



**STARTERS**

- Seared Ahi** .....\$13  
Nori & Spice Crusted with a Fresh Winter Slaw, Wasabi, Soy & Herb Aioli
- Escargot Traditional**.....\$12  
Sweet Butter, Garlic, Herbs & White Wine in Brioche
- Crispy Stuffed Shrimp**.....\$12  
Colossal Prawns Stuffed with Wasabi Cooked Golden Brown in a Beer Batter
- Artichoke Dip**.....\$7  
Artichoke, Sun-Dried Tomatoes, Three Cheeses & Spinach
- Add Crab or Shrimp** .....\$10
- Fried Sweet Potatoes**.....\$6  
With Three Dipping Sauces, Orange Ginger, Asian Barbeque & Fresh Aioli
- Mushrooms Bordelaise**.....\$8  
A Blend of Mushrooms Sautéed with Tomatoes, Shallots, Garlic, Herbs, Marsala and Butter
- Sequoia Crab Cakes** .....\$13  
California Winter Vegetable Slaw & Fresh Herb Aioli
- Steamed Clams** .....\$12  
Shallots, Garlic, White Wine Butter & Parsley
- Baked Mussels** .....\$10  
Tomatoes, Shallots, Garlic, Marsala Wine Butter & Parsley

**CHEF’S SOUPS**

- Soup of the Day**.....\$5
- French Onion**.....\$10

**FROM THE GARDEN**

- Classic Caesar**.....\$7  
Romaine Lettuce, Toasted Garlic Croutons, Grana, Tossed in a Classic Caesar Dressing (White Anchovies Available)
- Sequoia Greens**.....\$7  
Organic Mixed Greens, Sweet Orange Sections, Mission Figs, Almonds, Jack Cheese & Southwest Citrus Vinaigrette
- Crab Salad**.....\$12  
Crisp Lettuce, Orange, Almonds, Cucumber, Asparagus, Chopped Egg, & Onion with Sesame Soy Dressing
- Shrimp Salad**.....\$12  
Crisp Lettuce, Tomato, Chopped Egg, Onion, Asparagus, Lemon & Cucumber with a Traditional Louie Dressing

**SANDWICHES**

- Sequoia Burger** .....\$10  
Grilled Ground Tenderloin, Served on a Focaccia Roll with White Cheddar, Red Onion, Tomato, Lettuce, & Aioli
- Open Chicken Melt** ..... \$10  
Chicken, Fontina Cheese, Caramelized Onions & Sun-Dried Tomato Pesto Served with Beefy Steak Fries
- Crab Cake B.L.T.** .....\$12  
Crab Cakes with Bacon Lettuce & Tomato on Toasted Focaccia with Fresh Aioli, Served with Crisp French Fries
- Portobello Stack** .....\$10  
Grilled: Portobello & Summer Vegetables Topped with Imported Fontina Cheese & Served with Sequoia Green Salad
- Chicken Lettuce Wrap** .....\$10  
Sweet Red Chili Sauce Marinated Chicken Breast with Asian Barbecue Sauce, Sautéed Vegetables, Onion Sprouts and Crisp Lettuce Leaves
- Ahi Lettuce Wrap** .....\$10  
Crusted Ahi Cooked Rare accompanied by Orange Ginger Sauce, Wasabi & Sweet Red Chili Sauce with Sautéed Vegetables, Sesame Seeds, Onion Sprouts and Crisp Lettuce Leaves

**SIDE DISHES**

- Garlic Mashed Potatoes**.....\$3
- Fresh Seasonal Vegetable**.....\$3
- French Fries**.....\$3
- Potato Gratin**.....\$4
- Buttered Noodles**.....\$4

**ADDITIONS**

- Sautéed Mushrooms**.....\$3
- Crispy Onions**.....\$3
- Blue Cheese**.....\$2
- New York White Cheddar**.....\$2
- Bacon**.....\$3
- Avocado**.....\$2
- Bearnaise Sauce** .....\$2
- Grilled Chicken**.....\$4
- Grilled Salmon**.....\$4
- Grilled Colossal Prawn Each**.....\$3.50

Not Responsible for Lost or Stolen Items ♦ 20% Gratuity Added to Parties of Eight or More  
 1 Check per table for Parties of 8 or More  
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 4/17/2009