

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

Beet Salad | baby arugula | orange segments | avocado | crumbled goat cheese |
honey chili vinaigrette | 9

STARTERS

Meat Lovers | ham | bacon | pepperoni | duck | 16

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

Chipotle Honey Glazed Prawns | marinated with tropical fruit salsa | 17

Prawn Cocktail | jumbo prawns | homemade cocktail sauce | 17

House Smoked Salmon | lemon caper aioli | toasted slice of rye bread | 17

Wood Oven Roasted Cauliflower | pardon peppers | breadcrumbs | pecorino romano | parsley | 9

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

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

Poke Tuna | ahi tuna | cucumber | avocado | sesame seeds | served with a crispy wonton | 14

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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

Chicken Parmesan | breaded chicken breast | mozzarella | marinara | spinach linguini | 25

Herb Crusted Halibut | tomato basil beurre blanc | 32

Risotto | roasted garlic | beech mushrooms | parmesan | 14
add chicken | 8 | **salmon** | **prawns** | **tuna** | 12

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 | 34

Dry Aged New York Steak | 12 oz | 28 days | 40

Filet Mignon | 7 oz | center but tenderloin | 36

Rib Eye | 16 oz | bone-in rib eye steak | 40

Porterhouse | 22 oz | porterhouse | 44

SIDES

Baked Potato | **Mashed Potato** | **Truffle Parmesan Fries** | **Steak Fries** | **Macaroni & Cheese** |
Sautéed Spinach | **Sautéed Mushrooms & Onions** | **Grilled Asparagus** | 6

WE OFFER THE FOLLOWING SAUCES:

BOURDERLAISE | BEARNAISE | JACK DANIELS PEPPERCORN | BEEF PAN GRAVY