

DINNER MENU

✦ APPETIZERS ✦

V Burrata & Bruschetta fresh burrata cheese | bruschetta mixture | drizzle of olive oil & balsamic vinegar | garlic butter crostini 17

Fried Calamari calamari steak | cocktail sauce | buttermilk ranch 16

Crab Tower avocado | fire-roasted corn | poblano peppers | red peppers | onion | cherry tomatoes | avocado cilantro vinaigrette | wonton chips 19

Tenderloin Tips Diablo garlic | cajun spices | soy | demi | butter | seasoned crostini 20

Coconut Shrimp tempura batter | chili mango salsa 16

Ahi Tuna Tartare sushi-grade ahi | avocado | green onions | soy sauce | chili sambal | shallots | jalapeno | touch of mayo | drizzled with soy glaze & olive oil | topped with seaweed & sesame seeds | wonton chips 18

✦ STARTER SALADS & SOUPS ✦

add grilled or cajun seasoned chicken breast to any starter salad \$7, grilled jumbo shrimp \$9, grilled salmon \$15, bistro filet \$15

GF Butternut Squash Soup dollop of sour cream | cashews 8/cup 11/bowl

Seafood Chowder salmon | seasonal fresh fish | sea bass | potatoes | bacon 8/cup 11/bowl

V Grilled Pear Salad seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette 10

***Caesar Salad** romaine | house-made caesar dressing | parmesan | croutons 10

✦ ENTRÉE SALADS ✦

Chicken Cobb Salad romaine | arcadian field greens | grilled chicken breast | avocado | bleu cheese crumbles | apple-wood smoked bacon | hard-boiled egg | cherry tomatoes | choice of dressing 22

***Steak Salad** grilled & sliced bistro filet | arcadian field greens | bleu cheese | heirloom cherry tomatoes | caramelized onions | spiced pecans | balsamic vinaigrette 22

✦ PASTA ✦

***Pasta Piacere** fusilli pasta | gorgonzola sauce | petite filet mignon | sun dried tomatoes | gorgonzola crumble | drizzle of balsamic glaze 32

SPICY Cajun Shrimp Penne Pasta jumbo shrimp | soy | garlic | tomatoes | cajun spices | sweet cream butter | basil | grilled garlic crostini 25

VEGAN Mediterranean Pesto Pasta penne pasta | red & yellow peppers | mushrooms | sun-dried tomatoes | broccoli florets | vegan mozzarella | pesto basil sauce | coconut milk | spinach | butternut squash 20

V Spinach & Cheese Ravioli ricotta & romano | basil pesto parmesan sauce | diced tomatoes | parmesan 19

Every single ingredient is NOT listed in the menu description.

Due to shared cooking & prep areas in our full-service kitchen, we can not guarantee that any menu item will be completely free of allergens that you may have.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

✦ SEAFOOD ✦

GF *Grilled Salmon lemon butter sauce | wild rice pilaf | seasonal vegetables 35

Parmesan Lemon Sole wild dover sole | asiago | panko | lemon | fried capers | lemon butter | corn cilantro mashed potatoes | seasonal vegetables 25

GF Mediterranean Sea Bass red drum sea bass | herb marinade | sun dried tomato relish | lemon butter sauce | wild rice pilaf | seasonal vegetables 34

✦ SIGNATURE DISHES ✦

Chicken Marsala pan-seared chicken breast | cream | mushroom marsala wine sauce | wild rice | seasonal vegetables 25

GF Molasses Glazed Meatloaf house-cured ground beef | apple-wood smoked bacon | molasses glaze | corn cilantro mashed potatoes | seasonal vegetables 23

***Bleu Cheese Tenderloin Medallions** caramelized onions | melted bleu cheese | red wine demi sauce | buttermilk mashed potatoes | seasonal vegetables 42

GF Braised Short Rib wine & mushroom reduction | buttermilk mashed potatoes | seasonal vegetables 31

GF Scampi Surf & Turf filet mignon | prawns ala scampi | asiago au gratin potatoes | seasonal vegetables 52

GF *New York Strip Steak cabernet herb butter | buttermilk mashed potatoes | seasonal vegetables 42

***Filet Mignon** house demi sauce | classic béarnaise | asiago au gratin potatoes | seasonal vegetables 48

GF *Rib-Eye Steak 21 day, dry-aged | demi-glaze sauce | creamy horseradish | asiago au gratin potatoes | seasonal vegetables 48

VEGAN *Vegan Meatloaf beyond plant-based meat | panko | olive oil | onions | carrots | garlic | garbanzo beans | italian herbs | poblano peppers | red bell peppers | mushrooms | fried capers | caesar caper sauce | pasta aglio e olio 24

✦ BETWEEN TWO SLICES ✦

served with french fries
sub garlic fries - +\$2

Prime Rib Dip toasted french roll | creamy horseradish | au jus 26
- add cheese - \$2

***Zephyr Burger** pretzel bun | 1000 island dressing | served with the usual suspects 17
- add cheese or bacon - \$2 ea | Substitute a Plant-Based Beyond Patty - \$3

✦ SIDES ✦

Cheesy Noodles 6

French Fries 6

Garlic Fries 7

Seasonal Vegetables 6

Buttermilk Mashed Potatoes 6

Corn Cilantro Mashed Potatoes 6

Asiago Au Gratin Potatoes 9

Corkage Fee - \$15 per 750 ml bottle. Corkage fee waived for any Contra Costa County wine. Limit 2 bottles per table.
For each bottle purchased from our list, we will grant one complimentary corkage fee during the same visit.

Please note, an automatic 20% gratuity will be added to the final bill for groups of 10 or larger. 100% is paid to your server.