



STARTERS

SOUP

New England Clam Chowder 7

Tomato Bisque 7

Soup Du Jour 7

APPETIZERS

Calamari Fritte 16

Seasoned flour, Lemon Caper Aioli

Bacon Wrapped Shrimp 16

With Honey Grained Mustard, on a Potato Nest

Stuffed Mushrooms 16

Stuffed with Italian Sausage and Demi Glaze

Adult Candy 14

Gorgonzola filled Dates, Applewood Bacon, and a Honey Glaze

Navajo Cornbread 14

Roasted Poblano Compound Butter, Charred Corn, Avocado, Pepitas, Cotija Cheese

SALAD

Strater Stack Chopped Salad 15

Romaine Lettuce, Bacon Bits, Avocado, Tomato, French Dressing

Roasted Beet Salad 13

Red and Yellow Beets, Goat Cheese, Candy Pecan with Balsamic Vinaigrette

Caesar Salad 13

Chopped Romaine, Parmesan Tuile, Caesar Dressing

Spring Salad 13

*Mixed Greens, Grape Tomatoes, Cucumber, Red Onion,
Crispy Tortilla Strips, Raspberry Vinaigrette*

Add On 4oz

Chicken Breast 6

NY Steak 9

Atlantic Salmon 9

MAHOGANY GRILLE

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INTERMEZZO

A sweet palate cleanser before the main course
Lemon Sorbet with a splash of Moscato 6

ENTRÉES

Entrées Served with Seasonal Vegetables, and Choice of Baked Potato, Sweet Potato, or Mashed Potatoes.

Classic Ribeye 62
14oz Grilled Ribeye

Land and Sea 59
Grilled 6oz Filet Mignon and 4oz Lobster Tail

Peppered Steak Herbert 55
8oz Peppered Filet, Pan Seared with Peppercorn Demi

Elk Tenderloin 55
Grilled and Served with Cherry Demi Glaze

Bone-In French Pork Chop 34
Apple Demi Sauce

Chicken Saltimbocca 32
Stuffed with Prosciutto and Mozzarella, Wild Mushroom and Sage Brown Butter Sauce

Rigatoni Pasta with Italian Sausage 29
Creamy Pomodoro Sauce, Parmesan Cheese

Crab Stuffed Salmon 39
with Beurre Blanc Sauce

Chilean Rainbow Trout 29
Blackened and Grilled, with Shrimp Creole Sauce,

Yellowfin Tuna Steak 29
Soy Citrus Glaze, Seasonal Vegetable, choice of Baked Potato, Sweet Potato, or Mashed Potato

Cioppino 36
Shrimp, Clams, Mussels, and Cod Sautéed in a Spicy Marinara Broth with Crostini

Stuffed Squash 27
Baked Acorn Squash Stuffed with Quinoa and a Medley of Colorful Local Seasonal Vegetables

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WINE LIST

CHARDONNAY

Ava Grace - Central Coast California - 2022	32 / 9
Chateau St. Michelle - Columbia Valley, Washington - 2022	36
Sea Sun - California Blend - 2021	36
Flowers - Sonoma Coast, California - 2021	58
Stags Leap - Napa Valley, California - 2019	69
Sonoma Cutrer - Sonoma Valley, California - 2022	43/ 13
Rombauer - Russian River, California - 2019	59
Cakebread - Napa Valley, California - 2022	72

SAUVIGNON BLANC

Oyster Bay - Marlborough, New Zealand - 2023	36
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PINOT GRIGIO

Ecco Domani - Italy - 2022	32 / 9
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ROSÉ

Day Owl - California -	32 / 9
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RIESLING

Wente Riverbank - California - 2018	32 / 10
North by Northwest - Oregon	35
Ovum - Oregon -	45

SPARKLING

Mezzacorona Glacial Bubbly - Italy	32 / 10
Raventos Blanc de Blanc - Spain	42
Freixenet Carta Nevada - Brut - Single - Spain	9

NEW MENU AND WINE LIST COMING IN JANUARY!

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WINE LIST

CABERNET SAUVIGNON

Josh Cellars - California	38 / 10
Quilt - Napa, California - 2017	85
Alexander Crown - Alexander Valley - 2017	110
Caymus - Napa, California - 2018	155
Cakebread - Napa, California - 2017	132
Silver Oak - Alexander Valley - 2016	195

MERLOT

Edna Valley - Central Coast	32 / 9
Emmolo - Napa Valley - 2017	68
Stags Leap - Napa Valley - 2016	79

PINOT NOIR

Parducci - Mendocino - 2018	30
Elouan - Oregon - 2017	39
Boen - California - 2017	65
Meomi - California - 2017	44 / 12
Mer Soleil - California - 2016	48
Belle Glos - California - 2017	75

EUROPEAN REDS

Domaine Saint Siffrein - France - 2016	52
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MALBEC, SHIRAZ & RED BLENDS

Alto Molino Malbec - Argentina - 2018	32 / 9
Meomi Red Blend - California	44
Penfolds Bin 398 Shiraz - Australia	70

ZINFANDEL

Bogle Old Vine - California	30 / 9
Carnivore - California	33
Buehler - Saint Helena	47