

# Cottage Dining Dinner Menu

5:00 p.m. to 10:00 p.m.

## Soup and Salad

Today's Soup...9.00

Mixed Greens...with Red Radishes, Croutons, Red Wine Vinaigrette...8.00

Caesar Salad...with Roasted Red Onions, Shaved Parmesan and Croutons...9.00

add Grilled Chicken...14.00

## Flatbreads

Ohlone Smoked Salmon, Fromage Blanc, Red Onion, Parmesan and

Lemon Sour Cream...14.00

Margherita Flatbread...with San Marzano Tomato Sauce, Fresh Mozzarella & Basil...13.00

add Pepperoni or Caggiano Italian Sausage...15.00

## Sandwiches and Burgers

(All Sandwiches served on Artisan Breads with Baby Greens or Fries)

Reuben...Swiss Cheese, Sauerkraut on Artisan Marbled Rye...13.50

Kobe Beef Burger...Housemade Brioche Poppyseed Bun with choice of Cheese...14.50

add Bacon or Avocado...16.50

## Entrees

Crispy Fried Chicken ... Mashed Sweet Potatoes, Collard Greens...19.00

Red Wine Braised Short Rib... Pappardelle Pasta, Broccolini, Pecorino Cheese...18.00

Barbecue Baby Back Ribs ...Soy and Brown Sugar BBQ Sauce, Broccoli &

Carrot Slaw ...12.00/21.00

Dungeness Crab Cakes ...Avocado, Fennel, Grapefruit, Hearts of Palm, Wild Arugula,

Lemon Olive Oil ...21.00

Hanger Steak ...Crispy Haystack Potatoes, Baby Spinach, Gorgonzola Sweet Onions ... 21.00

## Dessert

Mud Pie...Oreo Cookie Crust, Chocolate & Coffee Ice Cream, Hazelnut Fudge...5.00

Apple Spice Crisp...Vanilla Ice Cream...5.00

## Beverages

Soft Drinks and Bottled Water...3.75

Juices...5.00

Domestic Beer...5.00

Micro Brews and Imports...5.50