



## APPETIZERS

### **Sesame Chicken Bites**

tender chunks of tempura chicken tossed with a orange sesame sauce, roasted peanuts, and green onions **16**

### **Asian Lettuce Wraps**

Ground pork, shredded carrots, water chestnuts, and hoisin sauce. Served with crisp butter lettuce **15**

### **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 **14**

### **Marsala Mushrooms**

Sautéed in garlic, onions and Marsala wine then finished with parmesan cheese and fresh basil **15**

### **Avocado Toast**

lightly grilled sourdough, creamy avocado, tomatoes and arugula with green goddess dressing **15**  
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**

### **Goat Cheese and Beet Salad**

Fresh tossed greens with goat cheese, beets, fuji apples, red onion, prosciutto, cashews, and a blood orange vinegarette **24**

Please note: prices and items subject to change

## DINNER MENU

WED, THURS & SUN 5-8PM  
FRIDAY & SATURDAY 5-9PM  
CLOSED MON & TUES



RESERVATIONS  
ARE REQUIRED  
FOR DINNER  
CALL 209.962.8638

## ENTREES

### 8oz Prime Sirloin

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

### T-Bone Steak

20oz choice certified angus beef topped with a house made chimichurri sauce, served with baked potato **55**

### 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 Wasabi Salmon

8 oz grilled salmon filet topped with a orange wasabi cream sauce, served rice pilaf. **30**

### Grilled Chicken Teriyaki

Thinly pounded 8oz chicken breast marinated in teriyaki sauce, served with rice pilaf, fresh vegetables, and teriyaki dipping sauce **25**

### Chicken Curry

Tender chunks of chicken with braised onions and pineapple, tossed in coconut milk and curry spices. Served with white rice and tzatziki sauce **26**

### Corriander Pork Chop

White Marble Farms bone-in pork chop with a coriander and cumin rub, topped with caramelized onions and roasted Fuji apples **32**

### Build Your Own Pasta 16

Pasta Options: Penne, Linguini, or Fettuccini

Sauce Options: Marinara, Alfredo, or Pesto

Add Vegetables - **6** | Add Chicken - **6**

Add Italian Sausage - **6** | Add Shrimp - **8**

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## BURGERS

All Burgers served with lettuce, tomato, pickle & onion and french fries or sweet potato fries or garden salad.  
Add: Fiscalini aged white cheddar, pepper jack, cheddar, swiss, blue or smoked gouda cheese, caramelized onions, mushrooms, bacon or avocado **1** ea for an additional **2** ea substitute: 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**

### Vegetarian Black Bean Burger

For the veggie lover **13**

### Kobe Burger

snake river farms wagyu beef, topped with smoked gouda, bacon, caramelized onions, heirloom tomato, arugula, and a pepper bacon jam served on a Bavarian pretzel bun **24**

### Turkey Burger

seasoned ground turkey **16**

### Beyond Burger

plant based patty **15**

## 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**

### Buffalo Chicken Pizza

Shredded chicken, onion, smokey bleu cheese,  
mozzarella, and franks red hot ranch sauce **25**

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

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