

# Dinner Menu

## SOUPS & SALADS

**Soup of the day** | cup 6

**House Soup** | Smoked Tomato Bisque | cup 6

**Wine Country Salad** | organic mixed greens | crumbled gorgonzola | figs | candied pecans | honey balsamic vinaigrette | 9

**Caesar Salad** | chopped romaine | focaccia croutons | pecorino romano | classic dressing | 9

**Maytag Salad** | iceberg lettuce wedge | diced red onion | bacon crumbles | diced tomato | blue cheese crumbles | blue cheese dressing | 9

**Baby Spinach Salad** | avocado | goat cheese | cherry tomatoes | pine nuts | orange champagne vinaigrette | 9

**Watermelon Salad** | baby arugula | mint | pine nuts | crumbled goat cheese | truffle orange vinaigrette | 9

## STARTERS

**Margherita Flatbread** | marinara sauce | sliced tomatoes | mozzarella | pesto | 12

**Molinari Pepperoni Flatbread** | marinara sauce | mozzarella | pepperoni | 13

**Hawaiian Flatbread** | marinara sauce | mozzarella | sliced ham | fresh pineapple | 14

**Fried Castelvetro Olives** | semolina flour & buttermilk crusted | meyer lemon dipping aioli | 8

**Spinach Artichoke Dip** | spinach | cured artichokes | roasted garlic | baguette crostini | 12

**Nonna's Meatballs en Sugo** | San Marzano tomatoes | basil | reggiano parmesan | grilled bread | 12

**Fritti** | local calamari | red peppers | red onions | semolina flour crust | remoulade | 14

**Chipotle Honey Glazed Prawns** | marinated with tropical fruit salsa | 16

**Garres' Prime Sirloin Carpaccio** | fresh thyme | fresh lime | aioli | served with baguette | 14

**House Smoked Salmon** | lemon caper aioli | 16

**Garlic Edamame** | steamed edamame | sautéed in garlic | 9

**Crab Cakes** | Dungeness crab | chipotle and ginger aioli | watercress | 15

**Baked Brie** | filo dough | brie | Jamaican relish | crostini | 12

# Dinner Menu

## CAFÉ FAVORITES

**Carbonara** | roasted chicken | prosciutto | oven roasted wild mushrooms | poached egg | spinach linguini | 25

**Nonna's Gravy** | Bob's grandmother's recipe | porcini mushrooms | meat Bolognese | chef's daily pasta pick | 20 **add Nonna's meatballs (2)** | 6

**Chipotle Prawns** | sautéed jumbo prawns | spicy chipotle cream sauce | yukon gold mashed potatoes | corn relish | 28

**Pan Seared Wild Salmon** | crispy stacked potato | haricots verts | sun dried tomatoes | fried onions | 29

**Prosciutto Wrapped Chicken** | capers | beurre blanc | spinach linguini | 25

**Herb Crusted Halibut** | tomato basil beurre blanc | 32

## STEAKS | CHOPS | POULTRY

ALL ENTREES SERVED WITH SEASONAL VEGETABLES

WE SELECT ONLY MIDWESTERN CORN-FED BEEF | AGED 21 TO 28 DAYS.  
CAB | CERTIFIED ANGUS BEEF

**Barbecued Beef Ribs** | cooked for hours until fork tender | 28

**Pork Chop** | smoked pork chop | caramelized pearl onions | apples | bacon | 28

**Australian Lamb Chops** | 32

**Grilled Center Cut Strip Loin** | 12 oz | 40

**Filet Mignon** | 7 oz | center but tenderloin | 36

**Rib Eye** | 16 oz | bone-in rib eye steak | 44

**Porterhouse** | 22 oz | porterhouse | 48

**Bone-In Filet** | 12 oz | bone-in filet | market price

## SIDES

**Baked Potato** | **Mashed Potato** | **House Fries** | **Steak Fries** | **Macaroni & Cheese** | **Cream of Spinach** | **Sautéed Mushrooms & Onions** | **Grilled Asparagus** | 6

WE OFFER THE FOLLOWING SAUCES:

BOURDERLAISE | BEARNAISE | JACK DANIELS PEPPERCORN | BEEF PAN GRAVY