

# 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

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

**<sup>VEGAN</sup> 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.