

STARTERS

- House Marinated Olives ~ Preserved Lemon and Organic Herbs 3.75
- Cheese Fondue ~ Roasted Garlic and Grilled Rustic Bread 6.95
- Prociutto & Melon ~ Premium Prociutto, thinly sliced, Fresh Seasonal Cantalope, served with Lemon 7.95
- Farm House Cheeses ~ Honey, Candied Nuts, Fruit Compote & Artisan Breads

Selection of Four	14.00	Selection of Three	11.00	Selection of Two	8.00
-------------------	-------	--------------------	-------	------------------	------
- Old Fashioned Deviled Eggs ~ Warm Bacon and a Hint of Spice 3.95
- Classic Shrimp Cocktail ~ 6 Large Wild Shrimp, Fresh Dill, Lemon Zest and Tomato-Horseradish Sauce 9.75
- Fried Calamari & Shrimp ~ Calamari, Rock Shrimp, Haricot Vert, Fennel and Olives 8.95
- House-Smoked Salmon ~ Fennel Salad, Brioche Toast, Grilled Lemon and Fresh Horseradish Cream 9.75

SOUP & STARTER SALADS

- Soup of the Season ~ Your server will inform you of today's selection 5.95
- Granny Smith Apple Salad ~ Candied Pecans, Point Reyes Blue Cheese & Dried Cranberries 5.95 ~ **Add Soup for 3.00**
- Hearts of Romaine Caesar ~ Parmesan Croutons and Our Roasted Garlic Dressing 6.75 ~ **Add Soup for 3.00**
- Baby Iceberg Wedge ~ Applewood Smoked Bacon, Chopped Egg, Tomatoes & Point Reyes Bleu Cheese 7.50 ~ **Add Soup for 3.00**
- BLT Salad ~ Prosciutto, Wild Arugula, Cherry Tomatoes & Fresh Burrata Mozzarella Cheese 7.95 ~ **Add Soup for 3.00**

SANDWICHES

Double Chicken Sandwiches, Prime Rib Dips, Rib Melts, and Lobster Sandwiches are served with French Fries

- Grilled Cheese & Tomato Soup ~ 3-Cheeses on Sourdough Bread with Tomato Bisque and a Small Mixed Green Salad Garnish 8.95
- Double Chicken Sandwich ~ Aged Provolone, Oven-Dried Tomatoes, Herb Aioli and French Fries 9.95
- Prime Rib Dip ~ Shaved Prime Rib, Fresh Horseradish, Rich Beef Jus, Mayonaise and Our French Fries 14.95
- Prime Rib Melt ~ Shaved Prime Rib on Grilled Sourdough, Caramelized Onions, Gruyere & White Cheddar, French Fries 16.95
- New England Lobster Sandwich ~ Classic New England Recipe of Lobster, Celery and Mayo on a Sweet Sandwich Roll 17.95

HOUSE GROUND BURGERS

All of our House Ground Burgers are served with French Fries

- Prime Cut Cheeseburger ~ Classic House-Ground Burger with Rockview Farms White Cheddar Served with French Fries 9.95
- Barbeque Bacon Burger ~ House Made Barbeque Sauce, Applewood Smoked Bacon, Sharp Cheddar, Red Onion, and French Fries 10.
- Grilled Sourdough Burger ~ Applewood Smoked Bacon and Gruyere Cheese on Grilled Sourdough, with French Fries 9.75
- Bacon-Blue Burger ~ Applewood Smoked Bacon, Caramelized Onions, Point Reyes Blue Cheese and French Fries 11.95

ENTRÉE SALADS

- Hearts of Romaine Chicken Caesar ~ Grilled Chicken, Parmesan Croutons & Our Roasted Garlic Dressing 9.95
- The Café Club Salad ~ Chicken, Applewood Smoked Bacon, Tomatoes, Avocado, Chopped Egg, Point Reyes Blue, Organic Greens 10.95
- Sirloin Steak Salad ~ Sliced Sirloin Steak, Warm Potato Salad and Mixed Greens 13.95
- Warm Prime Rib Salad ~ Shaved Prime Rib, Fresh Spinach, Roasted Root Vegetables, Pine Nuts, Goat Cheese & Balsamic Vinaigrette 14.95
- Seared Sliced Ahi Tuna Salad ~ Artichoke Hearts, Roasted Potatoes, Cherry Tomatoes, and Deviled Egg 15.95
- Warm Lobster Salad ~ Sweet Lobster Meat, Avocado, Mixed Greens, & Cherry Tomatoes 17.95

SPECIALTIES

- Chicken Burgundy ~ Sauteed Tender Thin Slices of Chicken Breast with Burgundy Mushroom Sauce and Whipped Potatoes 11.95
- Herb-Roasted Chicken ~ All Natural, Free Range ~ Roasted to Order (25 Min.) with Whipped Potatoes 15.95
- Fresh Salmon ~ Scottish Salmon Pan Roasted, Mixed Greens, Roasted Root Vegetables, Beets, Goat Cheese & Sherry Vinaigrette 19.95
- Peppered 'Grade #1 Ahi' Tuna Mignon ~ Warm Potato Salad and Red Wine Reduction 21.95
- Today's Fresh Fish ~ Olive Oil & Citrus Marinated Cherry Tomatoes, Fresh Herbs & Whipped Potatoes Market

PRIME CUT STEAKS
Aged 21-28 Days with Potato Gratin and Roasted Garlic

<p>Hanger Steak ~ 8 oz 17.95</p> <p>Filet Mignon ~ Center Cut ~ 8 oz 24.95</p> <p>New York Strip ~ Center Cut ~14 oz 26.95</p>	<p>Sirloin Coulotte ~ 10 oz 19.95</p> <p>Rib Eye ~ Bone In 18 oz 29.95</p>
--------------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------

LOBSTER
Maine Lobster Tail ~ 8 oz
24.95

SIDES

- | | |
|------------------------------------|----------------------------|
| Crispy Fried Onion Strings 4.95 | Burgundy Mushrooms 5.75 |
| Fresh Cut Fries with Sea Salt 3.95 | Blue Lake Green Beans 4.95 |
| Whipped Potatoes 4.50 | Roasted Beets 5.75 |
| Potato Gratin 5.50 | Bowl of Soup 5.95 |

*Please inform us of food allergies in advance. Our French Fries are cooked in Peanut Oil.
Gratuity of 18% is added for parties of 8 or more*

PCC(L)_080510