

Dinner Menu

Soup and Salad

Soup du Jour...\$8

Benbow Arcadian Harvest Salad...\$12

A blend of European Lettuces tossed with blistered Red Grapes, Charred Anjou Pear and English Candied Walnuts in our House Made Dijon and Honey Vinaigrette

Classic Caesar Salad...\$14

Hearts of Romaine Lettuce, Parmesan Crisp and White Anchovy Filets tossed in our House Made Caesar dressing

Add Chicken...\$7 Add Shrimp...\$12

Choice of Entrée

Chicken Piccata...\$28

Rocky's Organic Petaluma Chicken breast, sautéed and cooked in White Wine, Lemon, Capers, and Garlic served with Rice Pilaf with Mushroom and Seasonal Vegetables

Grilled Filet Mignon...\$42

Tenderloin of Beef grilled and topped with Blue Cheese Butter and Roasted Shitake Mushrooms served with Red Wine Shallot Demi Glaze, Red Bliss Mashed Potatoes and Seasonal Vegetables

Coastal Petrale Sole...\$39

Hand breaded and pan fried to a golden brown accompanied by Lemon Dill and Dijon Mustard aiolis Served with Rice Pilaf with Mushroom and Seasonal Vegetables

Vegetarian Pappardelle Pomodoro...\$26

Fresh Roma Tomatoes, Garlic, Fresh Herbs, Mushrooms, and Seasonal Vegetables cooked in Olive Oil, white wine, and vegetable broth and tossed with Pappardelle Pasta

Add Chicken...\$7 Add Shrimp...\$12



Please let us know if you have any food allergies or dietary restrictions...

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

Menu subject to change due to item availability.