

DINNER

7.10.17 - 10.7.17

~ Starters ~  
(Choice of Two)

Soup

**SOUP DU JOUR**  
**SOUP OF THE WEEK**

Appetizers

**APPETIZER OF THE WEEK**  
Chef's appetizer selection  
*Try a glass of one of our unique wines*  
*Ask a server for a recommendation*

**SEARED AHI TUNA**

Fresh ahi tuna, seared and served with a pickled cucumber salad, homemade teriyaki & wasabi aioli.  
*White wine lover, try a glass of Santa Rita Secret White Blend*  
*Red wine lover, try a glass of Beckon Central Coast Pinot Noir*

**SOUTHERN PICNIC TRIO**

A traditional deviled egg served with a green tomato slice, and a pimento cheese spread.  
*Enjoy a glass of A to Z Pinto Gris*

Salads

**CAESAR SALAD** ∞

Romaine lettuce topped with fresh parmesan and house croutons, served with Caesar dressing  
*Enjoy a glass of A to Z Pinot Gris*

**HOUSE SALAD** ✨ ∞ ❖

Romaine and spring mix, served with cherry tomatoes, cucumbers, and carrots  
*Enjoy a glass of Beckon Central Coast Chardonnay*

**SALAD OF THE WEEK**

Chef's Salad Selection  
*Try a glass of one of our unique wines*  
*Ask a server for a recommendation*

**FRESH FRUIT BOWL** ∞ ✨ ¥ ❖

Seasonal mixed fruit

~ Sides ~

Side(s) of the Day	Regular or Sweet Fries
Whipped Potatoes ¥	Baked or Sweet Potato ❖ ∞ ¥
Apple Sauce ❖ ∞ ¥	Summer Vegetables ¥ ∞ ❖
Asparagus ❖ ∞ ¥	Cheddar Mac & Cheese ¥
Bean Salad ¥ ❖	Roasted Tomato & Mushrooms ∞ ¥
Green Beans ❖ ∞ ¥	Broccoli Crunch Salad ❖ ∞ ¥
Coleslaw ¥	Sautéed or Steamed Spinach ❖ ¥

✨ All sides are vegetarian

\* Beef & Chicken Gravy Available

~ Entrées ~

(Choice of One Entrée Accompanied with Two Sides)

**SPECIAL OF THE DAY**

Chef's daily selection  
*Try a glass of one of our unique wines*  
*Ask your server for a recommendation*

**CLASSIC SPECIAL OF THE WEEK**

Chef's weekly classic entrée selection  
*Try a glass of one of our unique wines*  
*Ask your server for a recommendation*

**VEGETARIAN OF THE WEEK** ✨ ∞

Chef's weekly vegetarian entrée selection  
*White wine lover, try a glass of Clifford Bay Sauvignon Blanc*  
*Red wine lover, try a glass of Guenoc Victoria Claret Red Blend*

**CATCH OF THE DAY**

Chef's seafood selection  
*Pairs well with Beckon Central Coast Chardonnay, or*  
*Clifford Bay Sauvignon Blanc from New Zealand*

**HOUSE ANGUS BURGER**

Served on a corn dusted kaiser bun, with bibb lettuce, tomato, sliced onions, and your choice of cheese.

**BURGER OPTIONS:** Bacon • Mushrooms • Onions •

Swiss • American • Cheddar • Brioche Bun • Gluten Free Bun  
**(Grilled Chicken, Grilled Portabello Mushroom, or Garden Burger Available)**

*Pairs well with Guenoc Victoria Claret Red or Silver Totem Cabernet Sauvignon*

**FILET MIGNON**

A 6oz filet, grilled and topped with veal jus  
*(Sautéed Mushrooms & Onions, & Blue Cheese, Available)*  
*Pairs well with a glass of Portillo Malbec from Argentina or*  
*Silver Totem Cabernet Sauvignon*

**HOUSE SMOKED PULLED PORK**

Smoked here at the Coleman Center! Served over garlic bread, with homemade whiskey bbq sauce, and fresh fried onions.  
*Enjoy a glass of Poggio Alto Italian Red Blend*

**SAUTEED MUSSELS**

Fresh mussels sauteed with shallots, garlic, fresh tomato, white wine and whole butter. Finished with fresh basil.  
*Pairs well with Clifford Bay Sauvignon Blanc or Beckon Central Coast Chardonnay*

**ROASTED CHICKEN**

Your choice of white or dark, served with our house-made cranberry sauce  
*White wine lover, try with a glass of Santa Rita Secret White Blend*  
*Red wine lover, try a glass of Beckon Central Coast Pinot Noir*

**SALMON** ¥ ∞ ❖

Seared, Broiled, Poached, Blackened or Grilled  
*(Tartar, Dill & Bourbon Sauce Available)*  
*White wine lover, try a glass of A to Z Pinot Gris*  
*Red wine lover, pairs well with Beckon Central Coast Pinot Noir or*  
*Guenoc Victoria Claret Red*

**PASTA CREATION**

A creation based on your personal choices, utilizing the selection card provided by your server  
Accompanied with Garlic Bread and One Side.

**SALAD CREATION**

A creation based on your personal choices, utilizing the selection card provided by your server

**All Listed Wines \$3.00 Glass / \$12 Bottle**  
**See Wine Menu for Additional Selections**

∞ = Low-Fat ¥ = Gluten Free ✨ = Vegetarian ❖ = Low Sodium

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness”