

HOBBS SMOKED HOTDOG \$14.00

foot long hot dog served with Napa Mustard Caraway scented
Sauerkraut, melted Gruyere cheese

CRAB AND SCALLOP RISOTTO \$26.50

Day boat scallops served with a creamy lemon mascarpone
risotto, roasted salsify- Risotto and slivered Scallions

fresh pasta

LAMB BOLOGNAISE \$22.50

Ground lamb and merguez sausage simmer in cabernet-
marinara sauce, served on Butter tossedspaghetti finished
with shaved parmesan cheese micro basil

SPINACH AND RICOTTA CANNELLONI \$18.00

organic mushroom, lemon cream sauce

BEEF UDON NOODLES \$19.50

Slowly micro brew braised brisket, Baby Spinach, baby
carrots, turnips, Shrimp, hard Poached Egg in an
Ondashi-Miso Broth

PRAWNS PENNE PASTA \$24.50

Seared prawns served with baby spinach, shiitake mushroom,
smoked chili cream sauce and fresh cilantro

LOBSTER & SHRIMP RAVIOLI \$28.25

Kobucha pumpkin coulis, pomegranate seed, fresh basil

sides

SWEET POTATO FRIES

CRISPY PIQUILLO PEPPER POLENTA

YUKON GOLD COUNTRY MASH

PINOT GRIS BRAISED CAVALO NERO

KAFFIR LIME LEAF SCENTED FORBIDDEN RICE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.