

CHEF'S WEEKLY SPECIALS

Soup

Beef Barley - 6.95

Salad v

Potato Pancakes (Four Per Order)
Apple Sauce and Sour Cream - 12.95

Pizza GF

Shrimp Scampi
Lemon Garlic Cream Sauce,
Shredded Mozzarella, Cauliflower Crust - 16.95

Entrée

Seared Shrimp and Scallops
Haricot Vert, Asparagus, Mushrooms,
Black Garlic Linguine, White Wine Pan Sauce - 35.95

STAPLES / SMALL PLATES

BAKED MEATBALLS (3)

Marinara, Ricotta, Parmesan Reggiano - 16.95

JUMBO LUMP CRABCAKE

Citrus Slaw, Hoisin Aioli - 16.95

BAVARIAN PRETZELS (3)

Spicy Mustard & Bacon Beer Cheese for Dipping - 12.95

BUFFALO CHICKEN DIP

House-made Pita Chips for Dipping - 16.95

SESAME CRUSTED AHI TUNA GF

Avocado, Arugula, Soy Honey Glaze - 17.95

SHRIMP/CALAMARI FRITTO MISTO GF

Cherry Peppers, Red Onion, Sweet Chili Aioli - 15.95

JUMBO SHRIMP COCKTAIL GF

Zesty Cocktail Sauce, Lemon - 15.95

EGGPLANT ROLLATINI

Marinara, Ricotta, Mozzarella, Parmesan Reggiano - 16.95

QUESADILLA v

Scallions, Tomatoes, Cheddar Jack Cheese - 11.95

Add Grilled Chicken - 13.95 (Also Available Gluten Free)

DOUBLE TRUFFLE FRIES GF, v

Fresh Rosemary, Parmesan Reggiano, Black Truffle Oil - 12.95

FRESH MOZZARELLA PIZZA GF, v

Marinara, Fresh Basil, EVOO, Cauliflower Crust - 12.95

HOUSE SMOKED WINGS GF

Choice of - Buffalo, BBQ, Jerk, Garlic Parmesan, Honey Chili
½ Dozen - 11.95 / Full Dozen - 17.95

DEVEILED EGGS GF

Pickled Jalapeño, Crumbled Bacon - 6.95

SOUPS & SALADS

BAKED FRENCH ONION v

Three Cheese Blend - 7.95

SMOKE RISE GF, v, VG

Tender Baby Lettuces, Seasonal Toppings,
Red Wine Vinaigrette - 8.95 **Entrée Size - 13.95**

CLASSIC CAESAR

Parmesan, Seasoned Croutons - 8.95 **Entrée Size - 13.95**

WEDGE GF

Baby Iceberg Lettuce, Bacon, Russian Dressing, Shaved
Red Onion, Crumbled Bleu Cheese - 9.95 **Entrée Size - 14.95**

BUTTERNUT SQUASH GF, v, VG

Baby Arugula, Red Onion, Pumpkin Seeds,
Apple Cider Vinaigrette - 9.95 **Entrée Size - 14.95**

Add-ons: - Seared Salmon - \$14.95, Lump Crabcake - \$15.95,
Jumbo Gulf Shrimp - \$3.95 per piece, Filet Mignon - \$31.95
Grilled or Crispy Panko Chicken Breast - \$7.95.

BURGERS & SANDWICHES

Choice of French Fries, Sweet Potato Fries, or a Side
Smoke Rise Salad. Upgrade to our Truffle Fries for just \$1.95.
Gluten Free Burger Bun Available

8 OZ. SMOKE RISE BURGER

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 16.95

BEYOND BURGER VG, v

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 15.95

ANGUS BEEF SLIDERS (3)

Caramelized Onions, Cheddar Cheese, Soft Hawaiian Buns - 16.95

BURGER ADD-ONS - \$1.50 EACH

Cheeses: - Cheddar, American, Swiss, Provolone, Bleu, Mozzarella

Toppings: - Sautéed Mushrooms, Crisp Bacon, Fresh Avocado,
Sautéed Onions, Guacamole.

