

DINNER MENU

WED, THURS & SUNDAY
5PM - 9PM

FRIDAY & SATURDAY
5PM - 9:30PM



CLOSED MONDAY & TUESDAY
RESERVATIONS ARE
REQUIRED FOR DINNER
CALL 209.962.8638

Please note: prices and items subject to change

APPETIZERS

Shrimp and Crab Cocktail

bay shrimp, crab meat and a prawn tossed in our house cocktail sauce **12**

Crispy Calamari

lightly battered served with cocktail sauce **21**

Crispy Brussels Sprouts

Fried and topped with lemon aioli and chives **10**

Artichoke Fritters

Curry seasoned artichoke hearts fried in a goat cheese batter and topped with spicy aioli **12**

Avocado Toast

lightly grilled sourdough, creamy avocado, tomatoes and arugula with green goddess dressing **12** • add grilled shrimp **6** • add grilled chicken **5**

SALADS

Shrimp Louie

bay shrimp and prawns over a bed of crisp greens with avocado, egg, tomato, cucumber and thousand island dressing **18**

Seared Ahi Tuna Salad

seared tuna on a bed of fresh greens with bell pepper, avocado, cucumber, carrot, topped with wonton strips with sesame dressing **23**

Traditional Spinach Salad

spinach, bacon, mushroom, feta cheese, egg and marinated red onion with vinaigrette dressing **13**

Sierra Salad

crisp romaine lettuce, tomato, artichoke hearts, marinated red onion and feta cheese with caesar dressing **13**
add grilled shrimp **6** • add grilled chicken **5**

14" BRICK OVEN ARTISAN PIZZA

substitute cauliflower pizza crust add, **2**

Classic Margherita

sliced Roma tomatoes, fresh basil and mozzarella cheese with a light pesto drizzle **15**

Bacon and Pickle

seasoned olive oil, with mozzarella and Parmesan cheese, Dill pickle, bacon, red pepper flakes and chopped dill **19**

Smoked Gouda

prosciutto, arugula, tomato, olive & sweet onion **19**

The Italian

Sausage, bell pepper, onion, olives, mushrooms **21**

Garlic Chicken

chicken, bacon, artichoke hearts, black olives, green onion and mozzarella with a garlic ranch sauce **21**

Meat Lovers

Sausage, prosciutto, pepperoni, salami, and bacon **25**

ENTREES

Half Rack of Lamb

Marinated and finished with house made demi-glace served with a garlic mashed potato **33** Full rack **52**

Seared Ahi Tuna

seared medium rare with crispy sushi rice cake, seaweed salad, wasabi aioli & soy ginger vinaigrette **29**

Roasted Cauliflower Pasta

served over zucchini noodles with walnuts, cherry tomatoes, garlic and grated parmesan cheese **15**

Grilled Apple Honey Chipotle Pork Chop

White Marble Farms bone-in pork chop topped with honey chipotle glaze served with garlic mashed potatoes **25**

Cedar Plank Salmon

Topped with garlic lemon and rosemary served with rice pilaf **26**

Shrimp Pasta

large prawns sauteed then tossed with linguini in a creamy ginger cilantro sauce **22**

Pesto Bruschetta Chicken

Grilled boneless skinless chicken breast topped with pesto sauce mozzarella cheese and tomato relish served on a bed of couscous **21**

BURGERS

All Burgers served with lettuce, tomato, pickle & onion and french fries or sweet potato fries or garden salad.

Add: pepper jack cheese, cheddar, blue cheese, swiss or smoked gouda, caramelized onions, mushrooms, bacon or avocado **1** ea
for an additional **2** ea choose: onion rings, garlic fries or a caesar salad

Grilled Angus Chuck

Half pound **14**

Sliders

three Certified Angus Beef mini burgers with your choice of cheese **15**

Turkey Burger

seasoned ground turkey **14**

Vegetarian Black Bean Burger

For the veggie lover **12**

Beyond Burger

plant based patty **12**



We accept visa, MasterCard, American express & discover, no personal checks please.

WARNING: This facility processes nuts, dairy, flour, seafood, etc. which may be considered allergens.

Eating raw or undercooked meat, seafood, poultry and eggs may cause serious foodborne illness

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