

DINNER MENU

WED, THURS & SUNDAY
5PM - 8PM

FRIDAY & SATURDAY
5PM - 9PM



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 **14**

Crispy Calamari

lightly battered served with cocktail sauce **23**

Caprese Garlic Bread

Ciabatta bread topped with garlic, fresh mozzarella cheese, sliced tomatoes and fresh basil with a drizzle of balsamic syrup **10**

Marsala Mushrooms

Sauteed in garlic, onions and marsala wine then finished with parmesan cheese and fresh basil **14**

Avocado Toast

lightly grilled sourdough, creamy avocado, tomatoes and arugula with green goddess dressing **14** • add grilled shrimp **7** • add grilled chicken **6**

SALADS

Shrimp Louie

bay shrimp and prawns over a bed of crisp greens with avocado, egg, tomato, cucumber and thousand island dressing **20**

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 **25**

Traditional Spinach Salad

spinach, bacon, mushroom, feta cheese, egg and marinated red onion with vinaigrette dressing **14**

Sierra Salad

crisp romaine lettuce, tomato, artichoke hearts, marinated red onion and feta cheese with caesar dressing **14**
add grilled shrimp **7** • add grilled chicken **6**

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 **17**

Pork Deluxe

Smoked pork burnt ends, bell pepper, jalapenos, caramelized onion and cilantro with mozzarella cheese and BBQ sauce **25**

Smoked Gouda

prosciutto, arugula, tomato, olive & sweet onion **21**

The Italian

Sausage, bell pepper, onion, olives, mushrooms **23**

Garlic Chicken

chicken, bacon, artichoke hearts, black olives, green onion and mozzarella with a garlic ranch sauce **23**

Meat Lovers

Sausage, prosciutto, pepperoni, salami, and bacon **28**

ENTREES

8oz Prime Sirloin

Topped with garlic mushrooms served with baked potato **35**

Seared Ahi Tuna

seared medium rare with crispy sushi rice cake, seaweed salad, wasabi aioli & soy ginger vinaigrette **32**

Smokey Mountain Macaroni & Cheese

A mountain of smoked pork burnt ends on our white cheddar and fontina Mac-n-cheese served with cole slaw **22**

Grilled Apple Honey Chipotle Pork Chop

White Marble Farms bone-in pork chop topped with honey chipotle glaze served with garlic mashed potatoes **28**

Cedar Plank Salmon

Topped with garlic lemon and rosemary served with rice pilaf **29**

Shrimp Tortellini

Cheese Tortellini and shrimp tossed in a creamy marinara sauce and garnished with a classic Italian gremolata **24**

Tuscan Chicken

Mary's boneless skinless chicken breast in a creamy garlic sauce with spinach, tomatoes and fresh herbs served with garlic mashed potatoes **23**

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 **16**

Sliders

three Certified Angus Beef mini burgers with your choice of cheese **17**

Turkey Burger

seasoned ground turkey **16**

Vegetarian Black Bean Burger

For the veggie lover **13**

Beyond Burger

plant based patty **15**



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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