PRIME RIB PANINI

Sliced Prime Rib, Caramelized Sherry Onions, Cheddar Cheese,
Focaccia Bread, Horseradish Chive Dipping Sauce - 16.95

CRISPY PANKO CHICKEN SANDWICH

Honey Thai Chili Sauce, Cabbage Carrot Slaw,
Hoisin Aioli, Toasted Brioche Bun - 16.95

ENTRÉES

8 OZ. FILET MIGNON GF

Idaho Whipped Potatoes, Sautéed Spinach, Natural Jus - 40.95

BRAISED BEEF SHORT RIB GF

Idaho Whipped Potatoes, Baby Carrots, Crispy Onions - 37.95

TENDERLOIN BEEF TIPS DIANE GF

Sautéed Broccoli, Cacio e Pepe Risotto, Steak Diane Sauce - 37.95

10 OZ. PAN SEARED PORK CHOP GF

Apple Cabbage Slaw, Bacon Brussel Sprouts,
Roasted Sweet Potatoes - 34.95

16 OZ. SLOW ROASTED PRIME RIB GF

Includes choice of Smoke Rise or Caesar Salad or Soup du Jour - 40.95
* Available on Fridays Only *

LEMON CHICKEN SCALLOPINI

Idaho Whipped Potatoes, Sautéed Broccoli, Lemon Cream - 30.95

PAN SEARED HIDDENFJORD SALMON GF

Basmati Rice, Sautéed Broccoli, Pomegranate Glaze - 32.95

SEARED STRIPED SEA BASS GF

Lemon Rice, Haricot Vert, Cherry Tomato Ragu - 34.95

SAUTÉED GARLIC SHRIMP

Saffron Rice, Grilled Focaccia Bread - 25.95

PULLED SHORT RIB CAVATAPPI

Double Gloucester Cheese Sauce, Toasted Panko Topping - 30.95

PENNE VODKA v

Blush Sauce, Parmesan Reggiano - 17.95

Add-ons: - Grilled or Panko Chicken 7.95, Jumbo Shrimp \$3.95 each

SIDES - \$6.95 EACH

Idaho Whipped Potatoes **GF**

Baked Potato **GF**

Sweet Potato Fries **GF**

Basmati Rice **GF**

Sautéed Haricot Verts **GF**

Sautéed Broccoli **GF**

Baby Carrots **GF**

GF - Gluten Free

V - Vegetarian

VG - Vegan

Roasted Sweet Potatoes **GF**

French Fries **GF**

Truffle Fries **GF**

Cacio e Pepe Risotto **GF**

Sautéed Brussel Sprouts **GF**

Sautéed Spinach **GF**

Roasted Butternut Squash **GF**

* Please Notify Your Server of Any Known Food Allergies *

* Separate Checks Are Limited to a Maximum of Six Per Table *

The SMOKE RISE Club

VILLAGE INN



WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS

WHITES BY THE GLASS

Sutter Home Moscato or Riesling	9
J. Roget Brut Split	9
Deloach Chardonnay	11
Casas Patronales Sauvignon Blanc	11
LaLuca Prosecco Split	13
Carpineto Dogajolo Rosé Toscani	11
Franciscan Estate Chardonnay	13

REDS BY THE GLASS

Gabbiano Cavaliere Chianti	10
Smith and Hook Proprietary Red Blend	12
Deloach Pinot Noir	11
Trapiche Oak Cask Malbec	11
Liberty School Cabernet Sauvignon	13
Robert Mondavi Bourbon Barrel Cabernet Sauvignon	13
Goldschmidt Vineyards Chelsea Merlot	14

BEERS ON DRAFT

<u>Brix City Brewing - Set Break (Hazy IPA, 6.5% ABV)</u>	10
<u>Kona Brewing - Big Wave (Golden Ale, 4.4% ABV)</u>	10
<u>Kane Brewing Co. - Head High (IPA, 6.6% ABV)</u>	10
<u>Seven Tribesmen - Four Leaf (Irish Stout, 4.6% ABV)</u>	10
<u>Double Tap - Uncanny Wit (Belgian Witbier, 5% ABV)</u>	10
<u>Anheuser-Busch - Stella Artois (Belgium Pilsner, 5.2% ABV)</u>	9.5

SPECIALTY PINTS

<u>Magnify Brewing. - Refresh Pilsner - (Pilsner, 5% ABV)</u>	12
<u>Magnify Brewing. - Boba Breeze - (Smoothie Sour, 5% ABV)</u>	12
<u>Double Tap. - Lucha Libre - (Mexican Lager, 5.6% ABV)</u>	12
<u>Double Tap. - Terrible Twos - (Imperial Hazy IPA, 10% ABV)</u>	12

CHAMPAGNES & SPARKLERS

Bin #10. <u>LaLuca Prosecco (Italy)</u>	30
The nose is defined offering bold orchard fruits and crisp pears.	
Bin #11. <u>J. Roget Brut (United States)</u>	25
Medium-dry American sparkling wine with apple & pear aromas.	
Bin #12. <u>Roederer Estate Brut (United States)</u>	58
Rich and refined yet overflowing with fresh fruit and lively acidity. Features red apple and raspberry flavors laced with toasty brioche and fresh ginger. Long, luscious finish. (WS 92)	
Bin #13. <u>Dom Perignon (France)</u>	250*
Hints of fresh almond immediately open up into preserved lemon and dried fruits, rounded off by darker smoky qualities. (RP 90)	

WHITES BY THE BOTTLE

Bin #20. <u>La Crema Monterey Chardonnay 2022</u>	26
Hints of grilled pineapple, citrus blossom, tangerine, and papaya, complimented by touches of white peach and barrel spice. (WS 91)	
Bin #21. <u>J. Vineyards Pinot Gris 2022</u>	30
Notes of fresh-picked white peach, golden kiwi and nectarine that blend with Meyer lemon, pear and mandarin. (WS 87)	
Bin #22. <u>Pahlmeyer Jayson Chardonnay 2021</u>	61
Notes of Meyer lemon introduce the bright palate. Butterscotch, marzipan, and pineapple emerge through a layered finish. (JS 93)	
Bin #23. <u>Rombauer Vineyards Sauvignon Blanc 2023</u>	46
Fresh and fruity, medium-bodied with lively tones of canned peach, pineapple and grapefruit. (WE 93)	
Bin #24. <u>J. Vineyards Chardonnay 2022</u>	36
Aged in French and American oak to complement the full, ripe fruit characteristics with notes of sweet baking spices. (WS 91)	
Bin #25. <u>Orin Swift Mannequin Chardonnay 2022</u>	46
Opulent aromatics of Meyer lemon, vanilla crème, and sweet oak are complemented by subtle notes of jasmine and caramel. (RP 91)	
Bin #26. <u>Raeburn Sonoma County Chardonnay 2022</u>	29
Creamy notes of glazed peaches, dried mangoes and caramel. Full-bodied with a twist of tangerine finish. (JS 90)	
Bin #27. <u>Kim Crawford Sauvignon Blanc 2023</u>	39
Classic Marlborough Sauvignon Blanc with aromas of citrus, tropical fruit herbs. Vibrant acidity and plenty of weight. (WE 89)	
Bin #28. <u>Ferrari-Carano Pinot Grigio 2023</u>	30
Bright, clean, and refreshing are the defining qualities of this wine. Notes of acacia flowers, white peach, and lemons. (WE 92)	
Bin #29. <u>Pasqua 11 Minutes Rose 2020</u>	29
Pronounced strawberry and peach scents with marked salty-fruit tension and concentration. Finishes clean and fresh. (WN 90)	

REDS BY THE BOTTLE

Bin #30. <u>Smith and Hook Proprietary Red Blend 2022</u>	40
This expressive blend features intense aromas of red and black berries, plums and dark cherries underscored by notes of lavender. (JS 93)	
Bin #31. <u>Orin Swift Cellars 8 Years in the Desert 2022</u>	69
Heady aromas of raspberry, black fig, peppercorn, dark chocolate and fennel. 53% Zinfandel, 23% Syrah, 20% Petite Sirah, 4% Grenache. (WE 92)	
Bin #32. <u>Rombauer Vineyards Zinfandel 2020</u>	55
Aromas of raspberry, cherry, and cranberry mingle with notes of dried Herbs and flowers. Blend: 94% Zinfandel, 6% Petite Sirah. (WE 91)	
Bin #33. <u>Goldschmidt Vineyard Chelsea Merlot 2022</u>	44
Much like Chelsea Goldschmidt, this Merlot, made in a Cabernet style, resonates with power and elegance. Enjoy with a great steak or chop. (WS 91)	
Bin #34. <u>Stags' Leap Winery Napa Valley Petite Sirah 2020</u>	56
Notes of violet, candied floral blossom and black raspberry. On the palate, layers of blueberry, Bing cherry, raspberry gelato, and black cherry. (RP 94)	
Bin #35. <u>Liberty School Cabernet Sauvignon 2019</u>	42
Displays upfront aromas of ripe red fruit and hints of vanilla, followed by similar vibrant red berry flavors. The wine has a ripe full finish. (RP 90)	
Bin #36. <u>Orin Swift Cellars Abstract Grenache Blend 2022</u>	68
This wine pulls you in with notes of blueberry, black fig, strawberry and hints of rhubarb. The palate exudes rich notes of dark plum. (WE 87)	
Bin #37. <u>Pahlmeyer Jayson Pinot Noir Sonoma Coast 2022</u>	68
Nose of violets, cherries, blueberries, orange and clove. It's medium-bodied with silky, refined tannins that delivers an expressive, bold finish. (JS 93)	
Bin #38. <u>14 Hands Hot to Trot Red Blend 2018</u>	29
This polished red offers aromas of cherry, red currant and tea. Flavors of ripe berries and plums give way to subtle notes of baking spice. (WS 88)	
Bin #39. <u>Allegrini Palazzo Della Torre 2018</u>	49
A blend of Corvina, Corvinone, Rondinella and Sangiovese. The savory palate offers dried cherry, vanilla and licorice with polished tannins. (RP 91)	
Bin #40. <u>The Language of Yes Cuvee Sinso 2022</u>	38
Aromas of black raspberry, scarlet rose, enhanced sumac and cinnamon on the nose. 26% Syrah, 60% Grenache, 3% Tannat and 1% Viognier. (WE 92)	
Bin #41. <u>Caymus 50th Anniversary Cabernet Sauvignon 2022</u>	120*
The nose is a tapestry of dark blackberry, cassis, and ripe plum. The palate features tobacco, vanilla, and a hint of dark chocolate. The tannins are well integrated, with a long, satisfying finish. (WS 94)	
Bin #42. <u>Brancaia Tre Rosso Super Tuscan 2022</u>	39
80% Sangiovese, 10% Merlot and 10% Cabernet. Lots of fruit on the nose; aromas of raspberry and blackberry and hints of coffee and fresh flowers. Medium bodied, with velvety tannins and a long, pleasing finish. (RP 93)	
Bin #43. <u>Rombauer Vineyards Merlot 2022</u>	69
Red plum, dried cranberry, black cherry and mint on the nose. Bursting with blackberry and warm pie crust flavors through the finish. (RP 94)	

* Denotes wine is not applicable to the Thursday 20% off promotion *

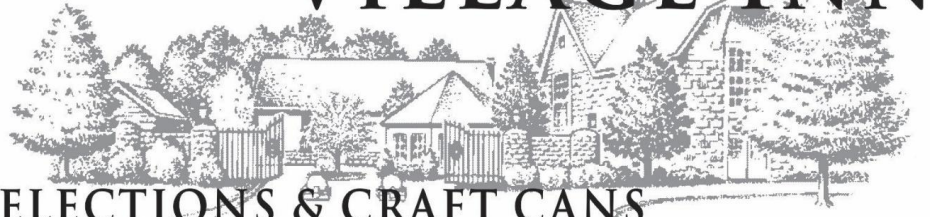
SPECIALTY WINES

Bin 500. <u>Pahlmeyer Napa Valley Proprietary Red 2021 - 280*</u>	
Blackberry, leather and Spanish cedar followed by subtle hints of dried sage. Characteristics of plum, brown sugar and spice emerge before a lengthy finish. (JS 97)	
Bin 501. <u>Orin Swift Cellars Machete Petite Sirah 2020 - 91*</u>	
On the palate, plum galette, dark chocolate, barbecued tri-tip and sweet oak. Puckering tannins to finish, this wine closes on a high note with a touch of blood orange zest and lingering acidity. Petite Sirah, Syrah, and Grenache. (JS 92)	
Bin 502. <u>Orin Swift Cellars Papillion Bordeaux Red Blend 2021 - 120*</u>	
Initial fruit purity delivers a smooth entry of crushed dark berry, savory herb, licorice, dusty earth and cedary oak flavors. Cabernet Sauvignon, Merlot, Petit Verdot, Malbec and Cabernet Franc. (RP 94)	
Bin 503. <u>Argiano Brunello Di Montalcino 2019 DOCG - 145*</u>	
Delightful aromas of juicy red cherries, strawberries, rose petals and wild bush, together with hints of juniper and ground herbs. Medium-bodied with firm tannins and crisp acidity. (RP-95) ** Wine Spectator 2023 Wine of the Year Award **	
Bin 504. <u>Louis Martini Napa Valley Cabernet Sauvignon 2018 - 84*</u>	
A slightly high-toned red with walnut, berry, chocolate and spice on the nose and palate. Medium-to full-bodied with chewy tannins and a rich finish. (WS 93)	
Bin 505. <u>Renato Ratti Marcanasco Barolo 2020 - 94*</u>	
A compelling mix of sweet red-toned fruit, blood orange, mint, white pepper and cedar. Medium in body and translucent, with fine balance. (RP 95)	

WE-Wine Enthusiast, RP-Robert Parker, JS - James Suckling
WS-Wine Spectator, WN-Wine News, W&S-Wine & Spirits

The
SMOKE RISE
Club

VILLAGE INN



WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS
