

# CHEF'S MENU

## - CHAR-GRILLED OYSTERS -

Five oysters oak grilled with butter, garlic,  
fresh herbs & parmesan cheese  
11.5

## - CEDAR PLANK SALMON -

Salmon roasted on a cedar plank & topped with  
an apricot mustard glaze served with savory rice pilaf  
and sautéed green beans  
19.5

## - MIXED GRILL -

A trio of oak grilled filet, chicken & shrimp  
served with garlic mashed potatoes and spaghetti squash  
27

## - COWBOY RIBEYE -

A thick, char-grilled bone-in ribeye served with the  
Chef's vegetable medley and baked potato  
40

## FEATURED WINES

*\*Selected wines by the glass half price from 4 - 7 p.m.*

### \*LAKE SONOMA, ALEXANDER VALLEY

Cabernet Sauvignon 12 / 48

### CHATEAU STE. MICHELLE, HORSE HEAVEN HILLS

Sauvignon Blanc 9 / 36

### TERRA VALENTINE, SPRING MOUNTAIN DISTRICT

Cabernet Sauvignon 50

### LYETH, SONOMA COUNTY

Meritage 40

**STONEWOOD**