

## 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*

#### 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*

#### CHICKEN ENCHILADAS (gff)

*rotisserie chicken and roasted salsa, topped with  
salsa verde, jack cheese, cotija dust*

#### FRENCH DIP

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

#### CHILE RELLENO (v)

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

#### VEGETABLE QUINOA BOWL

(gff #)

*cauliflower, snow peas, cipollini onions,  
shiitake mushrooms, spinach, roasted tomatoes,  
grilled avocado, served warm*

### SWEET FINISH

#### HOUSE-BAKED ASSORTED COOKIES

• ROSEVILLE | SACRAMENTO | ROCKLIN •

10-18-2025

**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

**\$59**

per person +  
tax & tip

### Select **2** STARTERS

#### 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*

#### BIG BANG TEMPURA SHRIMP

*traditional style with spicy bang sauce*

#### ROASTED MEATBALLS (gff)

*with marinara sauce, mozzarella cheese*

### Select **2** SECOND COURSE

#### CHOPPED WEDGE SALAD

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

#### CAESAR SALAD (gff #)

*romaine, parmesan cheese, cornbread croutons*

#### 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*

#### ITALIAN CHOPPED SALAD

*romaine, radicchio, fennel, genoa salami, red onion, garbanzo beans, mozzarella, tomatoes, artichoke hearts, red vinaigrette*

#### GRILLED CHIMICHURRI CHICKEN

(gff #)

*all-natural chicken breast, heirloom grains, sautéed spinach, roasted tomatoes, cipollini onions*

#### CANNELLONI

*ground sausage, mortadella, parmesan, bechamel, marinara, focaccia*

### SWEET FINISH

#### HOUSE-BAKED ASSORTED COOKIES

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## DINNER MENU | Option B

INCLUDES NON-ALCOHOLIC BEVERAGE SERVICE

**\$69**

per person +  
tax & tip

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*

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

Select **2**

### SECOND COURSE

**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*  
  
**CANNELLONI**  
*ground sausage, mortadella,  
parmesan, bechamel, marinara,  
focaccia*

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

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

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

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

Select **2**

### SWEET FINISH

**CARROT CAKE** (gff n)  
*cream cheese frosting*

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

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

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