

# *Dinner Menu*

## *Soup and Salad*

### **Soup du Jour AQ**

Today's Tasty Temptation  
*Price changes with every creation*

### **Benbow Arcadian Harvest Salad...\$14**

Baby Greens 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 with Lettuce and Arugula, tossed in our House Made White Balsamic Dijon Vinaigrette and topped with Fetta Cheese, Roasted Pecans, & Dried Cranberries

### **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

## *Entrees*

### **Grilled Filet Mignon...\$56**

Tenderloin of Beef grilled and topped with a Blue Cheese Butter and Roasted Shitake Mushrooms served with a Red Wine Currant Reduction, Mashed Potatoes and Seasonal Vegetables

### **Single Pork Chop...\$35**

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

### **Hungarian Style Goulash...\$37**

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

### **Poulet Saute Alice...\$35**

Pan-Seared Chicken and Bacon-wrapped Asparagus with a Mushroom Shallot Cream Sauce

### **Stuffed Poblano...\$32**

Roasted Poblano Pepper stuffed with Quinoa, Sweet Potato, Black Beans, Pumpkin Seeds, and Chipotle

### **Catch of the Day**

Current Catch from our Northern California Coastline with highlights from Local Farms



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.