

The Restaurant



Starters

- BACON BONES** Cherrywood smoked bacon ribs 14
- FRIED CALAMARI*** lightly dusted in seasoned flour, deep fried, then tossed in olive oil with shallots, tomatoes, pepperoncinis and parsley 13
- CORN FRITTERS*** with sweet corn kernels and chives, served with chipotle aioli 7
- CAPRESE SALAD** heirloom tomatoes, fresh mozzarella, fresh basil, aged balsamic glaze and extra virgin olive oil 9
- CHEESE CURDS*** panko breaded white cheddar curds served with a side of ranch dressing 12
- SPICY SHRIMP FONDUE** brie, Monterey jack and cream cheeses, garlic, chives, roasted jalapeños and fresh pico de gallo, served with baked pita chips 14
- PRINCE EDWARD ISLAND MUSSELS** with chorizo in a house made bloody mary broth, served with grilled crostini 13

Flatbreads

- MARGHERITA FLATBREAD PIZZA*** heirloom tomatoes, fresh mozzarella, fresh basil and extra virgin olive oil 13
- THE BIG ITALIAN FLATBREAD*** tomato sauce, Italian sausage, pepperoni, chopped meatballs, peppers, mushrooms and onions topped with mozzarella cheese 13
- SANTÉ FE FLATBREAD PIZZA*** chipotle marinated chicken, bacon, avocado, peppers, onions, cilantro, cheddar jack cheese and queso fresco sauce 13

Soups & Side Salads

- BAKED FRENCH ONION SOUP** an herb toasted crouton under melted gruyere and Swiss cheeses 7
- SOUP DU JOUR** CUP 3 BOWL 4
- GARDEN SIDE SALAD** mixed greens, cherry tomatoes, carrots, cucumbers, herbed croutons with your choice of dressing 6
- CAESAR SIDE SALAD** romaine lettuce, herbed croutons, Caesar dressing, parmesan cheese 7
- WEDGE SALAD** a wedge of iceberg lettuce with crispy bacon, red onions, cucumbers, bleu cheese crumbles, herbed croutons and creamy bleu cheese dressing 8

Entrée Salads

- SOUTHWEST CHOPPED SALAD** grilled chicken tossed with romaine & iceberg lettuces, tomatoes, avocado, cucumbers, corn & black bean salsa, cheddar jack cheese and tortilla strips with chipotle ranch dressing 14
- CAESAR SALAD** romaine lettuce, herbed croutons and parmesan cheese, tossed in Caesar dressing, with CHICKEN 14 / SHRIMP 19 / SALMON 21
- CHOPPED SALAD** iceberg and romaine lettuces tossed with grilled chicken, red cabbage, crispy bacon, shell pasta, red onions, bleu cheese crumbles and carrots with basil vinaigrette 14

Consuming raw or undercook poultry, seafood, shellfish or eggs may increase your chance of food-borne illness

* Contains gluten, and cannot be prepared gluten free.

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Sandwiches

ALL SANDWICHES ARE SERVED WITH A CHOICE OF HOUSE MADE CHIPS, FRENCH FRIES, SWEET POTATO FRIES OR TATER TOTS

STRAWBERRY CREEK BURGER our signature 10 oz. burger made from ground short rib, brisket and hangar steak, topped with shredded lettuce, crispy fried onions and house made ketchup, on a brioche bun 14

BLACKENED CHICKEN SANDWICH with bacon, cheddar cheese, caramelized onions, baby spinach, tomatoes and chipotle mayonnaise on a pretzel bun 13

Seafood

MISO HONEY SALMON Faroe Island salmon topped with miso honey glaze and scallions, with wild rice pilaf 25

CRAB CAKES* a duo of pan fried crab cakes served with lemon orzo spring pea salad 24

BARBECUED HALIBUT broiled halibut glazed with jalapeño orange barbecue sauce, served with a baked potato 29

SEA SCALLOPS pan seared diver scallops topped with roasted garlic compound butter, in a bed of wild mushroom risotto 33

BLACKENED TUNA yellowfin ahi tuna served with Thai fettuccine tossed in peanut sauce 29

Entrées

LEMON ARTICHOKE CHICKEN sliced chicken breast, Mediterranean marinated artichokes and lemon zest in white wine cream sauce, over house made pappardelle pasta 17

PARMESAN ARANCINI* cheesy risotto croquettes breaded and fried, with pomodoro sauce and basil pesto 17

PARMESAN BRUSCHETTA CHICKEN* chicken scallopini with parmesan panko breading, topped with heirloom tomatoes, fresh basil and garlic, alongside grilled asparagus 17

BRAISED LAMB SHANK 16 oz. lamb shank braised in red wine, with stewed lentils and vegetable ragu 25

GLAZED PORK CHOP 12 oz. frenched pork chop topped with orange marmalade mint glaze, served with red skin smashed potatoes 22

Steaks

ADD EITHER A BLEU CHEESE, PARMESAN GARLIC, HORSERADISH OR PEPPERCORN CRUST 3

SKIRT STEAK CHIMICHURRI 10 oz. skirt steak marinated in house made chimichurri, with French Fries 29

BONE-IN RIBEYE 16 oz. prime cut, broiled to your liking, accompanied by a baked potato with butter and chived sour cream 44

FILET MIGNON 21 day dry-aged prime cut, broiled to your liking, accompanied by a baked potato with butter and chived sour cream 9 oz. 41 6 oz. 34

Sides

Red Skin Smashed Potatoes, Wild Rice Pilaf, Baked Potato, Roasted Brussels Sprouts, Grilled Asparagus

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We have an outstanding selection of wines by the glass. These selections can rotate on a regular basis, so please ask your server for our current offerings.

