

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

Antipasto Charcuterie Board

Coppa & Genoa salami, prosciutto, fresh mozzarella, fontina & swiss cheese, marinated artichoke hearts and mushrooms, kalamata olives, pepperoncini peppers served with crackers **18**

House Made Crab Cakes (4)

Lump crab meat, celery, carrot, onion, roasted red pepper and cilantro served with a spicy aioli **28**

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

Sautéed 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**

Poke Bowl

Ahi tuna on a bed of fresh greens with scallions, avocado, cucumber, jalapeno, cilantro, wasabi aioli, ginger soy sauce and siracha topped with wonton strips **28**

Traditional Spinach Salad

spinach, bacon, mushroom, feta cheese, egg and marinated red onion with vinaigrette dressing **14** • add salmon **10**

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**

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 **25**

Grilled Apple Honey Chipotle Pork Chop

White Marble Farms bone-in pork chop topped with honey chipotle glaze served with garlic mashed potatoes **32**

Salmon Brochettes

Two salmon skewers served on a bed of greens, with toasted pecans, raisins, beets, goat cheese, and a blood orange vinaigrette **30**

Shrimp Santa Barbara

Jumbo prawns sautéed with artichoke hearts and garlic tossed in a spicy cream sauce served over rice **30**

Fried Catfish

Lightly breaded in flour and cornmeal deep fried and served over jasmine rice and black bean puree, topped with pico de gallo, guacamole and crème fresh **29**

Tuscan Chicken

Mary's boneless skinless chicken breast in a creamy garlic sauce with spinach, tomatoes and fresh herbs served with garlic mashed potatoes **25**

BURGERS AND BRICK OVEN PIZZA

Also available on our Dinner Menu

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 food-borne illness