

## LUNCH MENU OPTIONS

INCLUDES NON-ALCOHOLIC BEVERAGE SERVICE

**\$29**

per person +  
tax & tip

Select **2**  
**STARTERS**

**SPICY CHEESE, ROASTED CORN & CHICKEN FLAUTAS**

*topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce*

**POTATO CROQUETTES (gff)**

*house-made tater tots, stuffed with bacon, cheddar, chives*

**BAKED SPINACH DIP (gff v)**

*with crisp house-made potato chips*

**TEMPURA SHRIMP**

*traditional style served with spicy bang sauce*

**VEGETABLE EMPANADAS (gff v #)**

*filled with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese, chipotle sherry cream sauce*

Select **4**  
**MAIN ENTRÉE**

**CHICKEN COBB SALAD**

*grilled chicken, tomatoes, chopped egg, shaft's blue cheese, bacon, red wine vinaigrette*

**SONORAN BEEF ENCHILADAS (gff)**

*slow cooked and shredded, wrapped with pepper jack cheese, chipotle sherry cream sauce*

**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, mashed potatoes*

**FRENCH DIP**

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

**VEGETABLE SALAD**

*(gff, vegan, #)*

*baby gem lettuce, asparagus, artichoke hearts, grilled squash, tomatoes, scallions, avocado, lemon vinaigrette dressing*

**GRILLED SALMON (gff)**

*heirloom grains, roasted tomatoes, sautéed spinach, cipollini onions, citrus scallion drizzle*

**SWEET FINISH**

**HOUSE-BAKED ASSORTED COOKIES**

• ROSEVILLE | SACRAMENTO | ROCKLIN •

10-15-2024

**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

**\$57**  
per person +  
tax & tip

Select **2**

**STARTERS**

**HOUSE-MADE GUACAMOLE** (gff vegan)  
*with chips, roasted salsa*

**SPICY CHEESE, ROASTED CORN & CHICKEN FLAUTAS**  
*topped with chipotle aioli, pineapple salsa, jalapeño dipping sauce*

**BIG BANG TEMPURA SHRIMP**  
*traditional style with spicy bang sauce*

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

**VEGETABLE EMPANADAS** (gff v #)  
*filled with artichoke hearts, mushrooms, onions, poblanos, kale, cream cheese, chipotle sherry cream sauce*

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

Select **2**

**SECOND COURSE**

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

**CAESAR SALAD** (gff #)  
*romaine, parmesan cheese, cornbread croutons*

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

**CHICKEN TORTILLA SOUP** (gff)

Select **4**

**MAIN ENTRÉE**

**GRILLED SALMON** (gff)  
*heirloom grains, roasted tomatoes, sautéed spinach, cipollini onions, citrus scallion drizzle*

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

**CHICKEN COBB SALAD**  
*grilled chicken, tomatoes, chopped egg, shaft's blue cheese, red wine vinaigrette*

**GRILLED CHIMICHURRI CHICKEN** (gff #)  
*all-natural chicken breast, heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions*

**LASAGNA BOLOGNESE**  
*garlic bread*

**PORK SHANK OSSO BUCO**  
*slow braised, heirloom grains, spinach, roasted tomatoes, cipollini onions, gremolata*

**SWEET FINISH**

**HOUSE-BAKED ASSORTED COOKIES**

• ROSEVILLE | SACRAMENTO | ROCKLIN •

10-15-2024

**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 B**

**\$67**  
per person +  
tax & tip

INCLUDES NON-ALCOHOLIC BEVERAGE SERVICE

Select **2**

**STARTERS**

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

**SALT & PEPPER PRAWNS**  
*served with tarragon aioli*

**HOISIN GLAZED RIBS** (gff)  
*slow roasted st. louis ribs*

**BUTCHER'S BOARD**  
*charcuterie, cheeses, nuts,  
marinated olives, focaccia bread*

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

**VEGETABLE EMPANADAS** (gff v #)  
*artichoke hearts, mushrooms,  
onions, poblanos, kale, cream  
cheese, chipotle sherry cream sauce*

Select **2**

**SECOND COURSE**

**CREAM OF FIVE  
MUSHROOM SOUP**

**CHICKEN  
TORTILLA SOUP** (gff)

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

**CAESAR SALAD** (gff #)  
*romaine, parmesan cheese,  
cornbread croutons*

**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, sautéed spinach,  
cipollini onions,  
citrus scallion drizzle*

**GRILLED CHIMICHURRI  
CHICKEN** (gff #)  
*all-natural chicken breast,  
heirloom grains, roasted  
tomatoes, sautéed spinach,  
cipollini onions*

**LASAGNA BOLOGNESE**  
*garlic bread*

**CHOPPED STEAK COBB** (gff)  
*grilled sirloin, mixed greens,  
bacon, eggs, tomatoes, shaft's  
blue cheese, red wine vinaigrette*

**PRIME RIB** (gff)  
*buttered mashed potatoes,  
house-made jus*

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

**PORK SHANK OSSO BUCO**  
*slow braised, heirloom grains,  
spinach, roasted tomatoes,  
cipollini onions, gremolata*

Select **2**

**SWEET FINISH**

**CHOCOLATE LAYER CAKE** (gff)  
*sweet cream, amarena cherries*

**WARM BROWNIE** (n)  
*with vanilla ice cream*

**OLD FASHIONED CHEESECAKE**  
*raspberry coulis drizzle, mint*

• ROSEVILLE | SACRAMENTO | ROCKLIN •

10-15-2024

**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.