



## 2017 SPRING MENU

### SALADS & SOUPS

#### **Tomato Caprese – 13**

Heirloom Tomatoes, Fresh Mozzarella and Basil  
Mixed Greens, Sea Salt, Cracked Pepper  
Extra Virgin Olive Oil

#### **Spinach and Apples – 13**

Mixed Greens, Radicchio, Beets, Almonds  
Cranberries, Blue Cheese, Dijon Vinaigrette

#### **Caesar – 13**

Romaine Hearts, Shaved Parmesan  
Herb Croutons, House Recipe Dressing

#### **Protein Additions**

Grilled Chicken Breast – 7  
Grilled Salmon Fillet – 9  
Grilled Shrimp Skewer – 10  
Marinated Grilled Tofu – 5

#### **Soup of the Day – 8**

#### **Santa Anita's Clam Chowder – 9**

### FLAT BREADS – 14

#### **Pepperoni and Chicken**

Jalapeno, Tomato, Five Cheese Blend  
Dressed Greens

#### **Skirt Steak**

Chimichurri Grilled Beef, Romano, Mozzarella  
Tomato, Mushroom, Crisp Onion

### SHARED PLATES

#### **Artisan Meats and Cheese – 19**

Prosciutto Ham, Sopressata, Calabrese Salami  
Burrata Mozzarella, Gouda, Grana Parmesan  
House Baguette Baked Daily. (Serves 2 - 3)

#### **Skirt Steak Lettuce Wraps – 15**

Grilled Choice Beef, Basmati Rice  
Manchego Cheese, Harissa Aioli

#### **Hummus and Feta – 10**

Marinated Olives, Grilled Pita

#### **Jumbo Shrimp Cocktail – 16.5**

House Cooked and Peeled Gulf White Shrimp  
Gazpacho Horseradish Cocktail Sauce

#### **Pork Belly Pita – 14**

Pepper Chili Mojo, Jicama Slaw

### SANDWICHES – 15

Choice of Fries, House Kennebec Potato Chips or Cole Slaw  
*Casesar or House Salad instead – 2*

#### **Chicken Street Tacos**

Chicken, Lettuce, Pico de Gallo, Roasted Salsa

#### **Grilled Turkey Ciabatta**

Applewood Smoked Bacon, Tomato, Green Leaf  
Parmesan, Citrus Mayo

#### **Havana**

Roasted Pork, Honey Ham, Swiss  
Creamy Grain Mustard, Spicy Bread & Butter Pickles

#### **Ahi Poke Lettuce Wraps**

Wasabi Aioli, Szechuan Ginger Slaw

#### **Angus Chuck Cheeseburger**

8 ounces, Lettuce, Tomato, Red Onion  
Cheddar or Swiss, Brioche Roll Baked Daily

#### **Adena Ranch Burger – 16**

8 ounce, Swiss or Cheddar  
Custom Sirloin Beef Patty, Grass Fed  
All Natural, Hormone and Antibiotic Free

#### **Artisan Vegan Burger**

Gluten Free Vegan Blend of Grains, Vegetables & Herbs  
Swiss or Cheddar (omit for Vegan)  
Lettuce, Tomato, Red Onions, Brioche Roll  
(Substitute Lettuce Wrap for Gluten free)

