

LUNCH MENU OPTIONS

INCLUDES NON-ALCOHOLIC BEVERAGE SERVICE

\$29

per person +
tax & tip

Select **2**

STARTERS

HOUSEMADE GUACAMOLE (gff vegan)
with chips, roasted salsa

TEMPURA SHRIMP
served with spicy bang sauce

STUFFED MUSHROOMS (v)
herbed cream cheese

BAKED SPINACH DIP (gff v)
with crisp house-made potato chips

Select **4**

MAIN ENTRÉE

GRILLED SALMON (gff)
*heirloom grains, roasted tomatoes,
spinach, citrus drizzle*

LASAGNA BOLOGNESE
garlic bread

CHILE RELLENO (v)
*roasted poblano stuffed with artichoke
hearts, mushrooms, onions, poblanos, kale,
cream cheese, chipotle sherry cream sauce*

FRIED CHICKEN
4 pc all white meat, french fries

FRENCH DIP
*roast beef, horseradish cream, house-made jus,
acme roll, french fries*

**GRILLED VEGETABLE
SALAD** (gff, vegan, #)
*baby gem lettuce, asparagus,
tear drop tomatoes, scallions,
avocado, lemon vinaigrette dressing*

STEAK & BACON CHOPPED SALAD
*tear drop tomatoes, chopped egg, shaft blue cheese,
red wine vinaigrette*

SWEET FINISH

HOUSE-BAKED ASSORTED COOKIES

• ROSEVILLE | SACRAMENTO | ROCKLIN •

4-13-2024

gff=gluten free friendly **v**=vegetarian **#**=heart healthy **n**=nuts are present in dishes | *vegan dishes available upon request*

*Please inform us of any food allergies or dietary restrictions in advance. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk for food-borne illness; especially if you have a medical condition. Consult with a physician for more information.

DINNER MENU | Option A

INCLUDES NON-ALCOHOLIC BEVERAGE SERVICE

\$55
per person +
tax & tip

Select **2**

STARTERS

HOUSEMADE GUACAMOLE (gff vegan)
with chips, roasted salsa

BIG BAG TEMPURA SHRIMP
5 traditional style with spicy bang sauce

ROASTED MEATBALLS (gff)
*with marinara sauce,
mozzarella cheese*

STUFFED MUSHROOMS (v)
herbed cream cheese

Select **2**

SECOND COURSE

CHOPPED WEDGE SALAD
*bacon, red onion, tomato,
homemade blue cheese dressing*

CHICKEN TORTILLA SOUP (gff)

BENNETT'S GREEN SALAD (gff vegan #)
*mixed greens, cucumbers, tomatoes,
garbanzo beans, red onion, savoy cabbage,
red wine vinaigrette*

Select **4**

MAIN ENTRÉE

GRILLED SALMON (gff)
*heirloom grains, roasted tomatoes,
spinach, citrus drizzle*

LASAGNA BOLOGNESE
garlic bread

ROASTED CHICKEN (gff #)
*crispy cornbread croutons, greens,
house-made jus*

SHORT RIB (gff)
*red wine finishing sauce, buttered mashed
potatoes, horseradish cream*

**GRILLED VEGETABLE
SALAD** (gff, vegan, #)
*baby gem lettuce, asparagus,
tear drop tomatoes, scallions,
avocado, lemon vinaigrette dressing*

SWEET FINISH

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DINNER MENU | Option B

\$65
per person +
tax & tip

INCLUDES NON-ALCOHOLIC BEVERAGE SERVICE

Select **2**

STARTERS

SALT & PEPPER PRAWNS

served with tarragon aioli

BUTCHER'S BOARD

*charcuterie, cheeses, nuts,
marinated olives, foccacia bread*

ROASTED MEATBALLS (gff)

*with marinara sauce,
mozzarella cheese*

STUFFED MUSHROOMS (v)

herbed cream cheese

Select **2**

SECOND COURSE

CREAM OF FIVE MUSHROOMS SOUP

CHOPPED WEDGE SALAD

*bacon, red onion, tomato,
homemade blue cheese dressing*

CHICKEN TORTILLA SOUP (gff)

BENNETT'S GREEN SALAD (gff vegan #)
*mixed greens, cucumbers, tomatoes, garbanzo beans,
red onion, savoy cabbage, red wine vinaigrette*

Select **4**

MAIN ENTRÉE

GRILLED SALMON (gff)

*heirloom grains, roasted tomatoes,
spinach, citrus drizzle*

ROASTED CHICKEN (gff #)

*crispy cornbread croutons,
greens, house-made jus*

SHORT RIB (gff)

*red wine finishing sauce,
buttered mashed potatoes,
horseradish cream*

LASAGNA BOLOGNESE

garlic bread

PRIME RIB (gff)

buttered mashed potatoe, house-made jus

GRILLED VEGETABLE

SALAD (gff, vegan, #)

*baby gem lettuce, asparagus,
tear drop tomatoes, scallions,
avocado, lemon vinaigrette dressing*

Select **2**

DESSERT

CHOCOLATE LAYER CAKE (gff)

sweet cream, amarena cherries

WARM BROWNIE

with vanilla ice cream (nuts)

**HOUSE BAKED
ASSORTED COOKIES**

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