



SPRING 2025

DINNER MENU

Served at 5PM



Starters

Ginger & Sesame Crusted Ahi

Seared Ahi, cucumber & radish salad, wonton chips, toasted sesame seeds, chives, kimchi slaw, seaweed salad, umami sauce 16

Calamari Misto

Crispy Calamari, fried seasonal vegetables, lemon chips, spicy marinara, shaved parmesan 18

Mountain Brussels

Fried brussels, mission black figs, bleu cheese crumbles, candied walnuts, crispy prosciutto, sweet chili gastrique 14

Spring Hummus

House made hummus, roasted red peppers, artichoke hearts, pickled beets, tomato chutney, microgreens focaccia bread 16

Onion Rings

Beer battered, jalapeno ranch 12

Salads

Ranch, Bleu Cheese, Thousand Island, Asian Ginger Vinaigrette, Balsamic Vinaigrette, Oil & Vinegar

Spring Caprese Salad

Roasted red beets, mozzarella cheese, fresh basil, micro greens, fried capers, sun dried tomato, garlic confit, pomegranate balsamic reduction 22

Caesar Salad

Romaine lettuce, garlic cheese croutons, Parmesan Reggiano, Caesar dressing
Sm 9 Lg- 14
pesto chicken— add 5
cajun shrimp— add 7

Island Ahi Salad

Tropical style ahi poke, crispy rice noodles, spring mix, grilled pineapple, avocado, toasted coconut, sesame seeds, Asian ginger dressing 24

A 20% gratuity will be added to all parties of 8 or more

Checks can be split up to 3 times per party. Please pay specified amount and not item by item

Our kitchen will work with gluten intolerances to the best of our abilities but because we handle many other wheat products, we cannot and do not guarantee that any menu item is completely glu-



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Entrees

Entrees (except pasta) are served with veggie d' jour and your choice of mashed potatoes, or baked potato, upcharge to loaded potato for \$3

*Bread and Butter served upon request **

Lemon Herb Chicken

1/2 Chicken, pesto, artichoke hearts, sun-dried tomatoes, onions, peppers, lemon cream sauce 34

Prime Rib

12 oz Prime grade, slow cooked, house made au jus, au gratin potatoes, asparagus 48

Available Friday and Saturday

Walnut Crusted Herb Salmon

7oz Salmon, fried sun dried polenta, arugula salad, blistered tomatoes, orange chipotle beurre blanc 37

New York

12 oz choice NY, pomegranate demi-glacé 42

Pastalaya

Blackend chicken, andouille sausage, shrimp, peppers, onions, garlic, cajun tomato sauce, shaved parmesan 34

Mushroom Risotto

Roasted seasonal mushrooms, seared king mushrooms, creamy grana padano risotto, herb oil, dried cranberries 30

Accompaniments

Danielle Style 9

Whiskey Mushrooms 5

Compound Butter

Tanglers

Cajun Shrimp Skewer 7

Specialty Burgers

All burgers cooked to medium and include butter leaf lettuce, tomato, onion and mayonnaise on the side. Cheese options include American, Swiss, cheddar, pepper jack

Mt. Tehama Burger

1/2 lb. Wagyu patty, Sweet Baby Ray's bar-b-que sauce, pepper jack cheese, jalapenos, crispy fried onions, brioche bun 24

Big Meadow Burger

1/2 lb. Wagyu patty, applewood smoked bacon, B&B pickle, onion marmalade, Swiss cheese, garlic aioli, brioche bun 24

Burgers available with a portobello mushroom substitution

Ask your server about today's dessert special

All burger and sandwich items served with French fries or coleslaw

Upgrade to garlic fries or onion rings \$3, or side salad for \$4

Add applewood smoked bacon \$3 - Add cheese for \$1 -