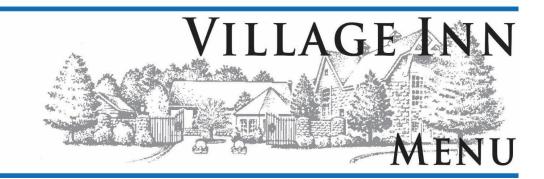


COCKTAILS - DINING - CATERED EVENTS



CHEF'S WEEKLY SPECIALS

Soup du Jour

Chicken Noodle - 9.95

Salad GF, V

Strawberry and Feta Salad

Baby Spinach, Red Onion, Candied Walnuts, Balsamic Poppy Seed Dressing - 10.95

Pizza GF

Cheesesteak

Thinly Sliced Ribeye, Peppers, Onions, Mozzarella, Garlic Cream Sauce, Cauliflower Crust - 16.95

Entrée

Wild Mushroom Ravioli

Sherry Cream, Truffle Oil, Parmesan Reggiano - 23.95

STAPLES / SMALL PLATES

CHILI CHEESE DIP GF

House-made Blackened Potato Chips - 19.95

SHRIMP TACOS (2) GF

Citrus Slaw, Pickled Red Onions, Cotija Cheese, Cilantro Lime Aioli, Corn Tortillas - 12.95 (Make it 3 Tacos - \$17.95)

EGGPLANT ROLLATINI V

Ricotta, Mozzarella, Marinara - 15.95

JUMBO LUMP CRABCAKE

Creamed Corn, Roasted Shishito Peppers - 19.95

BAVARIAN PRETZELS (3)

Spicy Mustard & Bacon Beer Cheese for Dipping - 12.95

SESAME CRUSTED AHI TUNA

Avocado Crema, Pineapple Salsa, Hoisin Drizzle - 18.95

SHRIMP/CALAMARI FRITTO MISTO GF

Cherry Peppers, Red Onion, Marinara Sauce - 17.95

JUMBO SHRIMP COCKTAIL GF

Zesty Cocktail Sauce, Lemon - 17.95

QUESADILLA V

Scallions, Tomatoes, Cheddar Jack Cheese - 12.95 Add Grilled Chicken - 16.95 (Also Available Gluten Free)

DOUBLE TRUFFLE FRIES GF, V

Fresh Rosemary, Parmesan Reggiano, Black Truffle Oil - 14.95

FRESH MOZZARELLA PIZZA GF, V

Marinara, Fresh Basil, EVOO, Cauliflower Crust - 14.95

HOUSE SMOKED WINGS GF

Choice of - Buffalo, BBQ, Jerk, Garlic Parmesan, Honey Chili $\frac{1}{2}$ Dozen - 12.95 / Full Dozen - 18.95

DEVILED EGGS GF

Pickled Jalapeño, Crumbled Bacon - 7.95

SOUPS & SALADS

BAKED FRENCH ONION V

Three Cheese Blend - 9.95

SMOKE RISE GF, V, VG

Tender Baby Lettuces, Seasonal Toppings, Red Wine Vinaigrette - 9.95 Entrée Size - 14.95

CLASSIC CAESAR

Parmesan, Seasoned Croutons - 10.95 Entrée Size - 15.95

WEDGE GF, V

Baby Iceberg Lettuce, Bacon, Russian Dressing, Shaved Red Onion, Crumbled Bleu Cheese - 12.95 Entrée Size - 17.95

ARUGULA AND SWEET POTATO GF, V

Toasted Pecans, Dried Cranberries, Feta Cheese, Maple Vinaigrette - 11.95 Entrée Size - 16.95

Add-ons: - Seared Salmon - \$16.95, Lump Crabcake - \$17.95, Jumbo Gulf Shrimp - \$4.95 each, Seared Scallops - \$5.95 each, Filet Mignon - \$35.95, Grilled or Crispy Chicken Breast - \$9.95.

* Please notify your Server of any known food allergies *

BURGERS & SANDWICHES

Choice of French Fries, Sweet Potato Fries, Blackened Potato Chips, or Side Smoke Rise Salad. Upgrade to Truffle Fries for \$1.95 more! Gluten Free Burger Bun Available

8 OZ. SMOKE RISE BURGER

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 18.95

BEYOND BURGER VG, V

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 20.95

ANGUS BEEF SLIDERS (3)

Caramelized Onions, Cheddar Cheese, Soft Hawaiian Buns - 19.95

BURGER ADD-ONS - \$1.50 EACH

<u>Cheeses:</u> - Cheddar, American, Swiss, Provolone, Bleu, Mozzarella <u>Toppings:</u> - 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 - 18.95

CRISPY PANKO CHICKEN SANDWICH

Buffalo BBQ Sauce, Coleslaw, Pickles, Lettuce, Tomato, Red Onion, Toasted Brioche Bun - 17.95

