

# 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, arugula 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**