

Entrees

Most entrees served with your choice of mashed potatoes or Vineyard rice pilaf, vegetables and homebaked honey wheat bread.

Enjoy a mixed green or a Caesar salad with any entree for an additional 4.5

Gabe's Salmon

Sautéed salmon filet with a warm spinach, tomato, red onion and fennel salad on a bed of crispy red potatoes with lemon buerre blanc 21

Seafood Ravioli

Tiger shrimp & sea scallops, julienne vegetables and cheese filled ravioli, lemon buerre blanc 21

Shrimp Scampi

Sautéed jumbo shrimp, tomato, red onion, lemon-caper 22

Filet Mignon

Charbroiled 8oz. filet of beef with cognac-green peppercorn sauce 28

Ribeye

Charbroiled 12oz. ribeye with our own onion rings 24

Angus Sirloin

Charbroiled 8oz. Angus sirloin with gorgonzola & roasted garlic 21

Cajun Flatiron

Cajun spiced flatiron steak, arugula, artichoke hearts, mushrooms, roasted potatoes and red peppers with feta cheese and lemon olive oil 22

Rack of Lamb

Charbroiled full New Zealand lamb rack with Madeira mint demiglace 28

Crispy Buttermilk Chicken

Buttermilk fried chicken breast, onion gravy and sautéed chili broccoli 16

Chicken Mushroom Risotto

Portobello & domestic mushrooms, grilled chicken breast and caramelized onion sauce 18

Chicken Marsala

Boneless chicken breast, mushrooms, Marsala wine, cream 17

Butternut Squash Ravioli

Squash filled ravioli, grilled chicken, vegetables, roasted tomato-garlic pesto cream 18

Eggplant Cannelloni

Spinach, mushroom, onion & ricotta cheese filled eggplant with a side of fettuccini marinara 16

Charbroiled Burger

½ pound Angus chuck, choice of cheese and either mixed greens, Caesar or French fries 11

Please, no separate checks.

Major credit cards, local checks and U.S. currency accepted!

\$5.00 charge for split plates

The Sobell Family-Proprietors

Gabriel Guzman-Chef