

APPETIZERS

Caprese – fresh mozzarella, basil and tomato with a balsamic reduction 8.95

Sweet Potato Fries – sweet potato fries served with our locally famous sun dried tomato ranch dressing 5.95

Seared Ahi – slices of seared ahi with a soy wasabi vinaigrette 8.95

Calamari – fried calamari strips with homemade cocktail sauce 8.95

Onion Strings – sliced onions dipped in our seasoned flour and fried to perfection, served with sun dried tomato ranch 4.95

Cajun Portobellos – quartered Portobello mushrooms sautéed in a Cajun, white wine butter sauce, served with crostinis 6.95

Jalapeno Rings – breaded sliced jalapenos fried and served with sun dried tomato ranch 7.95



GOURMET BURGERS AND HOT SANDWICHES

All of our burgers are made with local Hearst Ranch grass fed beef. Served with french fries or sweet potato fries. Served on fresh artisan ciabata or a classic sesame seed bun

Guest House Burger - lettuce, tomato, red onion, garlic aioli and cheddar cheese 12.95

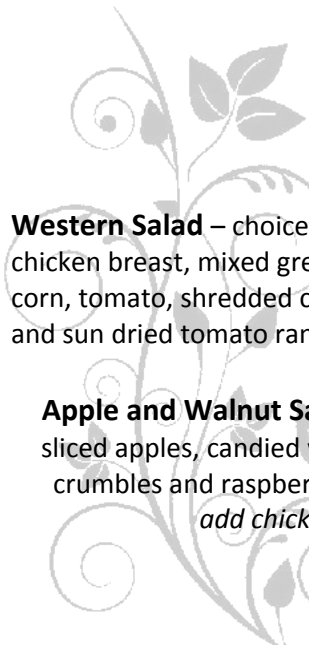
Avocado Swiss Burger - sliced avocado, lettuce, tomato, red onion, garlic aioli and swiss cheese 13.95

BBQ Burger - BBQ sauce, fried onion strings, bacon, garlic aioli and jack cheese 13.95

Pesto Chicken Sandwich - grilled chicken breast with mixed greens, tomato, red onion, pepper jack cheese and homemade pesto 12.95

Portobello Sandwich - a grilled portobello mushroom, roasted red peppers, onions, mixed greens and aged goat cheese 13.95

ENTRÉE SALADS



Western Salad – choice of sliced sirloin or bbq chicken breast, mixed greens with black beans, corn, tomato, shredded cheese, tortilla chips and sun dried tomato ranch dressing 16.95

Apple and Walnut Salad – mixed greens, sliced apples, candied walnuts, blue cheese crumbles and raspberry vinaigrette 10.95
add chicken 3.95

Chicken Caesar Salad – grilled chicken breast, romaine lettuce, parmesan cheese, croutons and creamy Caesar dressing 13.95

Ahi Salad – seared ahi, mixed greens, sliced cucumber, tomato, onions, crispy wantons and soy wasabi vinaigrette 14.95

ENTREES

entrees include our homemade pesto and fresh baked baguette, choice of wild rice pilaf, fresh garlic mashed potatoes, french fries or sweet potato fries, and sautéed vegetables. Soup or Salad
(house salad -mixed greens tossed in a creamy balsamic vinaigrette w/ parmesan cheese and croutons)

Fettuccini Alfredo homemade creamy alfredo tossed with al dente fettuccini 13.95
add sautéed prawns 6.95 add grilled chicken 3.95 add vegetables & pesto 2.95

Herb Crusted Chicken Breast a pan seared herb encrusted airline chicken breast, with an herb infused pesto cream cheese 18.95

Coriander Chicken breast of chicken, fried with a coriander bread crumb and topped with a sweet raspberry cream sauce 18.95

Fresh Fish ask about tonight's fresh special - market price

Fish & Chips dry breaded Alaskan Cod with french fries or sweet potato fries & homemade tartar 16.95

Boneless Pork Chop with fresh sautéed apple compote 19.95

Baby Back Ribs slow cooked baby back ribs with our homemade bbq sauce 21.95

Grandma's Meat Loaf made with ground beef, sour dough, herbs spices, and topped with brown gravy 16.95

Chicken Fried Steak homemade tenderized sirloin breaded and fried, with peppercorn country gravy 16.95

Steak Diane a 7oz choice top sirloin, with a honey Dijon cream sauce 20.95

Pan Seared Filet Mignon a 6oz choice cut bacon wrapped fillet with a red wine, pepper corn demi-glaze 26.95

Cajun Rib Eye a 14oz rib eye seasoned with our house Cajun seasoning and caramelized onions 26.95

