



All Entrees are served with the described accompaniments, house made artisan breads & seasoned butter. All full dinners are served with the described accompaniments, your choice of house salad or soup of the day, house made Artisan Breads & Seasoned Butter. We Are Happy to Make Accompaniment Substitutions.

### SEAFOOD

Entree Full Dinner

<b>Grilled Salmon</b> .....	<b>\$17</b>	<b>\$20</b>
Grilled Vegetables on a Bed of Summer Greens with Lemon & Honey		
<b>Cedar Plank Salmon</b> .....	<b>\$17</b>	<b>\$20</b>
Mustard Dill Sauce, Rice & Seasonal Vegetables		
<b>Fish &amp; Chips</b> .....	<b>\$13</b>	<b>\$16</b>
Tender Fillets of Alaskan Pollock, Fried Crispy Golden Brown Served with Fresh House Chips, Tartar Sauce & Malted Vinegar		
<b>Macadamia Nut Crusted Coalfish</b> .....	<b>\$14</b>	<b>\$17</b>
Fried Golden Brown with Pineapple Chutney & served on Rice With California Slaw		
<b>Grilled Pineapple &amp; Prawns</b> .....	<b>\$17</b>	<b>\$20</b>
Coconut Crusted Prawns on Grilled Pineapple with Dipping Sauces served with California Slaw		
<b>Crab Stuffed Garlic Prawns</b> .....	<b>\$19</b>	<b>\$22</b>
Prawns Stuffed with Crab & Roasted in Butter & Garlic, Served with Rice & Seasonal Vegetable		

### MORE RANCH CHOICES

Entree Full Dinner

<b>Lamb Shank</b> .....	<b>\$17</b>	<b>\$20</b>
Tender Lamb Braised on the Bone in Garlic, Tomatoes & Port Wine, served with Garlic Mashed Potatoes & Seasonal Vegetables		
<b>Add another shank</b> .....	<b>\$11</b>	
<b>Lamb Dijonaise</b> .....	<b>\$21</b>	<b>\$24</b>
Dijon Crusted American Lamb with a Rosemary Demi, , Potato Gratin & Seasonal Vegetable		
<b>Pork Marsala</b> .....	<b>\$13</b>	<b>\$16</b>
Pork Tenderloin Sautéed with Garlic & Mushrooms & Sweet Marsala Wine served with Polenta & seasonal vegetable		
<b>Grilled Pork Tenderloin</b> .....	<b>\$19</b>	<b>\$22</b>
Whiskey Marinated, Served with Roasted Garlic Blueberry Jalapeño Sauce & Creamy Polenta		

### CHILDREN'S MENU

All Children's Meals include a Beverage, Bread and Butter. If you have a special request please let us know.

<b>Linguine</b> .....	<b>\$5.95</b>
Sauce Marinara or Alfredo Sauce	
<b>Burger</b> .....	<b>\$5.95</b>
Freshly Ground Beef with Cheese, served with Fries	
<b>Grilled Cheese</b> .....	<b>\$5.95</b>
White Cheddar on Home-made Foccacia, served with Fries	
<b>Chicken Strips</b> .....	<b>\$5.95</b>
Tender Breast cooked golden brown, served with Fries	

### AMERICAN RANCH BEEF

Entree Full Dinner

<b>Filet Mignon</b> .....	<b>\$35</b>	<b>\$38</b>
Choice Grilled Tenderloin Accompanied by Rich Demi Glace, Bearnaise, Potato Gratin & Seasonal Vegetables		
<b>Petite Filet Mignon</b> .....	<b>\$22</b>	<b>\$25</b>
Choice Grilled Tenderloin Accompanied by Rich Demi Glace, Bearnaise, Potato Gratin & Seasonal Vegetables		
<b>Asian Skirt</b> .....	<b>\$19</b>	<b>\$22</b>
Marinated in a House Made Chinese Barbeque Sauce, Served with Wasabi Mashed Potatoes		
<b>Whiskey Peppercorn Steak</b> .....	<b>\$25</b>	<b>\$28</b>
Pan Seared USDA Choice Sirloin Steak Crusted with Green Peppercorns Served with Whiskey Pan Sauce, Garlic Mashed Potatoes & Seasonal Vegetables		
<b>Sirloin Steak</b> .....	<b>\$15</b>	<b>\$18</b>
Choice Sirloin Grilled to Order with Sautéed Mushrooms Served with Garlic Mashed Potatoes & Seasonal Vegetables		
<b>Black &amp; White</b> .....	<b>\$26</b>	<b>\$29</b>
USDA Choice Petite Filet Mignon, Two Giant Prawns with Glace de Veau Hollandaise, Garlic Mashed Potatoes & Seasonal Vegetables		
<b>Steak Diane</b> .....	<b>\$33</b>	<b>\$36</b>
Medallions of Filet Mignon Flambéed Tableside, Dijon Mustard, Mushrooms, Demi-glace & Brandy, Potato Gratin & Seasonal Vegetables		
<b>New York Steak</b> .....	<b>\$31</b>	<b>\$34</b>
Grilled 12 Ounce New York Strip with Shaft Blue Cheese Butter, Glace de Veau, Garlic & Mushroom Mashed Potatoes and Seasonal Vegetable		

### POULTRY

Entree Full Dinner

<b>Chicken Picatta</b> .....	<b>\$12</b>	<b>\$15</b>
Tender Cutlets of Chicken, Sautéed with Capers & White Wine, Finished with Butter Served with Creamy Polenta and Fresh Vegetables		
<b>Stuffed Chicken Oscar</b> .....	<b>\$18</b>	<b>\$21</b>
Tender Cutlets of Chicken, Stuffed with Crab & Asparagus, Finished with Bearnaise Served with , Potato Gratin and Fresh Vegetables		
<b>Artichoke Chicken</b> .....	<b>\$13</b>	<b>\$16</b>
Tender Cutlets of Chicken, Sautéed with Artichoke Hearts & Mushrooms Served with Rice and Fresh Vegetables		

### PASTA

Entree Full Dinner

<b>Shrimp Linguine</b> .....	<b>\$17</b>	<b>\$20</b>
Fresh Pasta with Prawns, Tomatoes & Herbs in a Garlic Cream Sauce		
<b>Chicken &amp; Sun-dried Tomato Pesto</b> ....	<b>\$12</b>	<b>\$15</b>
Linguine Pasta, Grilled Chicken in a Sun-dried Tomato Pesto Sauce		
<b>Pasta Primavera</b> .....	<b>\$11</b>	<b>\$14</b>
Spring Vegetables with Fresh Pasta in a Light Cream Sauce		
<b>Seafood Pasta</b> .....	<b>\$18</b>	<b>\$21</b>
Fettuccine, Clams, Fresh Fish, Crab, Prawn in a Garlic Saffron Tomato Broth.		

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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June 10, 2010