



# DINNER MENU

SERVED FROM  
3PM-CLOSE



Lamb Chops



Poached Salmon



Fettuccine Alfredo

## ENTREES

## SEAFOOD ENTREES

## PASTA & SANDWICHES

Lamb Chops \$27.99

Lamb chops served with red wine sauce & mashed potatoes.  
Add side salad or soup \$1.50

Texas Steak \$25.99

Steak with grilled onions & mushrooms, served with mashed potatoes.  
Add side salad or soup \$1.50

Chicken Piccata \$21.99

Chicken breast sauteed with capers, lemons, butter, and white wine. Served with rice & veggies.  
Add side salad or soup \$1.50

Pepper Jack Burger \$19.49

1/2 lb. burger with melted pepper jack cheese, on a brioche bun spread with our aioli & served with spinach strawberry salad, or french fries.  
Sub Impossible Patty for \$1

Impossible Burger (V) \$19.99

Looks, tastes, and cooks like real beef but it's 100% plant based. Served on a toasted bun with all the trimmings.  
Add Cheese for \$.75

Poached Salmon \$25.00

Grilled salmon in caper sauce, served with veggies & rice.

Fish & Chips \$19.99

Three pieces of fried cod, served with homemade cole slaw, & french fries.

Salmon Champignon \$26.00

Seared salmon in a mushroom cream champagne sauce. Served with rice & veggies.

Seafood Pasta \$ 24.49

Clams, mussels, & shrimp served over fettuccine noodles.

Fettuccine Alfredo (V) \$15.99

Fettuccine noodles tossed in our homemade alfredo sauce, served with garlic bread.  
Add Chicken \$3.25 Add Salmon \$4.25

Pasta a la Vodka (V) \$17.99

Fettuccine tossed in homemade Vodka sauce. Served with garlic bread.  
Add Chicken \$3.25 Add Salmon \$4.25

Ravioli \$16.99

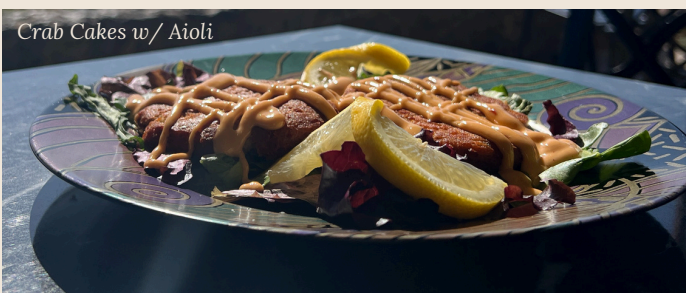
Cheese ravioli tossed in homemade pesto sauce & served with garlic bread.  
Add Chicken \$3.25 Add Salmon \$4.25

CA Club \$18.99

Fresh turkey, bacon, lettuce & tomato on toasted sourdough. Served with french fries.

Reuben \$17.99

Corned beef on rye with melted swiss, sauerkraut & thousand island dressing  
Served with french fries



Crab Cakes w/ Aioli

## APPETIZERS

Buffalo Wings	\$14.99
Crab Cakes w/ Aioli	\$16.00
Fried Zucchini	\$13.99
Basket of Fries	\$9.99
Calamari	\$14.99



# DINNER DRINKS & DESSERTS

SERVED  
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Cosmopolitan



Red & White Wine



Iced Tea

## COCKTAILS

Lemon Drop \$8.49

Vodka, Lemon Juice, simple syrup, triple sec. Shaken with ice and strained into a chilled glass.

Cosmopolitan \$8.49

Vodka, cranberry juice, cointreau, lime juice. Shaken and strained into a chilled glass.

Old Fashioned \$8.49

Whiskey or bourbon, bitters, sugar & water served over ice

Margarita \$8.07

Tequilla mixed with sweet & sour mixer, Shaken and served over ice.

Espresso Martini \$10.00

Espresso, vodka, Kahlua, Baileys, all shaken together to make a caffeinated spin on a classic.

## WINE & CHAMPAGNE

House Champagne \$8.10

Our house champagne

Korbel Rose \$10.00

Korbel Rose champagne

Red Wine \$8.01

Cabernet Sauvignon, or Merlot

White Wine \$8.01

Pinot Grigio, or Sauvignon Blanc

House Chardonnay \$7.01

Imagery Chardonnay

## BEVERAGES

Soft Drinks \$3.99

Pepsi, Diet Pepsi, Mountain Dew, Starry, Lemonade, Crush Orange Soda, Mug Root Beer, & Iced Tea.

Juices \$6.00

Apple, Cranberry, Orange, Grapefruit, Tomato

Espresso \$3.29

Regular or Decaf

Hot Tea with Lemon \$3.25

Green Tea Classic, Green Tea Decaf, English Tea Time, English Breakfast, Cinnamon Apple, Cozy Chamomile, Earl Grey, Lemon, Orange & Spice, Mint Medley, Cranberry Apple

Drip Coffee \$3.75

Our classic favorite. In regular or decaf.

## DESSERTS

Chocolate Mousse Cake \$6.99

Our favorite decadent chocolate mousse cake

Cheesecake \$5.99

N.Y. cheesecake.  
Add syrup for \$1

Affogato \$6.00

One scoop of vanilla ice cream with a shot of espresso

Ice Cream Sundae \$6.00

Three scoops of you choice (Chocolate, Vanilla, or Strawberry) with syrup, whipped cream, and sprinkles.

Banana Split \$6.00

Chocolate, Vanilla, & Strawberry ice cream on a split banana drizzled with chocolate syrup, & whipped cream.

Chocolate Mousse Cake



Our Draft Beers

## BEERS ON TAP

Drakes IPA  
Drakes 1500  
Alameda Island Haze  
Guinness  
Elysian Hazy  
Modelo  
Modelo Negra

Sierra Nevada Pale Ale  
Sierra Nevada Hazy  
Lagunitas IPA  
Lagunitas Island Beats  
Sapporo  
Alagash White  
Black & Tan

Blue Moon  
Cali Craft  
Coors Light  
Pacifico  
Racer 5  
Stella Artois  
Trumer Pilsner  
805