

HOUSEMADE SOUPS

🌱 TUSCAN WHITE BEAN & KALE SOUP
kabocha squash | toasted pumpkin seeds

🌱 TOMATO BISQUE • 🌱 WILD MUSHROOM • CHICKEN TORTILLA
FRENCH ONION • 🌱 SPLIT PEA
Cup 5.99 Bowl 7.99

STARTERS & SMALL PLATES

🌱 PARMESAN PORTOBELLO FRIES
Crispy thick cut mushrooms | Parmesan
red pepper & rosemary aioli 8.99

JUMBO LUMP CRAB CAKES
Crispy panko crust | housemade tartar sauce
mixed greens 13.99

🌱 GRILLED ARTICHOKE
Locally grown | marinated | zesty basil aioli
grilled lemon 9.99

GINGER CHICKEN POTSTICKERS
Stuffed dumplings | julienne vegetables | ponzu
dipping sauce | your choice steamed or fried 10.50

FILET MIGNON CHILI BOWL
Cheddar cheese | tortilla strips 8.99

🌱 HOUSEMADE GUACAMOLE & CHIPS
Warm corn tortilla chips | housemade guacamole
pico de gallo 8.99

SPICY AHI TUNA TARTARE
Hand-chopped | spicy sriracha sauce | avocado
seaweed salad | wonton chips | ginger 13.99

CHICKEN QUESADILLA
Jack & cheddar cheese | flour tortilla | fresh salsa
housemade guacamole | sour cream 9.99

PESTO STEAMED MUSSELS & CLAMS
Chardonnay garlic broth | pesto drizzle
grilled baguette 13.99

🌱 SPINACH & ARTICHOKE FONDUE
Baby leaf spinach & chopped artichokes simmered
with sweet garlic, herbs & five creamy cheeses | feta gratin
hand cut Yukon gold kettle chips for dipping 10.50

CALAMARI
Lightly battered | flash fried | housemade marinara
& chipotle aioli 10.99

🌱 SWEET POTATO FRIES
Chipotle aioli | honey mustard dip 6.99

FLATBREAD

🌱 GRILLED PEAR & GORGONZOLA
Bel Paese cheese | caramelized onions | roasted garlic pesto
arugula | balsamic reduction drizzle 9.50

ROASTED MUSHROOM
& SMOKED BACON WITH TRUFFLE
Cremini and champignon mushrooms | hardwood smoked
bacon | fresh thyme | truffle scented Parmesan cream 9.99

🌱 GRILLED VEGETABLES
WITH CILANTRO PESTO
Zucchini & squash | red onion | portobello | sweet peppers
sun-dried tomatoes | carrots | feta cheese 8.99

SALADS TO START OR SHARE

ROASTED BEET & GORGONZOLA
Fresh tomatoes | candied walnuts
organic mixed greens | lemon Dijon vinaigrette
half 9.50 full 12.50

CLASSIC CAESAR
Hearts of romaine | seasoned croutons | Parmesan
housemade dressing
half 8.50 full 11.50

🌱 CARAMELIZED WALNUT, TOMATO
& GOAT CHEESE
Organic field greens | balsamic vinaigrette
half 8.99 full 11.99

🌱 ORGANIC MIXED GREENS
Lemon Dijon vinaigrette | julienne carrots | fresh tomatoes
half 6.99 full 9.99

ADD FOUR OUNCES OF:

Filet Mignon (5oz) 7.00

Tuna Salad 4.00

Grilled Gulf Shrimp 5.00

Seared Ahi 6.00

Grilled Chicken Breast 3.00

Grilled or Poached Salmon Filet 6.00

King Crab 7.00

SIMPLY GRILLED

Start with a cup of soup, Caesar or organic mixed green salad 3.99

GRILLED SALMON

Sesame ginger sauce | broccolini with garlic & shallots
Yukon gold mashed potatoes 20.99

