



Your Place

Farm to Table

Graduation Weekend Dinner Menu

Appitizers

Organic Caprese Heirloom Tomatoes 10

Monterey Bay Calamari fried 11

Steamed Artichoke 12

Steamed Clams 14

Farmers Market

Local ingredients found at the farmers' market excites the flavors

and colors of each season. Our salads are offerings using unprocessed ingredients at the peak of the harvest. Your salad is a blessing.

Gorgonzola salad, fresh local organic greens, pecans, warm chutney dressing 13

Grilled Pear Salad, basil, organic tomato, caramelized walnuts, blue cheese, balsamic vinaigrette 14

Crisp Romaine Salad, blue cheese, bacon, housemade caesar dressing 13

Roasted Beet Salad, feta cheese, balsamic vinaigrette 14

Main Course

Salmon Sustainably-raised Balsmic Glazed 26

Local Sanddabs sauteed with Lemon caper white wine sauce 24

Old-Fashioned Meatloaf Dinner with Mashed Potato and lots of gravy 20

Chicken Chimichurri Seared chicken breast, spicy Chimichurri sauce 22

Chicken Parmesan Crumb crusted chicken breast, fresh basil, kalamata olives topped with Parmesan Cheese 24

Ribeye 12 oz Grilled Aged Angus topped with Creamy Gorgonzola sauce 28 with Garlic Prawns 33

Herb-Roasted Lamb Chops garlic, rosemary rub, seared and roasted till tender 32

Eggplant Parmesan Crumb crusted eggplant, fresh basil, kalamata olives topped with Parmesan Cheese 20

Alfredo Chicken, Salmon or Shrimp Classic Alfredo with mushrooms tossed in penne pasta 22

Shrimp Scampi Pasta tossed in Linguine with mushrooms and capers 26

Creamy Mushroom Garlic Herb Pasta Seasonal Mushrooms tossed in Linguine 20