

Starters



Stuffed Poblanos 10

Spanish Chorizo, Shrimp, Corn & Red Pepper Stuffing

Butternut Squash Bisque 8

With Cream & Nutmeg

Caramelized Onion Crostini 6

Whiskey Onion Preserves, Chèvre Goat Cheese
& Mission Figs on Toast

Mussels & Lemon 12

Simmered in Shellfish Stock with Lemongrass & Coconut

Classic Crab Cakes 10

Mini Crab Cakes with Tobacco Onions & Remoulade

Salads

City View Garden Green Salad 6

Garden Fresh Field Greens with Sliced Pears, Sundried
Cranberries, Maytag Blue Cheese Crumbles, Spicy Candy Pecans
& Choice of Dressing

Caesar Salad 6

Oven Roasted Garlic Caesar Dressing, Basil Focaccia Croutons,
Parmigiano-Reggiano Crispy Wafers

Poached Pear, Blueberry & Bleu Cheese Salad 10

Served with Lambs Lettuce & Cider Vinaigrette

From the Stock Pot

French Onion Soup 6

Chef's Soup Creation of the Day

Cup 5 Bowl 6

*If you have any specific dietary requests our kitchen staff will be happy to accommodate your request
assuming that the ingredients are in season and available*



\$3 House Wine

Chardonnay

White Zinfandel

Cabernet Sauvignon

\$12 Entrées

Beef Stroganoff

Braised Tenderloin Tips with Mushroom
& Dill Cream Ragu on Tagliatelle Pasta

Napa Valley Chicken

Sun-Dried Tomato, Cheese & Spinach
with Chardonnay Cream & Cauliflower Mash

Lemon Garlic Shrimp

Vegetable Lo-Mein with Scampi Butter Sauce

Pork Tenderloin

Parsnip Puree, Apples & Whiskey Onion Preserves

Pasta Florentine

Creamed Spinach, Wild Mushrooms, Rigatoni Pasta
& Shaved Reggiano

Desserts

Deconstructed S'mores 8

Jack Daniel's Chocolate Mousse Duo 8

Fall Crisp 7

Pumpkin Crème Brûlée 7

Apple Cheesecake 9

House Made Sorbets and Ice Creams 4

Pear & Riesling Wine Sorbet

Tart Cherry Sorbet

Sour Cream Ice Cream

Toasted Marshmallow Ice Cream

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