Champagne & Sparkling

N/V LUNETTA PROSECCO Trentino, Italy (187 ML)	10
N/V TAITTINGER PRÉLUDE Reims, France	125
'14 CONUNDRUM SPARKLING Healdsburg, CA	36
'06 DOM PÉRIGNON Epernay, France	275

Chardonnay

'14 BERINGER LUMINOUS Napa Valley, CA	45
'14 ROMBAUER Carneros, CA	65
'12 EN ROUTE Russian River Valley, CA	60
'12 SHAFER RED SHOULDER RANCH Napa Valley, CA	85
'13 FAR NIENTE Napa Valley, CA	115
'12 KONGSGAARD Napa Valley, CA	150
'14 DOMAINE FERRET POUILLY-FUISSÉ Mâconnais, France	72

Other White Wines

'13 LA CREMA PINOT GRIS Monterey, CA	38
'13 HUSCH CHENIN BLANC Mendocino, CA	30
'15 MATANZAS CREEK SAUV BLANC Sonoma County, CA	36
'16 WILLAKENZIE PINOT GRIS Willamette Valley, OR	36

Merlot

'13 PRISONER WINE CO. THORN Napa Valley, CA	60
'14 HOURGLASS BLUELINE ESTATE Napa Valley, CA	125
'13 TREFETHEN Napa Valley, CA	66
'12 ROMBAUER Carneros, CA	52
'14 PLUMPJACK Napa Valley, CA	100
'14 FERRARI CARANO Sonoma, CA	45

Syrah & Shiraz

'10 RAMEY SYRAH Sonoma Coast, CA	68
'07 GROOM SHIRAZ McLaren Vale, Australia	56
'10 OWEN ROE LADY ROSA SHIRAZ Yakima Valley, WA	80
'13 THORNE-CLARKE SHOTFIRE SHIRAZ Barossa, Australia	48
'13 KAESLER OLD VINE SHIRAZ Barossa, Australia	70

Zinfandel

'11 QUIVIRA Sonoma County, CA	48
'15 DAY Sonoma County, CA	55
'11 LOUIS MARTINI GNARLY VINE Sonoma Valley, CA	70
'15 PRISONER Napa Valley, CA	68

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Other Reds & Proprietary

'12 RAMEY CLARET Napa Valley, CA (375 ML)	42
'14 NEWTON CLARET Sonoma County, CA	40
'12 SHATTER GRENAACHE Maury, France	47
'13 YANGARRA GRENAACHE McLaren Vale, Australia	40
'13 QUILCEDA CREEK QVR RED Columbia Valley, WA	120
N/V RED SCHOONER VOYAGE 2 Mendoza, Argentina	65
'11 RECUERDO ALIADO MALBEC Mendoza, Argentina	65
'11 BLACKBIRD ARISE RED BLEND Napa Valley, CA	70
'11 TREFETHEN DRAGON'S TOOTH Napa Valley, CA	80
'13 GAJA SITO MORESCO RED BLEND Langhe, Piedmont, Italy	100
N/V OVERTURE by OPUS ONE Napa Valley, CA	185
'13 FLANAGAN THE BEAUTY OF THREE Sonoma, CA	115
'10 ARCANUM RED BLEND Tuscany, Italy	135
'12 FRANK FAMILY WINSTON HILL Napa Valley, CA	250
'12 OPUS ONE Napa Valley, CA	425

Cabernet Sauvignon

'13 SEVEN HILLS Columbia Valley, WA	58
'09 MAZZEI PHILIP Tuscany, Italy	70
'13 STONESTREET ESTATE Alexander Valley, CA	60
'13 DAOU RESERVE Paso Robles, CA	96
'11 LEWIS CELLARS MASON'S Napa Valley, CA	94
'14 CLOS DU VAL Napa Valley, CA	90
'13 GROTH ESTATE Napa Valley, CA	125
'12 SILVER OAK Alexander Valley, CA	145
'14 FROG'S LEAP ESTATE Napa Valley, CA	95
'13 MEDLOCK AMES FIFTY TON Napa Valley, CA	100
'14 HOURGLASS BLUELINE ESTATE Napa Valley, CA	175
'13 GROTH RESERVE Napa Valley, CA	200
'11 SPOTTSWOODE Napa Valley, CA	250
'10 TREFETHEN HALO Napa Valley, CA	375

Pinot Noir

'14 RESONANCE Willamette Valley, OR	64
'14 SOKOL BLOSSER ESTATE Dundee Hills, OR	75
'14 DOMAINE DROUHIN Dundee Hills, OR	80
'12 AU CONTRAIRE Sonoma Coast, CA	46
'15 BELLE GLOS LAS ALTURAS Santa Barbara County, CA	64
'13 SCOTT FAMILY ESTATE Monterey, CA	40
'12 EN ROUTE Russian River Valley, CA	72
'14 FLOWERS Sonoma Coast, CA	80
'13 GOLDEN EYE Anderson Valley, CA	90