



# DINNER ENTRÉES

All meat entrées come with Potatoes or Rice and Seasonal Vegetables.  
You may choose a maximum of 1 salad, 3 entrees and 1 dessert choice.  
Should you Choose Maximum No. of Entrée's all will be priced as the highest priced selection.  
All prices are per person

## SALAD COURSE

### House Salad (vegan )

Seasonal Greens, house made Balsamic Vinaigrette.....\$5.00

### Caesar Salad

Hearts of Romaine, house made Caesar dressing, Grated Parmesan and Garlic Croutons.....\$6.00

### Mediterranean Salad \*

Roma Tomatoes, English Cucumbers, Spinach with Kalamata Olives, Red Onions,  
Feta Cheese and Balsamic Vinaigrette .....\$6.00  
(\* Can be made Vegan )

### Sonoma Baby Greens \*

House made Balsamic Vinaigrette, Bleu Cheese or Ranch Dressing .....\$6.00  
(\* Can be made Vegan)

### Radichio & Manchego Cheese Salad

Mixed Greens, Champagne Vinaigrette and Toasted Hazelnuts.....\$6.00

### Baby Arugula Salad (vegan )

Butter Lettuce, Baby Arugula, Dijon Vinaigrette, Parmesan and Honeyed Pecans.....\$6.00

### Pear & Gorgonzola Salad (Seasonal)

Anjou Pears, Organic Greens, Raspberry Vinaigrette, Crumbled Gorgonzola and Toasted Walnuts.....\$7.00

### Ahi Tuna Salad

Sonoma Baby Greens, Kalamata Olives, Diced Potatoes, Cherry Tomatoes and Rare Ahi Tuna .....\$8.00

## POULTRY

### Moroccan Chicken

Roasted Chicken, Fresh Parsley, Cilantro, Garlic, and Paprika in a Charmoula Sauce.....\$20.00

### Tandoori Chicken

Bone-In Chicken Breast and Yogurt Mint Sauce .....\$20.00

### Butter Chicken

Boneless Chicken, Indian Spices, and Tomatoes cooked in a Butter and Yogurt Curry Sauce  
Served on a Bed of Rice .....\$20.00

### Southwest Chicken

Grilled Chicken Breast marinated in Lime, Cilantro, and Tomatillo Sauce .....\$21.00

### Chicken Salinas

Chicken Breast stuffed with Artichoke Hearts, Goat Cheese, Spinach, and Tarragon Sauce .....\$21.00

A 20% taxable Service Charge & 9.5% Sales Tax are applied to all food & beverage.  
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## POULTRY CONTINUED

### **Asparagus Pesto Chicken**

Asparagus, Monterey Jack Cheese and Sun Dried Tomato Pesto Sauce ..... \$21.00

### **Chicken Prosciutto Roulade**

Prosciutto, Caramelized Onions, Fresh Mozzarella and Olive Tapenade .....\$21.00

### **Pan Seared Duck Breast**

Marinated Duck Breast with Wild Berry Reduction .....\$23.00

### **Crispy Duck Confit**

Duck Leg crisp to perfection and served with a Balsamic Demi-Glace ..... \$23.00

## BEEF, PORK AND LAMB

### **Roast Prime Rib of Beef**

Creamed Horseradish and Au Jus  
10 order minimum .....\$24.00

### **Grilled New York Steak**

Three-Peppercorn Sauce or Wild Mushroom Demi-Glace .....\$24.00

### **Grilled Filet Mignon**

Port and Roasted Shallot Sauce .....\$27.00

### **Surf & Turf**

Grilled Fillet of Salmon with Meyer Lemon Beurre-Blanc and Filet Mignon with Herb Port Reduction .....\$31.00

### **Grilled Pork Chop**

Fig and Apple Chutney or Pork Au Jus.....\$21.00

### **Roasted Pork Loin**

Traditional Verde Sauce  
10 order minimum .....\$24.00

### **Lamb Masala**

Lamb marinated in Yogurt and Indian Spices, and Served in a Tomato Cream Sauce .....\$23.00

### **Tandoori Lamb**

Tender Lamb in a Yogurt Mint Sauce .....\$23.00

### **Traditional Lamb Osso Bucco**

Slow Braised Lamb Shank with Red Wine and Mushroom Reduction .....\$23.00

### **Roast Rack of Lamb**

Fig Cabernet Sauce.....\$26.00

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## SEAFOOD

### **Sesame-Soy Tilapia**

Marinated in a Sesame Soy Ginger Miso Sauce.....\$21.00

### **Herb Roasted Halibut**

Tarragon Sauce..... Market Price

### **Mahi-Mahi**

Grilled Tropical Fruit Salad.....Market Price

### **Yellow Fin Tuna**

Artichoke Leek Sauce.....\$22.00

### **Fresh Salmon**

Served Grilled, Poached or Pan-Seared Tomato Fennel Sauce.....\$23.00

### **Herb Grilled Prawns**

Rustic Fresh Tomato Sauce.....\$22.00

### **Prawn Korma**

Yogurt, Nut and Indian Spice Sauce .....\$22.00

### **Pan Seared Sea Scallops**

Wild Mushroom Medley and Pinot-Rose Beurre Rouge.....\$24.00

## PASTA

### **Tortellini Pesto**

House made Pesto with Fresh Roma Tomatoes and Parmesan.....\$18.00

### **Cheese Manicotti Choron**

House Vegetables and Tomato Sauce.....\$19.00

### **Portabella Mushroom Ravioli**

Ancho Chile Cream Sauce .....\$19.00

### **Japanese Soba Noodles (vegan )**

Edamame, Carrots, and Tofu Wasabi Soy Sauce.....\$19.00

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## VEGETARIAN

### **Vegetarian Wok** (vegan )

Sautéed Asian Herbs, Spices, Vegetables, Water Chestnuts, Tofu, and Steamed Basmati Rice .....\$18.00

### **Stuffed Bell Pepper** (vegan )

Quinoa and Chickpeas in a Light Tomato Sauce.....\$18.00

### **Beggar's Purse** (vegan )

Roasted Root Vegetables in Phyllo Dough.....\$19.00

### **Vegetarian Moussaka**

Eggplant slowly cooked with Lentils, Chickpeas, and Four-Cheese Blend .....\$20.00

### **Wild Mushroom Strudel**

Herbs & Goat Cheese in a Phyllo Pastry with a Garlic Chive Cream Sauce .....\$20.00

### **Portabella Mushroom Wellington**

Grilled Portabella Mushrooms wrapped in a Puff Pastry with a Mission Fig Chutney .....\$20.00

### **Italian Tower** \*

Grilled Vegetables, Portabella Mushrooms, Roasted Garlic Polenta, Sautéed Spinach,  
Fresh Mozzarella and Sun Dried Tomato Coulis.....\$21.00  
(\* Can be made Vegan)

### **Dal Makahni**

Black Lentils and Kidney Beans in a Ginger, Garlic and Garam Masala Sauce with Butter.....\$16.00

### **Aloo Gobi** (vegan )

Cauliflower and Potatoes in a Spicy Fragrant Cumin and Chili Sauce.....16.00

### **Saag Paneer**

Cooked Spinach and Fried Indian Cheese in an Aromatic Cream Sauce .....\$18.00

### **Baigan Bharta** (vegan )

Roasted Eggplant in a Spicy Tomato Sauce .....\$15.00

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