

SALADS & SOUPS

***Chef Harold's
Soup of the Day***
Priced daily

Ruby Hill Clam Chowder
\$7.00

Crab Cakes
With mixed vegetable salad
and tomatillo dressing
\$12.95
Wine: Rombauer Chardonnay, 2007

Classic Caesar Salad
Baby hearts of romaine,
shredded parmesan and
herb croutons tossed in
creamy Caesar dressing
\$8.50

Ruby Hill Salad
Mixed greens, candied pecans,
cherry tomatoes, apples
and parmesan with
balsamic vinaigrette
\$7.50

Baby Beet Salad
With dried Bing cherries,
baby arugula, radicchio,
crispy bacon and goat cheese
\$10.50

APPETIZERS

***Tomato and Grilled
Artichoke Salad***
Heirloom tomatoes with Italian
artichokes, grilled portabella
mushrooms, olives and aged
balsamic vinaigrette
\$10.95

***Moroccan Spiced Lamb
Spare Ribs***
Served with carrot and raisin slaw
and apricot glaze
\$11395
Wine: Cakebread Cellars Merlot, 2004

Antipasto Platter
Serrano prosciutto, framani salami
gentile, assorted aged cheeses and
olive oil toasted crostini
\$10.95
*Recommended Wine: Wente Vineyards
Charles Wetmore Reserve, 2006*

Ahi Tartar
With Ponzu sauce,
crisp wontons, seaweed salad
and wasabi cream
\$14.95

***Lobster and Mushroom
Bruschetta***
Chunks of lobster meat, medley of
sweet peppers, wild mushrooms,
olives and goat cheese
\$16.95
Wine: Talbott Cuvée Audrey, 2007

Warm Charred Ahi
Served over mango and Spring
salad, with pickle and ginger
teriyaki wasabi dressing
\$13.95
Wine: Y3, Napa Valley, 2006

PASTAS

Penne Alfredo
With sundried tomatoes, meatballs,
parsley and mound of parmesan cheese
\$18.95
Wine: Maso Canali Pinot Grigio, 2007

***Spaghetti with
Clams & Porcini***
Caramelized onions, roasted
garlic and tomato basil
\$21.95

Angel Hair Pasta
Miso chicken broth, crisp
vegetables and chunks of chicken
\$18.95
*Wine: Two Angels
Sauvignon Blanc, 2007*

Spaghetti Bolognese
Egg noodles cooked al dente tossed with
truffle butter, sundried tomatoes and
onions served with Bolognese sauce
and grilled Italian sausage
\$18.95

Arrabiatta Con Agnello
Angel hair pasta tossed in fresh spicy tomato
sauce, garlic and grilled lamb chop
\$22.95
*Chef Harold recommends:
Freemark Abbey Cabernet Sauvignon, 2004*

Plus service charge and tax

CHEF'S CORNER

Charred Scallops

Served with French beans,
saffron risotto and white truffle oil
\$24.95

Wine recommendation:
Twomey Sauvignon Blanc, 2008

Thai Green Curry

Choice of beef or chicken
served with shrimp fried rice
and curry
\$24.95

Steamed Lobster Tail

Over creamy sweet yam spuds
and served with drawn butter
and chives
\$36.95

Pollo À La Casalinga

Homestyle 1/2 chicken marinated in
rosemary and sage oil, grilled to perfection
and served with risotto
\$24.95

Wine recommendation:
The Prisoner, 2006

Bouillabaisse

Mediterranean fish stew with a
colorful mixture of fish flavored with
saffron and tomatoes served with
olive oil grilled ciabatta
\$26.95

Wine recommendation:
Steven Kent, Merrillie Reserve, 2007

SEAFOOD

Chilean Sea Bass

Barbequed soft to the touch served with creamy
mashed potatoes, sautéed spinach and French beans
\$26.95

Wine recommendations:
Duckhorn Decoy, 2007 or Rombauer Chardonnay, 2007

Lemongrass Salmon

Marinated in lemongrass, charred and served with
red onions, sweet peppers and steamed rice
\$25.95

Wine recommendation:
Robert Hall Rosé, 2006

Olive Oil Poached Swordfish

With creamed corn and served with sweet potato
frites and olive sundried tomato salsa
\$24.95

Wine recommendation: Justin Justification, 2007

Chef's Fish of the Day

Priced Daily
Ask your server

CHOPS & STEAKS

Mayer's Rib Eye Steak

16oz

With grilled asparagus, ranchero
sauce and French fries
\$25.95

Wine recommendation:
Twomey Merlot, Napa Valley, 2002

Chef's Special of the Day

Priced Daily
Ask your server

New York Strip Loin

Crusted with black pepper,
wild mushroom sauce and
garlic spinach
\$26.95

Prime Rib Au Jus

Served with baked potato
and condiments
\$26.95

Grilled Lamb Chop

Marinated with rosemary
mustard and served over
watercress risotto
\$26.95

Chef recommends:
Picazo Merlot, Livermore, 2005

Petit Filet

Served with Yukon mashed
potatoes, sautéed vegetables
and Madeira sauce
\$27.95

Chef recommends:
Duckhorn Decoy, Napa Valley, 2005

Plus service charge and tax