

# Dinner



## SOUPS & SALADS

|  |     |
|--|-----|
| iceberg wedge – pt reyes bleu cheese dressing<br>pickled red onion - toybox tomato - crispy bacon        | 5/8 |
| hearts of romaine caesar – house anchovy dressing  | 5/8 |
| grilled chicken breast   | 4   |
| marinated white anchovies  | 5   |
| white gulf shrimp  | 7   |
| king salmon  | 10  |
| mixed greens – candied walnuts – cara cara oranges<br>laura chenel goat cheese - mint citrus vinaigrette | 5/8 |
| butternut squash soup – cinnamon crème fraiche   | 4/7 |
| tomato bisque – ricotta salata - basil oil   | 3/6 |
| new england clam chowder – garlic bread  | 5/9 |
| beef chili – cheddar cheese - sour cream<br>red onion - pickled jalapeño                                 | 5/9 |
| roasted garlic ciabatta bread  | 4   |

## APPETIZERS

|   |        |
|---|--------|
| honey sriracha buffalo wings<br>pt reyes bleu dip<br>crunchy jicama sticks        | 10     |
| beer battered onion rings<br>basil-ranch dip                                      | 6      |
| sweet potato fries<br>sriracha ranch dip  | 5      |
| bacon wrapped prawns<br>chipotle aioli  | 9      |
| hand cut kennebec french fries<br>garlic parmesan                                 | 4<br>5 |
| chili & manchego cheese   | 9      |
| grilled chicken quesadilla<br>cheddar & manchego cheeses<br>cilantro – lime crema | 10     |

## MAIN COURSES

|  |         |
|--|---------|
| rigatoni pasta - italian sausage - oven-dried roma tomatoes - arugula<br>caramelized onion - grana padano parmesan   | 16      |
| grilled new york steak – gruyere potato gratin   | 10oz/18 |
| french green beans - creamy jack daniels au jus  | 16oz/24 |
| pan-seared king salmon – shiitake mushroom risotto<br>roasted red pepper beurre blanc - orange gremolata   | 19      |
| bacon wrapped meatloaf – horseradish rosemary mashed potatoes<br>sautéed garlic spinach – housemade bbq sauce  | 15      |
| country fried chicken – herb roasted yukon gold potatoes<br>french green beans   | 16      |
| hidden valley burger – 1/3 pound angus beef patty - toasted brioche roll<br>provolone cheese - fried egg - grilled red onion<br>arugula pesto - oven dried roma tomato | 15      |
| lake burger – 1/3 pound angus beef patty - choice of cheese<br>bacon 2 grilled onion 1 avocado 2 extra cheese 1 fried egg 2  | 11      |
| chef's salad – romaine - hard boiled egg – kurobuta ham<br>avocado - shaved carrot & beet - mozzarella cheese<br>creamy balsamic vinaigrette                           | 14      |
| cobb salad – romaine – bacon – avocado - red onion<br>pt reyes bleu cheese – tomato - cucumber<br>hard boiled egg - grilled chicken breast                             | 15      |

## SIDES

|   |    |
|---|----|
| french green beans                      | 5  |
| sautéed garlic spinach                  | 4  |
| roasted yukon potatoes                  | 4  |
| gruyere potato gratin                   | 6  |
| mushroom risotto                        | 5  |
| horseradish rosemary<br>mashed potatoes | 5  |
| *add to any main course...              |    |
| grilled chicken                         | 5  |
| white gulf shrimp                       | 7  |
| king salmon                             | 10 |
| italian sausage                         | 6  |

*Looking to host a party?*  
We'd love to cater it for you...

**(707) 987-3146**

Questions/concerns?  
fbmgr@hvla.com

## DESSERTS

|  |   |
|--|---|
| chocolate mousse cake - salted caramel sauce | 7 |
| lavender crème brûlée - ladyfinger cookie    | 6 |
| lemon cheesecake - blackberry coulis         | 7 |

*18% gratuity will be added to all parties of 6 or more*

EXECUTIVE CHEF – MATTHEW METCALF