### PLATES

#### **FrontRunner's Crabcake – 29**

Jumbo Lump, Quinoa Salad, Remoulade

#### **Grilled Flat Iron Steak – 26**

Pesto Potatoes, Grilled Asparagus, Madeira Reduction

#### **Chicken Saffron Fettuccini – 22**

Tomato Herb Sauce, Sliced Garlic, Bell Pepper  
Cipollini Onions

### DESSERTS – 8

All scratch desserts from our Pastry kitchen

#### **Chocolate Raspberry Bombe**

Chocolate Cake, Raspberry Mousse, Chambord Coulis

#### **Grand Marnier Cheesecake**

Lemon Graham Cracker Crust  
Raspberry Apricot Preserves

#### **Caramel Custard Fruit Tart**

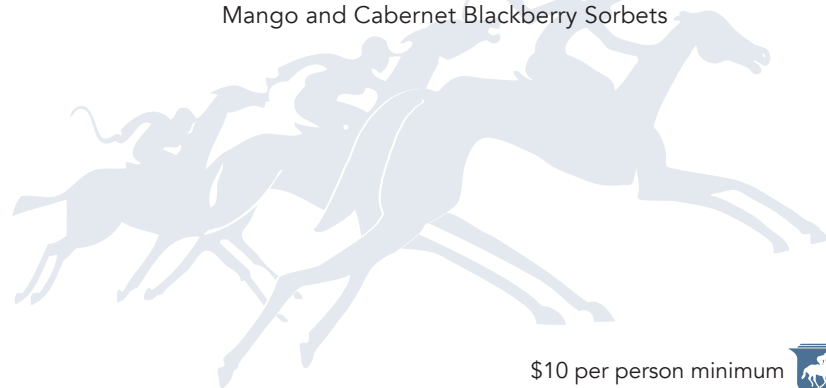
Mandarin Oranges, Strawberries, Kiwi, Blueberries  
Shortbread Vanilla Bean Crust

#### **Mocha Mudder**

Whipped Mocha Ice Cream, Smoked Almonds  
Oreo Cookie Pretzel Crust, Fudge Topping

#### **Fosselman's Ice Cream & Sorbets**

Vanilla, Chocolate, Strawberry Ice Creams  
Mango and Cabernet Blackberry Sorbets



\$10 per person minimum



## BEVERAGES

### Coffee – 6

Regular or Decaf

### Iced Tea – 6

### Hot Chocolate – 5

### Soft Drinks and Lemonade – 5

### Milk – 5

Regular or Lowfat

### Double Espresso, Cappucino

### Latte, Café Mocha – 6

## BEER

### Draft

Modelo	8
Stone IPA	8
Firestone 805	8
Stella Artois	8
Shocktop	8
Bud Light	7

### Bottles

Amstel Light	8
Heineken	8
Corona	8
Dos Equis Ambar	8
Sam Adams Boston Lager	8
Firestone DBA	8
Newcastle	8
Guinness	8
Saint Archer Blonde Ale	8
Beck's Non-Alcoholic	8
Budweiser	7
Bud Light	7
Coors Light	7
Miller Lite	7
Michelob Ultra	7

### Hard Cider

Sonoma Cider "The Pitchfork"	9
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## WINE

### Sparkling

Korbel, California, 187 ml	G	B	10
Möet and Chandon, Imperial, 187ml			18
Domaine Ste. Michelle, Columbia Valley	9		36
Schramsberg, Blanc De Noir, North Coast	16		75
Möet and Chandon, Imperial Brut			75
Veuve Clicquot, "Yellow Label"	22		89
Möet and Chandon, Imperial Rosé			90
Dom Ruinart, Blanc De Blanc			120
Perrier-Jouët, Fleur de Champagne 04			190
Veuve Clicquot, La Grande Dame 04			210
Möet and Chandon, Dom Perignon 04			225
Louis Roderer, Cristal 05			310

### White and Rosé

Benvolio, Pinot Grigio, Friuli Italy 13			28
Santa Margherita, Pinot Grigio, Venizia 14	13		50
Joel Gott, Pinot Gris, Willamette Valley 13			30
Matanzas Creek, Sauvignon Blanc, Sonoma 15	11		44
Drylands, Sauvignon Blanc, New Zealand 13			33
Michel Redde, Sauvignon Blanc, New Zealand 13			65
Whispering Angel, Rosé, Provence 15			51
Franciscan Equilibrium, White Blend, Napa 13			48
Kendall-Jackson, Vintner's Reserve, Chardonnay, Sonoma 13	9		36
Sonoma-Cutrer, Chardonnay, Sonoma 13	13		50
Far Niente, Chardonnay, Napa 13			95
Cakebread, Chardonnay, Anderson Valley 13	21		85
Louis Jadot, Chardonnay, Pouilly Fuisse 13			48
Colome, Torrontés, Valle Calchaqui 13			39
La Craie, Chenin Blanc, Vouvray, Loire Valley 11			44

### Red

Wild Horse, Pinot Noir, Central Coast 13	13		52
Argyle, Pinot Noir, Willamette Valley 13			51
Tinto Negro, Malbec, Mendoza 13			32
Hartford Court, Zinfandel, Sonoma 14			54
Zaca Mesa, Syrah, Santa Ynez 10			44
Kendall-Jackson, Vintner's Reserve, Cabernet Sauvignon, Sonoma 12	11		44
Cakebread, Cabernet Sauvignon, Napa 12	24		112
Caymus, Cabernet Sauvignon, Napa 12			142
Far Niente, Cabernet Sauvignon, Napa 12			180
Rodney Strong, "Symmetry" Meritage, Alexander Valley 11			85
Opus One, Meritage, Napa 09			280
Rutherford, Estate Merlot, Napa 12	9		35