FILET MIGNON

Grilled 7 oz | truffle & Madeira wine sauce
Yukon gold mashed potatoes | sauteed green beans
with slivered almonds 22.99

DOUBLE CUT PORK CHOP

Center cut grilled 12 oz | roasted apples | Yukon gold
mashed potatoes | broccolini with garlic & shallots 18.50

PASTA

Start with a cup of soup, Caesar or organic mixed green salad 3.99

GARLIC SHRIMP SCAMPI

Linguine | sauteed jumbo shrimp | garlic | lemon | white wine
capers | buttery sauce
half 13.99 full 16.99

SPAGHETTI & MEATBALLS

Blend of lamb & beef | Parmesan | herbs
fresh spinach & roasted garlic marinara 13.99

BLACKENED CHICKEN PENNE

Cajun spices | pesto cream sauce | diced tomatoes | scallions
half 12.50 full 14.99

⑤ THREE CHEESE RAVIOLI

Ricotta | mozzarella | Parmesan | vine-ripened
Yolo Valley tomato cream sauce
half 10.99 full 13.99

CHICKEN FETTUCCHINE

Chicken breast | sun-dried tomatoes | walnuts
shallots | sage cream sauce
half 12.50 full 14.99

SALMON & ASPARAGUS FARFALLE

Roasted salmon | asparagus | lemon zest
white wine cream sauce
half 13.50 full 15.99

⑤ MAC 'N' CHEESE

Our special cheese blend | Parmesan bread crumbs 11.99
Add smoked bacon or blackened chicken 2.00

⑤ ARTICHOKE RAVIOLI

Parmesan cream | sauteed artichoke | spinach
balsamic reduction drizzle
half 11.99 full 14.99

ENTREE SALADS

Start with a cup of soup 3.99

COBB

Chicken breast | iceberg & romaine lettuce | tomatoes
cucumbers | smoked bacon | Swiss cheese | crumbled bleu
cheese | avocado | diced egg | lemon Dijon vinaigrette
half 11.50 full 14.50

CHOPPED ITALIAN

Chicken | shredded iceberg & romaine | roasted peppers
salami | tomatoes | cucumbers | kalamata olives | sun-dried
tomatoes | provolone cheese | chickpeas | balsamic vinaigrette
half 11.99 full 14.99

BABY SPINACH, SMOKED BACON & GRILLED PORTOBELLO

Crispy goat cheese fritters | vine ripened tomato | wildflower
honey mustard
half 10.50 full 13.50

BBQ CHICKEN

Red onions | black beans | sweet roasted corn | tortilla strips
tomatoes | cilantro | organic mixed greens | ranch dressing
half 11.50 full 14.50

POACHED SALMON NIÇOISE

Fresh salmon filet | organic mixed greens | green beans
red potatoes | sliced kalamata olives | red onions | capers
tomatoes | diced egg | lemon Dijon vinaigrette
half 12.50 full 15.50

SEAFOOD LOUIS

King crab | jumbo shrimp | tomato | asparagus
hard boiled eggs | shredded iceberg & romaine
classic Louis dressing 19.99

GRILLED CURRY CHICKEN

Organic mixed greens | grilled pineapple | black currants
dried cranberries | tomatoes | toasted coconut
sesame ginger vinaigrette
half 11.50 full 14.50

⑤ GRILLED VEGETABLES

Sliced portobello mushroom | zucchini | carrots | red peppers
onions | asparagus | roasted tomato | mixed green salad
lemon Dijon vinaigrette | crumbled feta cheese 13.99

GINGER POACHED CHICKEN

Tender julienne chicken breast | crunchy shredded cabbage
& lettuce | toasted almonds | snow peas | carrots | green
onions | crispy wontons & rice noodles | Chinese honey
mustard dressing
half 11.50 full 14.50

