

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 Fetta Cheese, Roasted Pecans, & Dried Cranberries

Persimmon Arugula Salad...\$15

Arugula tossed with Pomegranate seeds, crushed Walnuts, and Pumpkin seeds.
Topped with Organic Persimmon slices.

Appetizers

Crab Griddle Cake...\$25

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

Torched Bone Marrow...\$35

One Bone Split & drizzled with Extra Virgin Olive Oil. Accompanied by Smoked Maitake Mushrooms, Cranberry Shallot Relish & a Garlic Butter Baguette

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

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

Entrees

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
Roasted ¼ Chicken...\$31.00

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 Shitake 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
Single Pork Chop...\$35

Hungarian Style Goulash...\$37

Infused with our own blend of Hungarian spices, and accompanied with Mashed Potatoes, and Rainbow Carrots

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 foodborne illness
Menu subject to change due to item availability.