

- Grilled Protein Additions to any Salad: **Tofu 6 (V)** **Shrimp 8** **Tenderloin 12** **Chicken 6** **Atlantic Salmon 12**

- (GF) Dressing Options: Ranch, Bleu Cheese & Caesar

- (V/GF) Dressing Options: Maple Vinaigrette, Champagne Vinaigrette, Shallot Vinaigrette & Herb Vinaigrette

SALADS

BUTTERNUT & KALE \$13 (GF)

Roasted Butternut Squash, Baby Kale, Carrots, Cabbage, Pepitas
Pickled Onion & Feta Cheese
with Herb Vinaigrette
- *Vegan Without Cheese* -

BEET & MICRO GREEN \$14 (GF)

Roasted Red & Golden Beets, Jak's Greens, Arugula, Red Onion
Orange Segments & Goat Cheese
with Champagne Vinaigrette
- *Vegan Without Cheese* -

PEAR SALAD \$11 (GF)

Romaine & Arugula, Poached Pears
Toasted Pumpkin Seeds & Feta Cheese
with Maple Vinaigrette
- *Vegan Without Cheese* -

ENTRADA CHOP \$15 (GF)

Julienne Romaine Hearts, Grilled Chicken, Bacon, Egg
Salami, Red Onion, Gorgonzola & Heirloom Cherry Tomatoes
with Shallot Vinaigrette

ENTRADA WEDGE \$13 / \$7 (GF)

Iceberg Lettuce Wedge Topped with Egg, Gorgonzola, Bacon
Heirloom Cherry Tomatoes & Red Onion
Drizzled with Ranch

STARTERS

CURRY ROASTED CARROTS \$12 (GF)

Curry Rubbed Roasted Carrots, Toasted Pistachio
Goat Cheese & Drizzled with Paprika Oil
- *Vegan Without Cheese* -

SHRIMP SKEWER \$15 / \$8 (GF)

8 or 4 Garlic Herb Marinated Shrimp
Served with Lemon Aioli on Top of Micro Greens

SWEET & SPICY CALAMARI \$16 / \$12

Marinated Calamari Steak Sliced & Flash Fried
Tossed with Chili Glaze & Balsamic Glaze

BUFFALO CAULIFLOWER \$10 / \$6

Crispy Fried Cauliflower Served with Carrots & Celery
with Buffalo Sauce & Ranch on the Side
- *Vegan if Substitute Vegan Ranch* -

FRIED BRUSSEL SPROUTS \$13 / \$7 (GF)

Tossed with Crisp Apple, Crisp Bacon, Parmesan Cheese
Roasted Cashew & Balsamic Glaze
- *Vegan Without Bacon or Cheese* -

CASUAL FARE

▪ *Denotes Items Served with Choice of Side: Fries, Sweet Fries, Coleslaw, Fruit, Small House Salad or Caesar*

▪ **FRENCH DIP \$15**

Shaved Prime Rib, Caramelized Onions, Provolone Cheese with Horseradish Cream & Side of Au Jus

▪ **ENTRADA BURGER \$16**

1/2 lb. Black Angus Beef Patty with Choice of Cheese, Crisp Candied Bacon, Iceberg Lettuce, Heirloom Tomato
Pickle & Red Onion with House Sauce on a Brioche Bun
- *Gluten Free Bun Available* -

ALASKAN HALIBUT FISH & CHIPS \$24

Beer Battered & Fried Wild Caught Halibut with Fries, Tartar Sauce & a Lemon Wedge
- *May Substitute Choice of Side for the Fries* -

SMALL PLATES

LAND & SEA \$19 (GF)

Braised Short Rib, Mashed Potato & Red Wine Demi-Glace with Choice of 2 Scallops or 3 Shrimp

MINI SCAMPI \$20

Shrimp, Scallop & Fettucine Pasta in a Lemon-Garlic Sauce with Red Chili Flakes & Parsley
- Gluten Free Pasta Available -

PETITE BRAISED SHORT RIB \$18 (GF)

Slow Cooked Beef Short Rib with Port Wine Braised Onion
Served with Crisp Polenta Cake & Sautéed Spinach

CHHOTA "MINI" CASHEW CURRY \$15 (V/GF)

Mix of Roasted & Sautéed Vegetables with Coconut Cashew Curry Sauce over Jasmine Rice

ENTRÉES

CAJUN RIBEYE 12oz \$42 (GF)

Topped with Cajun Butter
Served with Boursin Mashed Potatoes & Chef's Vegetables
Pair with Justin Cabernet

BRANZINO 8oz \$35 (GF)

Grilled & Topped with Chimichurri Sauce
Served with Lemon Cilantro Rice & Chef's Vegetables
Pair with Segura Viudas Brut Reserva Cava

SHRIMP SCAMPI \$36

Shrimp, Scallop & Fettucine Pasta
in a Lemon-Garlic Sauce with Red Chili Flakes & Parsley
Served with a Roasted Garlic Parmesan Baguette
- Gluten Free Pasta Available -
Pair with Ferrari-Carano Fume Blanc

BRAISED SHORT RIB \$31 (GF)

Slow Cooked Beef Short Rib with Port Wine Braised Onion
Served with Crisp Polenta Cakes & Sautéed Spinach
Pair with Kendall-Jackson Vintner's Reserve Merlot

CASHEW CURRY \$23 (V/GF)

Mix of Roasted & Sautéed Vegetable
with Coconut Curry Cashew Sauce over Jasmine Rice
Pair with Kendall-Jackson Avant

FILET MIGNON 7oz \$39 (GF)

with Herb Compound Butter & Red Wine Demi-Glace
Served with Boursin Mashed Potatoes & Asparagus
Pair with Kendall-Jackson Vintner's Reserve Merlot

GLORY BAY KING SALMON \$35 (GF)

with a Bourbon Glaze
on top of Creamy Polenta & Broccolini
Pair with Meiomi Pinot Noir

CHICKEN PARMESAN \$24

Parmesan Panko Crusted Chicken Breast over Fettucine
with Marinara & Mozzarella
Served with a Roasted Garlic Parmesan Baguette
Pair with Rocca Maci Chianti Classico

PORK CHOP \$29 (GF)

12oz Bone-in Pork Chop Brined Overnight
Smoked & Grilled to Order & Topped with Apple Relish
Served with Creamy Polenta & Chef's Vegetables
Pair with Joel Gott Zinfandel

* Items may be undercooked or cooked to order. Consuming raw or uncooked meat, poultry or seafood may increase your risk of food-borne illness.

✓ Please notify your server if you have any dietary or food allergy concerns.