

# D

(dinner)

## Entrées à la carte

**Soups and Bread** (our tomato basil and two other daily selections)  
4.00 cup 6.00 bowl

### The Cobb Salad

chopped chicken and berryhill bacon with avocado, tomato, hard cooked egg, cheddar and jack and gorgonzola cheeses over mixed greens with balsamic vinaigrette  
11.00

### Seared Mignonette Salad

mixed exotic greens topped with peppered and seared beef mignonettes, bleu cheese and balsamic vinaigrette  
9.75

### Herb Citrus Chicken Salad

breast of chicken rubbed with herbs then grilled and sliced over mixed exotic greens with toasted pine nuts, currants, mandarin wedges and citrus vinaigrette  
9.75

### Wilted Spinach and Cranberry Salad

fresh spinach greens with gorgonzola, cranberries, toasted walnuts and warm basil vinaigrette  
9.00 add 2.25 for berryhill bacon

### House Salad

mixed exotic greens, cucumbers, tomatoes, parmesan and sourdough croutons (with either balsamic vinaigrette, roasted red pepper ranch or our blue cheese)  
8.50 add 3.50 for grilled chicken  
add 5.50 for grilled shrimp or salmon

### Grilled Filet Mignon



double r ranch beef tenderloin served under rendered kobe jus with twice baked potato and sautéed vegetables  
35.00

### Honey Lavender Lamb

new zealand half rack brushed with honey and lavender then seared and finished in the oven with rosemary roasted potatoes and sautéed vegetables  
29.00

### Kobe London Broil

snake river farms kobe grilled and served under chipotle fried onions with rosemary roasted potatoes and vegetables  
28.00

### Kurobuta Pork Chop with Brandy Leek Sauté

snake river farms kurobuta chop with fresh thyme, rosemary and sage sautéed with leek, potato, bacon and brandy  
25.00

### Grilled Herb Chicken

herb rubbed grilled breast topped with citrus reduction then served over apple-jalapeno-apricot julienne with a pillow of goat cheese  
24.00

### Orange Roughy

seared orange roughy lacquered with mandarin clove coulis served with basmati rice and sautéed vegetables  
26.00

### Grilled Wild Ivory Salmon

pacific wild caught ivory salmon under mango-red onion salsa with crème fraiche, coconut jasmine rice and vegetables  
24.00

### Parmesan-Brie Bass

pacific sea bass baked on a bed of spinach under parmesan and brie crème served with basmati rice  
19.00

### Tiger Shrimp Linguine

tiger shrimp sautéed with garlic, bell peppers and onions finished with white wine crème and linguine noodles  
21.00

### Caprese Fettuccini

fresh tomatoes and fresh garlic sautéed in olive oil with marinated fresh mozzarella, fresh basil and al dente fettuccini noodles  
15.00 add 3.50 for grilled chicken  
add 5.50 for grilled shrimp or salmon

### Roasted Tomato Ravioli

house-made semolina raviolis with ricotta, chèvre and sundried tomatoes finished with a light roasted tomato crème  
20.00

### Baked Macaroni and Cheeses

our signature "not your mother's style" dish of baked penne with four cheeses, mushrooms and fresh tomatoes  
14.00 add 2.25 for berryhill bacon or 3.50 for grilled chicken

### Angry Pasta

chiles, garlic and creminis sautéed in extra virgin olive oil tossed with spaghetti under a shaving of pecorino  
14.00 add 3.50 for chicken, 5.50 for shrimp

We welcome group reservations of eight or more guests.  
We request no split checks and 20% gratuity, unless previous arrangements have been made with management.