ENTRÉES

8 OZ. FILET MIGNON GF

Idaho Whipped Potatoes, Sautéed Spinach, Natural Jus - 54.95

BRAISED SHORT RIB GF

Idaho Whipped Potatoes, Baby Carrots, Crispy Onions, Natural Jus - 36.95

GRILLED SKIRT STEAK GF

Pineapple Fried Rice, Garlic Ginger Soy Marinade - 39.95

10 OZ. SPECIAL RESERVE PORK CHOP GF

Sweet Potatoes, Broccoli, Caramelized Apple Brandy Cream - 38.95

16 OZ. SLOW ROASTED PRIME RIB GF

Includes choice of Smoke Rise or Caesar Salad or Soup du Jour – 50.95 * Available on Fridays Only *

PAN SEARED HIDDENFJORD SALMON GF

Fingerling Potatoes, Bacon Brussel Sprouts, Maple Glaze - 34.95

PAN ROASTED ATLANTIC HALIBUT GF

Wild Rice, Haricot Vert, Mushroom Leek Tapenade - 38.95

SEARED SHRIMP AND SCALLOP LINGUINI

Pancetta, Roasted Butternut Squash, Baby Arugula - 36.95

CHICKEN SCALLOPINI

Tomato, Fresh Mozzarella, Sautéed Broccoli, Quatro Formaggi Risotto, Balsamic Pan Sauce - 30.95

AUTUMN CHICKEN STEW

Butternut Squash, Red Bliss Potatoes, Mushrooms - 30.95

HOUSE-MADE LASAGNA BOLOGNESE

Béchamel Cream, Mozzarella, Bolognese Sauce - 25.95

PENNE VODKA V

Blush Sauce, Parmesan Reggiano - 18.95

Add-ons: - Grilled/Panko Chicken - 9.95, Jumbo Shrimp - 4.95 each

<u>SIDES</u> - \$7.95 EACH

Idaho Whipped Potatoes GF
Baked Potato GF
Sweet Potato Fries GF
Fingerling Potatoes GF
Wild Rice GF
Sautéed Haricot Vert GF
Sautéed Broccoli GF
Creamed Corn

Roasted Sweet Potatoes GF
French Fries GF
Truffle Fries GF
Roasted Butternut Squash GF
Quarto Formaggi Risotto GF
Sautéed Spinach GF
Brussel Sprouts GF
Baby Carrots GF

GF - Gluten Free V - Vegetarian VG - Vegan

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

A 3% surcharge will be added to your check when paying by credit card.





A compelling mix of sweet red-toned fruit, blood orange, mint, white pepper and cedar.

WE-Wine Enthusiast, RP-Robert Parker, JS - James Suckling

WS-Wine Spectator, WN-Wine News, W&S-Wine & Spirits

Medium in body and translucent, with fine balance. (RP 95)

WINES - SPARKIERS - TAP SELECTIONS & CRAFT CANS

WINES - SPARKLERS - 7	TAP	SELECTIONS & CRAFT CANS	
WHITES BY THE GLASS		REDS BY THE BOTTLE	
Sutter Home Moscato or Riesling	9		40
, 0 1	9 11	This expressive blend features intense aromas of red and black berries, plums and dark cherries underscored by notes of lavender. (JS 93)	
Casas Patronales Sauvignon Blanc 1	11	Bin #31. Orin Swift Cellars 8 Years in the Desert 2023	62
1	13	Heady aromas of raspberry, black fig, peppercorn, dark chocolate and fen	
1 0)	11	53% Zinfandel, 23% Syrah, 20% Petite Sirah, 4% Grenache. (WE 92)	
Franciscan Estate Chardonnay 1	13	Bin #32 Rombauer Vineyards Zinfandel 2022	55
REDS BY THE GLASS		Aromas of raspberry, cherry, and cranberry mingle with notes of dried Herbs and flowers. Blend: 94% Zinfandel, 6% Petite Sirah. (WE 91)	
	10		4.4
1 ,	12		44
	11 11	Much like Chelsea Goldschmidt, this Merlot, made in a Cabernet style, resonates with power and elegance. Enjoy with a great steak or chop. (WS	3 91)
1	11 13		,
J	13	- 	56
S S S S S S S S S S S S S S S S S S S	14	Notes of violet, candied floral blossom and black raspberry. On the palate layers of blueberry, Bing cherry, raspberry gelato, and black cherry. (RP 94)	
BEERS ON DRAFT			1) 42
	10	Displays upfront aromas of ripe red fruit and hints of vanilla, followed	
	10	by similar vibrant red berry flavors. The wine has a ripe full finish. (RP 9	0)
	10	Bin #36. Ravenswood Dry Creek Valley Zinfandel 2023	45
	10	Aromatic, flavorful and smooth. This Zinfandel offers generous notes of	
Double Tap Brewing - Carnival of Sorts (Oktoberfest, 5.9% ABV) 1		fresh-picked red fruit & dark berries layered with hints of spice. (WE 92)	
	9.5	Bin #37. Pahlmeyer Jayson Pinot Noir Sonoma Coast 2022	68
SPECIALTY PINTS	7. .3	Nose of violets, cherries, blueberries, orange and clove. It's medium-bodie with silky, refined tannins that delivers an expressive, bold finish. (JS 93)	ed
	12	-	
	12	Bin #38. Martis Winery Cabernet Sauvignon 2022 Hints of Blackberry, Dark Morello Cherry, