



*"Our menu celebrates house-made, fresh ingredients and creative touches on the scenic riverfront."*

## Dine Downtown

January 12-21, 2024

### *First Course*

*-Please choose one-*

#### **NEW ENGLAND CLAM CHOWDER**

A cup of our house-made classic recipe.

#### **GF HOUSE SALAD**

Organic Arcadian Lettuce Blend, Pears, Red Onions, Tomatoes, Almonds, Blue Cheese Crumbles, Strawberry Pomegranate Vinaigrette.

### *Second Course*

*-Please choose one-*

#### **GF GRILLED SALMON**

Seasoned & Grilled with our Blend of Spices, Mango Brown Butter Sauce, Garlic Mashed Potatoes, & Seasonal Vegetables.

#### **SOUTHWEST CHICKEN PASTA**

Southwest Parmesan White Wine Cream Sauce over Linguine topped with Parmesan & Parsley.

#### **ROCKY'S HONEY ROASTED HALF CHICKEN**

Locally sourced from Petaluma. Baked with our Blend of Spices & topped with a Sweet Honey Glaze served with Jasmine Rice & Seasonal Vegetables.

#### **GF VEGAN STIR FRY**

Medley of Fresh Vegetables (Green & Red Bell Peppers, Onions, Mushrooms, Tomatoes) Sautéed in a Sweet Chili Sauce poured over a Grilled Impossible Burger & Jasmine Rice

#### **GF MAPLE-BOURBON BISTRO FILET**

1855 Ranch Cut with Bordelaise Sauce, Garlic Mashed Potatoes, & Seasonal Vegetables

### *Third Course*

*-Please choose one-*

#### **CHOCOLATE S'MORES LAVA CAKE**

Topped with a Chocolate Drizzle

#### **LEMON ITALIAN CREAM CAKE**

Topped with a Caramel Drizzle

#### **GF SORBET**

Flavor of the Day

## \$45 Per Person

Price does not include tax or gratuity.

### **WINE FLIGHTS – Additional \$21**

*-Please choose any three - 3 oz pour each*

Whites: Rodney Strong Chardonnay, Babich Sauvignon Blanc

Reds: St. Huberts "The Stag" Cabernet, Rodney Strong Pinot Noir