

Dinner Menu

18183 Main Street, Jamestown CA



Served Daily 4 to Closed

209-984-3446 ~ 800-894-3446



Hors D'oeuvres

Local Cheese Board 20 v

A small assortment of local cheeses, grilled flat breads, nuts and spreads

Fritto Mixto 15

Calamari, artichoke and bell pepper served with cocktail and tartar sauce

Toasted Garlic and Gorgonzola Cheese 13 v

Served with toasted crostini

Baked Brie 18 v

Encrusted with macadamia nuts, bread crumbs, with pears, orange-blossom honey balsamic reduction and crostini

Crab Cakes 20 GF

With fresh mango salsa chipotle aioli



Soup and Salads

(Add Beef 5, Chicken 4, Shrimp 6)

Spinach Salad 16 GF

Baby spinach, apples, bacon bits, cranberries, gorgonzola cheese

Caesar Salad 16

With our own house made dressing and crostini

Oriental Salad 17 GF

Greens, napa cabbage, tomatoes, mandarin oranges, sesame vinaigrette

Kale Salad 17 GF

Baby kale, beets, carrots, cucumber, feta cheese, apples cranberries and pepitas tossed with a ginger-carrot vinaigrette

Small Side Salad 8

Soup of the Day

Cup 6/Bowl 9

Seafood Cup 10/Bowl 12

Created by Executive
Chef Conrado Quevedo

Entrees:

Seared Atlantic Salmon 39 GF

On a bed of roasted fingerling potatoes, swiss chard and topped with provencal sauce (tomato, scallions, garlic, capers, basil, olives)

Scallops and Risotto 36 GF

Sautéed scallops, mushroom, carrots, scallions in a light pesto sauce over saffron risotto

Frutti Di Mare 38 GF

Scallops, mussels, prawns in a mild spicy marinara sauce tossed with linguine

Fettuccine Neptune 38

Scallops, prawns, crab meat, sautéed in a creamy alfredo sauce tossed with fettuccine

Chicken

served with seasonal vegetables

Chicken Jerusalem 32

Sautéed breast of chicken with garlic tomatoes, mushrooms, artichoke simmered in a white wine cream sauce served with wild rice

Airline Chicken Breast 32 GF

Roasted skin on breast of chicken topped with a parsley garlic cream sauce served with garlic mashed potatoes

French Chicken 32 GF

Sautéed mushroom in a dijon cream sauce served with mashed potatoes

Beef/Pork

served with seasonal vegetables

Filet Mignon (Choice)(7/8oz) 57 GF

Seared to perfection served with garlic mashed potatoes chimichurri

Rib Eye Steak (Choice)(14oz) 55 GF

Grilled over roasted fingerling potatoes and topped with mushroom bordelaise sauce

New York Steak (Choice)(12oz) 49 GF

Grilled over garlic mashed potatoes topped with brandy peppercorn sauce

Porterhouse Steak (Choice)(16oz) 55 GF

Grilled to perfection on a bed of roasted fingerling potatoes, swiss chard and topped with chimichurri sauce

Pork Chop (14oz) 45 GF

Double bone seared to perfection served with roasted fingerling potatoes topped with fresh pineapple chutney

Vegetarian

Napoleon 27 GF/V

Layers of eggplant, portobello mushroom, bell peppers, mozzarella cheese, basil on a light tomato sauce.

Pasta Primavera 27 v

(Add Beef 5, Chicken 4, Shrimp 6)

Choice of marinara, a la olio (garlic, olive oil, white wine), alfredo Served with mixed seasonal vegetables

Lunch Menu

18183 Main Street, Jamestown CA



Served Daily 11 to 2:30

209-984-3446 ~ 800-894-3446

Hors D'oeuvres

Local Cheese Board 20 v

A small assortment of local cheeses, grilled flat breads, nuts and spreads

Fritto Mixto 15

Calamari, artichoke and bell pepper served with cocktail and tartar sauce

Toasted Garlic and Gorgonzola Cheese 13 v

Served with toasted crostini

Baked Brie 18 v

Encrusted with macadamia nuts, bread crumbs, with pears, orange-blossom honey balsamic reduction and crostini

Crab Cakes 20 GF

With fresh mango salsa

Soup and Salads

(Add Beef 5, Chicken 4, Shrimp 6)

Spinach Salad 14 GF

Baby spinach, apples, bacon bits, cranberries, gorgonzola cheese

Caesar Salad 14

With our own house made dressing and crostini

Oriental Salad 15 GF

Greens, napa cabbage, tomatoes, mandarin oranges, sesame vinaigrette

Kale Salad 15 GF

Baby kale, beets, carrots, cucumber, feta cheese, apples and pepitas tossed with a ginger carrot vinaigrette

Small Side Salad 8

Soup of the Day

Cup 6/Bowl 9

Seafood Cup 10/Bowl 12

Sandwich

Served with fries (garlic fries or sweet potato fries for additional 3)

Chicken Panini 18

Chicken breast, basil pesto, tomatoes, fresh mozzarella cheese, on grilled ciabatta bread

Portobello Panini 15 v

Portobello mushroom, roasted bell pepper, caramelized onions,, arugala provolone cheese, sundried tomato pesto on homemade focaccia bread

Beef Panini 18

Sliced tri-tip, roasted bell pepper, caramelized onions, arugula, swiss cheese, horseradish spread, on ciabatta bread

French Dip 18

Blackened or not, with sliced tomato and cheddar cheese on grilled sourdough with au jus

Burgers

Served with fries (garlic fries or sweet potato fries for additional 3)

(GF bun upon request additional 3)

Baja Burger 18

Apple-wood bacon, pepper jack cheese, guacamole chipotle aioli, lettuce, onion on a toasted broche bun

Whisky Bacon Burger 19

Caramelized onions, bacon whisky sauce, cheddar cheese, tomato, lettuce.

(Secret chef's sauce)

Black Bean Burger 17 GF/V

Plant based burger patty with a ton of flavor.

Created by
Executive Chef
Conrado Quevedo



Children's Menu

Cheeseburger & Fries 13

Grilled Cheese & Fries 10

Chicken Tenders & Fries 11