

Dinner Menu

Soup and Salad

Soup du Jour

Today's tasty temptation

Price changes with every creation

Benbow Arcadian Harvest Salad...\$14

European Lettuce Blend tossed with Blistered Red Grapes, Crumbled Goat Cheese and Candied Pecans, accompanied with our House Made Honey Dijon Vinaigrette Dressing

Beet Salad...\$16

Mixed Beets accompanied with a European Lettuce Blend with Arugula, tossed in our House Made White Balsamic Dijon Vinaigrette and topped with Feta Cheese, Roasted Pecans, and Dried Cranberries

Blackberry Arugula Salad...\$15

Arugula tossed with our House Made Tahini Yogurt Dressing, and topped with Blackberries, Goat Cheese, and Toasted Honey Pistachios

Appetizers

Crab Griddle Cake...\$25

Drizzled with our House Made Lime Reduction, atop an Arugula Salad bed

Hudson Valley Foie Gras...\$40

Seared to a golden brown and nestled on a Garlic Butter Brioche Crouton atop a bed of Arugula
Served with a Port Wine Jus, Sliced Apples, Hazelnuts, and a Blackberry Compote

Don't forget the Sauternes!

European and Local Artisan Cheese Plate...\$28

Accompanied with an Apricot Jam, Fresh Seasonal Fruit, Candied Walnuts, and French Baguette Crostini
Gluten Free Crackers upon request

Entrées

Roasted Half Chicken ...\$35

Rocky's Organic Petaluma Chicken Roasted and stuffed with Chickpeas, and Jalapeno Stuffing, served with Roasted Potatoes and Brussel Sprouts with Bacon Bits

Tikka Masala...\$28

Tikka Masala Curry with Tofu, Roasted Cauliflower, and a Turmeric and Cumin infused Basmati Rice
Add Chicken...\$7 Add Shrimp...\$12

Grilled Filet Mignon...\$56

Tenderloin of Beef grilled and topped with a Blue Cheese Butter and Roasted Shiitake Mushrooms, served with a Red Wine Shallot Demi Glaze, Mashed Potatoes and Seasonal Vegetables

Catch of the Day

Current Catch from our Northern California Coastline with highlights from our Benbow Garden or Local Farms

Ahi Tuna Tacos...\$40

Raw Ahi Tuna in a Bao Bun, accompanied with a Mango Tomato Salsa, Avocado Crema, and a Sriracha drizzle

Double Pork Chop...\$38

With a Granny Smith Apple Cinnamon Compote, Roasted Brussel sprouts, and a Balsamic Honey Glaze Reduction



Please let us know if you have any food allergies or dietary restrictions...

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness