


STARTERS, SOUPS AND SEAFOOD

GRILLED CHICKEN QUESADILLA	\$12
Avocado and pico de gallo quesadilla with roasted tomato salsa	
DUNGENESS CRAB FRITTERS	12
Celery root slaw, butternut squash purée	
STAR RUBY GRAPEFRUIT AND AVOCADO	9
Shaved fennel, frisée, watercress, citrus vinaigrette	
CEDAR PAPER ROASTED MOUNTAIN TROUT	11
Beets, fresh horseradish, croutons and brown butter bacon	
SOUP OF THE DAY	7
Ask our server for the daily selection	
PACIFIC RAZOR CLAM CHOWDER	8
Potatoes, cream, thyme	
 BIBB LETTUCE	8
Julienne carrots and beets, toasted sunflower seeds, whole grain mustard vinaigrette	
CAESAR SALAD	8
Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton	
TRADITIONAL COBB SALAD	14
Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon dijon dressing	
APPLE HILL GRANNY SMITH SALAD	8
Spinach, sierra nevada goat cheese, vanilla cashews, honey thyme vinaigrette	

Please notify your server if you have any food allergies or require special food preparation.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We request one check for parties of six or more and an 18% gratuity will be added.
A \$4.50 charge will be added to all split food items.

STEAKS AND SEAFOOD


SAUTÉED CALIFORNIA HALIBUT \$28
Sweet potato risotto cake, lemon ginger jus, carrots, coriander, pesto

BLACK ANGUS RIB-EYE STEAK 28
Grilled 11 oz. steak, horseradish mashed potatoes, roasted cauliflower, mushroom ragout


 **CATCH OF THE DAY** 25
with clams and broccolini

SHRIMP AND SCALLOP LINGUINE 27
Sautéed jumbo prawns and diver scallops, linguine pasta, tomatoes, white wine butter sauce, asiago cheese


SURF N' TURF 34
Grilled 5 oz. filet mignon, seared jumbo prawn, sautéed spinach, garlic mashed potatoes and merlot demi-glace

 **GRILLED STRIP LOIN STEAK** 26
Asparagus, arugula and parmesan reggiano, tossed with balsamic and extra virgin olive oil, roasted pine nuts

MOUNTAIN COMFORT

 **LEMON ROASTED FULTON VALLEY FARM'S ORGANIC HALF CHICKEN** 24
Oven browned root vegetables, fingerling potatoes, lemon jus

CHICKEN POT PIE 18
Roasted chicken breast, onions, carrots, celery, fennel and peas, simmered in a cream sauce and baked with puff pastry

 **WHOLE WHEAT PENNE PASTA** 17
Toasted pine nuts, shaved garlic, fresh spinach, basil, feta and savory tomato sauce

PIZZA MARGHERITA 16
Topped with mozzarella, sliced roma tomatoes, tomato sauce, fresh basil

WHITE PIZZA 18
Roasted garlic, red onions, chicken breast, spinach, asiago, fontina and rosemary

MEYER™ NATURAL ANGUS BURGER 16
Aged white cheddar, horseradish sauce, onion jam on a brioche bun

GRILLED CHICKEN SANDWICH 14
Herb aioli, brown sugar bacon, butter lettuce, tomato, on a Truckee sourdough rosemary potato bun

