

Sample Menus

\$20 per person

Choice of Soup or Salad

Farmer's Market Salad

Farm fresh field greens with crisp seasonal vegetables
tossed in our house-made pesto vinaigrette

New England Style Clam Chowder

Our famous recipe and a coastal favorite

Entrée Choices

Artichoke and Baby Leek Lasagna

Our unique interpretation of a classic dish featuring produce
grown next door, finished with arugula infused olive oil

Chicken Cordon Bleu

All-natural chicken breast stuffed with prosciutto and Swiss Cheese
Complimented with a farm fresh seasonal vegetable medley

Tri-Tip

Wood-oven grilled and house-marinated tender, all-natural tri-tip
Complimented with a farm fresh seasonal vegetable medley

\$35 per person

Choice of Soup or Salad

Farmer's Market Salad

Farm fresh field greens with crisp seasonal vegetables
tossed in our house-made pesto vinaigrette

or

New England Style Clam Chowder

Our famous recipe and a coastal favorite

Entrée Choices

Dover Sole

Parmesan crusted with a lemon caper beurre blanc sauce
& a farm fresh seasonal vegetable medley

Wood-Oven Roasted Quarter Chicken

Served with roasted garlic and chive mashed potatoes
& a farm fresh seasonal vegetable medley

Ribeye Steak

Served with roasted garlic and chive mashed potatoes
& a farm fresh seasonal vegetable medley

\$50 per person

Soup and Salad Choices

Farmer's Market Salad

Farm fresh field greens with crisp seasonal vegetables
Tossed in our house-made pesto vinaigrette

or

Farm Fresh Spinach Salad

Farm-fresh spinach topped with house-made
Candied walnuts and feta cheese tossed with our
delicious persimmon vinaigrette

New England Style Clam Chowder

Our famous recipe and a coastal favorite

or

Lobster Bisque

Made from scratch, with fresh lobster and spices

Entrée Choices

Classic Cioppino

Fresh mussels, prawns, clams and market fresh fish steamed in a
White wine garlic sauce, accented with a hint of saffron

All Natural Aged Prime Rib

Complimented with our famous garlic and chive mashed potatoes
& a farm fresh seasonal vegetable medley

Cedar Plank Wild Salmon

Oven-roasted and served with roasted garlic and chive mashed potatoes
& a farm fresh seasonal vegetable medley

Wood-Oven Roasted Quarter Chicken

Served with roasted garlic and chive mashed potatoes
& a farm fresh seasonal vegetable medley

Sample Desserts

\$6 per person

Chocolate fondue with seasonal fruit

Crème Brule

Donnelly Chocolate Brownie

Served with a scoop of locally made Polar Bear vanilla ice cream

Seasonal Fruit Cobbler

Served with fresh whipped cream

Cheesecake

Chocolate Lava Cake

Ice Cream Cakes

\$30 per pie serves 8

Island Mocha

Layers of mocha and coconut ice cream on an Oreo cookie crust and topped with chocolate

Strawberry & Chocolate

Fresh-made strawberry ice cream on an Oreo cookie crust topped with strawberries and chocolate

Wedding Cake

A list of local wedding cake bakers can be provided upon request

Cutting Fee: \$1.75 per person

Sample Passed Appetizers

\$1.50 per item/person

Crispy Eggplant Chips

Served with piquant Kalamata olive and tomato salsa

Mixed Vegetable Plate with hummus or chipotle aioli dip

Mini Quesadillas

Mixed vegetable or Bay Shrimp

Mini Pizzettis

\$2.00 per item/person

Calamari

Lightly breaded and flash fried served with
house-made tartar sauce

Spanakopita

Spinach, parmesan, and feta wrapped in crispy filo dough

Roadhouse Sliders

Served on our house-made wheat bun with our
famous Slider Sauce

Cold Shrimp Cocktail Plate

Served with fresh lemon and house-made cocktail sauce

Stuffed Portabella Mushrooms

\$2.50 per item/person

Pan-Seared Day Boat Scallops

Served with tangerine sauce

Dungeness Crab Cakes

With sweet curry-red pepper sauce

Mini Beef Wellingtons

Tender cuts of beef with mushrooms and garlic
wrapped in puff pastry

Tuna Tartare

Served in cucumber cups drizzled with wasabi crème fraiche

Sample Beer and Wine Menus

House Package

\$24 per bottle

Shon Cabernet Sauvignon

Shon Merlot

Shon Chardonnay

Captain Davenport Package

\$34 per bottle

Algren Cabernet Sauvignon

Santa Cruz Mountains Merlot

Storrs Chardonnay

Champagne Choices

Salmon Creek Brut \$20/bottle

Roederer, France NV \$45/bottle

Beer Choices

Draft \$18/pitcher

By the Pint \$5

Bottled Beer \$4 domestic

\$5.50 import