



# MENU

## appetizers

### Coconut Prawns

tempura batter | chili mango salsa \$18

### \*Ahi Tuna Tartare

avocado | green onions | soy sauce | chili sambal | shallots | jalapeno | touch of mayo | seaweed & sesame seeds | wonton chips \$22

### Fried Calamari

calamari steak | cocktail sauce | buttermilk ranch \$17

### Burrata & Bruschetta (V)

drizzle of olive oil & balsamic vinegar | crostini \$17

### Crab Tower

corn | peppers | avocado | tomatoes | onion | cilantro vinaigrette | wonton chips \$19

### Tenderloin Tips Diablo

garlic | cajun spices | soy | demi | butter | crostini \$22

## starters

### Butternut Squash Soup (GF)

dollop of sour cream \$8/cup \$11/bowl

### Seafood Chowder

salmon | seasonal fresh fish | sea bass | potatoes | bacon \$8/cup \$11/bowl

### Grilled Pear Salad (V)

seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette \$10

### \*Caesar Salad

romaine | house-made caesar dressing | parmesan | croutons. \$10

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

## signature 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 crumbles | heirloom cherry tomatoes | caramelized onions | balsamic vinaigrette. \$24

## steaks & chops

### \*Tenderloin

\$48

### \*Ribeye

\$48

### \*New York Strip

\$42

### \*22oz Porterhouse

\$74

Choice of: Green Peppercon Sauce | Veal Demi-glaze | Bleu Cheese Sauce  
Served with Asiago Au Gratin Potatoes & Seasonal Vegetables

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### Cowboy Pork Chop \$34

center cut | pineapple & avocado relish  
fresh pineapple ring | guajillo sauce |  
mashed potatoes

### Lamb Chops \$39

hoison BBQ sauce | asiago au gratin potatoes

## main

### Chicken Caprese

panko-crusted chicken breast | mozzarella & burrata | pesto cream sauce | panko-crusted roasted tomatoes | mashed potatoes \$28

### Parmesan Lemon Sole

wild dover | panko | asiago | lemon | fried capers | lemon butter | corn cilantro mashed potatoes | seasonal vegetables \$25

### \*Grilled Salmon (GF)

lemon butter sauce | mashed potatoes | seasonal vegetables \$35

### \*Chilean Sea Bass (GF)

lemon butter sauce | garnished with orange & lemon | jalapeno cream corn | seasonal vegetables \$45

### \*Potato Wrapped Halibut (GF)

lemon butter sauce | drizzled with balsamic reduction | asiago au gratin potatoes | seasonal vegetables \$42

### Baby Back Beer Ribs

½ rack | smothered in brown sugar & honey | steamed over beer | finished with smokey BBQ sauce | jalapeño cream corn | french fries \$28

### Braised Short Rib (GF)

wine & mushroom reduction | mashed potatoes | seasonal vegetables \$32

### \*Pasta Piacere

petite filet mignon | fusilli | gorgonzola sauce | sun-dried tomatoes | crumbled gorgonzola | drizzle balsamic glaze \$32

### Cajun Shrimp Penne Pasta

soy | garlic | tomatoes | cajun spices | basil | butter | crostini \$ 25

### Spinach & Cheese Ravioli (V)

ricotta & romano | basil pesto parmesan sauce | diced tomatoes | parmesan \$19

### Mediterranean Pesto Pasta (Vegan)

penne | peppers | mushrooms | sun-dried tomatoes | broccoli | vegan mozzarella | pesto basil sauce | coconut milk | spinach | butternut squash \$22

GF - Gluten Free | V - Vegetarian

## bun intended

served with trench fries.

sub garlic fries - \$2 | sub grilled pear salad, caesar salad, seafood chowder or butternut squash soup - \$3

### \*Zephyr Burger

pretzel bun | 1000 island dressing | lettuce | tomato | pickle \$17. add cheese or bacon - \$2 ea. | Beyond Burger substitute - \$3

### Prime Rib Dip

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

### Crispy Chicken Sandwich

brioche bun | chef's secret sauce | pickles | lettuce | tomatoes \$18. also available with grilled chicken | add cheese - \$2

Our menu descriptions do not list every ingredient used. Due to shared preparation and cooking areas in our full-service kitchen, we cannot guarantee that any menu item is completely free of allergens.

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

## sides

Jalapeno Cream Corn	\$7
Corn Cilantro Mashed Potatoes	\$6
Mashed Potatoes	\$6
Cheesy Noodles	\$8
Seasonal Vegetables	\$6
French Fries	\$6
Garlic Fries	\$7
Asiago Au Gratin Potatoes	\$9

Please note, an automatic 20% gratuity will be added to the final bill for groups of 8 or larger. 100% is paid to your server.

Corkage Fee: \$15 per 750ml bottle. Fee waived for any Livermore Valley wine. Limit 2 per table.