

LUNCH MENU OPTIONS

INCLUDES NON-ALCOHOLIC BEVERAGE SERVICE

\$29

per person +
tax & tip

Select **2**

STARTERS

HOUSE-MADE GUACAMOLE

(gff vegan)
with chips, roasted salsa

BAKED SPINACH DIP (gff v)

with crisp house-made
potato chips

VEGETABLE EMPANADAS (gff v #)

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

SPICY CHEESE, ROASTED CORN & CHICKEN FLAUTAS

topped with chipotle aioli,
pineapple salsa, jalapeño
dipping sauce

TEMPURA SHRIMP

traditional style served with
spicy bang sauce

POTATO CROQUETTES (gff)

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

Select **4**

MAIN ENTRÉE

CHICKEN COBB SALAD

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

FRENCH DIP

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

SONORAN BEEF ENCHILADAS (gff)

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

VEGETABLE SALAD

(gff, vegan, #)
baby gem lettuce, asparagus, artichoke hearts,
grilled squash, tomatoes, scallions,
avocado, lemon vinaigrette dressing

CHILE RELLENO (v)

roasted poblano stuffed with artichoke
hearts, mushrooms, onions, poblanos, kale,
cream cheese, chipotle sherry cream sauce

GRILLED SALMON (gff)

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

FRIED CHICKEN

4 pc all white meat, mashed potatoes

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

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

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

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

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

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

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

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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

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