SEARED BLACKENED AHI WITH NAPA SLAW

Sesame ginger dressing | pickled ginger | wasabi 14.99

NEIGHBORHOOD FAVORITES

Start with a cup of soup, Caesar or organic mixed green salad 3.99

FISH & CHIPS

Beer battered Alaskan cod | tartar sauce | coleslaw
French fries 16.99

CHICKEN MARSALA

Sauteed | cremini & button mushrooms
flavorful wine sauce | bed of thin spaghetti
baby arugula & shaved onion salad 16.99

PARMESAN CRUSTED SNAPPER

Seasoned panko crust | lemon butter broth
mashed potatoes | sauteed spinach 17.99

SHELTON FARMS TURKEY MEATLOAF

Sun-dried tomato gravy | creamy mashed potatoes
sauteed green beans with slivered almonds 14.50

BEEF POT ROAST

Tender slow-cooked | creamy mashed potatoes | rich beef
gravy | peas | carrots | caramelized pearl onions 15.99

CHICKEN PARMESAN

Thick cut breast | seasoned panko | Parmesan
melted Bel Paese cheese | spaghetti marinara 16.99

CHICKEN PICATTA

White wine | lemon | capers | bed of thin spaghetti
baby arugula & shaved onion salad 16.99

BAJA CIOPPINO

Jumbo shrimp | king crab | clams | mussels | calamari
fresh fish | Mexican style seafood broth | chili flakes | cilantro
bell peppers | garlic toast 19.99

FREE RANGE CHICKEN POT PIE

Potatoes | carrots | mushrooms | peas
individual flaky puff pastry bowl 14.50

BONELESS BEEF SHORT RIB

Braised in red wine | herbs | Yukon gold mashed potatoes
broccolini with garlic & shallots 19.99

TACOS DE CALIFORNIA

Served with toasted-cumin black beans, housemade guacamole, pico de gallo & sour cream
Start with a cup of soup, Caesar or organic mixed green salad 3.99

CHICKEN

Rolled flour tortillas | grilled breast
pickled cabbage | pico de gallo
fresh avocado | chipotle aioli 11.99

FILET MIGNON

Rolled flour tortillas | grilled filet mignon
pickled cabbage | pico de gallo
fresh avocado | chipotle aioli 12.99

SEABASS

Rolled flour tortillas | pan seared
pickled cabbage | pico de gallo
fresh avocado | basil aioli 13.99

BURGERS & SANDWICHES

Choice of organic mixed green salad or French fries. Substitute sweet potato fries 2.00
Start with a cup of soup, Caesar or organic mixed green salad 3.99

COLORADO LAMB BURGER

Grass-fed lamb | Bel Paese cheese | roasted garlic mayo
arugula, tomato, red onion | rustic ciabatta 13.99

HALF-POUND CAFE BURGER

Lettuce, tomato, onion | toasted brioche bun 10.99

Ⓥ SOY-GLAZED VEGGIE & BROWN RICE BURGER

Heirloom tomato | Haas avocado | lettuce
red pepper aioli 10.99

BLACKENED CHICKEN SANDWICH

Cajun spices | melted provolone | roasted peppers
sauteed onions | chipotle aioli | toasted French roll 12.99

JALAPEÑO BURGER

Two roasted chilies | grilled sweet onions | cheddar
& Jack | chipotle mayo 11.99

SHELTON FARMS FREE RANGE TURKEY BURGER

Grilled veggies | roasted peppers | herb goat cheese
toasted ciabatta 11.99

SMOKEY BBQ BACON CHEESEBURGER

Crispy buttermilk onion strings | cheddar
lettuce, tomato, onion | toasted brioche bun 12.99

FILET MIGNON GORGONZOLA SANDWICH

Thinly sliced | caramelized onions | gorgonzola spread
arugula | lemon Dijon vinaigrette | French roll 14.99

**Substitute Shelton Farms naturally raised free-range turkey burger
or soy-glazed veggie & brown rice patty*

The symbols on our menu

Ⓥ Vegetarian
(may contain eggs or dairy)

Ⓥ️ Vegan

Please ask your server about items that may be prepared Gluten-free