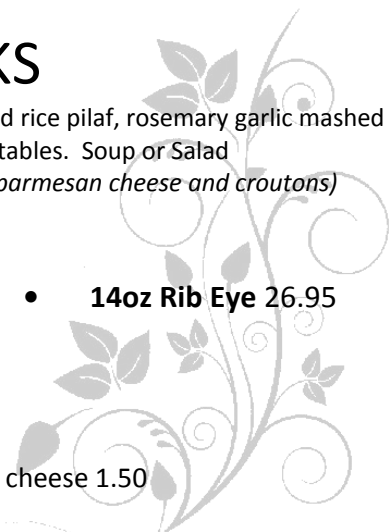


CHOICE CUT STEAKS

Steaks include our homemade pesto and fresh baked baguette, choice of wild rice pilaf, rosemary garlic mashed potatoes, french fries or sweet potato fries, and sautéed vegetables. Soup or Salad
(house salad -mixed greens tossed in a creamy balsamic vinaigrette w/ parmesan cheese and croutons)

7oz Top Sirloin 19.95 • **6oz Filet Mignon** 24.95 • **14oz Rib Eye** 26.95

add 3 sautéed prawns 5.95
add 4 baby back ribs 4.95
add sautéed portobellos 3.95
sautéed onions, bell peppers, and/or melted bleu cheese 1.50



Monday

All you can eat Spaghetti **\$9.95**

spaghetti, meat sauce, salad and garlic bread

add meatballs \$1.5 each

Tuesday

Steak Dinner for 2 **\$19.95**

2 5oz Top Sirloins, each with fresh sautéed vegetables,
and garlic mashed potatoes

add soup or salad \$1.95

Friday

LIVE MUSIC

every Friday w/ Lance Robison

(or special guest)

7:00 – 9:00pm

Saturday

All Day Happy Hour

\$3 Well Drinks, Drafts and House Wines

From open to close!!!

8:00am – 2:00pm & 5:00pm – 9:00pm

Sunday

Steak and Lobster **\$19.95**

A 6oz Maine Lobster Tail with a 5oz choice cut top sirloin,
wild rice pilaf and fresh sautéed vegetables

add soup or salad \$1.95

Now OPEN for Breakfast

Sunday

9am -2pm

Bottomless Mimosas \$12

Chipotle Bloody Mary \$7

Ask you server about our excellent

NEW breakfast menu

MARTINIS

Raspberry Lemon Drop

Absolute raspberry, cointreau, fresh lemon juice,
raspberry puree, sugar rim 6.5

Double Berry

Stoli blueberry vodka, blue curacao, triple sec,
chambord 7

Twisted Citrus

Absolute Citron, Absolute Mandarin, cointreau,
cranberry 7

Sunrise

Absolute vodka, grand marnier, 1800 tequila, orange
juice, grenadine 8

Nuts and Berries

Vanilla vodka, chambord, frangelico 7

Raspberry Greyhound

Greygoose vodka, chambord and grapefruit juice 8

Tropical Breeze

Bombay Sapphire gin, Absolute mandarin,
Grand Marnier, cranberry 8

Chocolate Night

Absolute vanilla, crème de cocoa, cream 7.5



HOMEMADE DESSERTS

Crème Brulee

Crème brulee made with real vanilla bean and
caramelized right at your table 7.95

Cheese Cake

a soft and rich cheese cake with a sweet graham
cracker crust and
thin layer of sour cream frosting 6.95

Berry Cobbler

Fresh baked berry cobbler with vanilla ice cream, served
right out of the oven, **baking time is approx. 25 min** and
serves 2 to 4 people 9.95

Assorted Truffles

An assortment of our homemade chocolate truffles 6.95

WINE

White

Salmon Creek White Zinfandel 5.5 / 18
Salmon Creek Chardonnay 5.5 / 18
Eberle Chardonnay 8 / 28
Tangent Sauvignon Blanc 7 / 26
Tobin James Sparkling Wine split 8

Red

Pozo Valley Merlot 8 / 28
Wild Horse Merlot 28
Salmon Creek Cabernet Sauvignon 5.5 / 18
J Lohr Cabernet Sauvignon 8 / 28
Justin Cabernet Sauvignon 32
Harlow Ridge Pinot Noir 8 / 28
Domain Alfred Pinot Noir 48
McClellan Estate Syrah 8 / 28
Ancient Peaks Zinfandel 8 / 28
Tobin James "Ballistic" Zinfandel 24
Opolo Mountain Zinfandel 30
Robert Hall Rhone de Robles 28
Justin Isosceles 98
Tobin James Late Harvest Zinfandel 7 / 26



BEER

DRAFT

Pint \$4.5 / 23oz \$6

Blue Moon
Firestone "Union Jack" IPA
Fat Tire
Stella Artois
Ask about tonight's Seasonal Drafts

BOTTLED

Coors Light 3.5
Bud Light 3.5
Budweiser 3.5
Corona 4
O'Doul's Amber 3.5

BEVERAGES

Flavored Teas and Lemonades 3.25
Soft Drinks 2.75
Iced Tea, Coffee, Hot Tea, Hot Chocolate 2.50
Kids Drinks 1.75
Milk and Juice 2.95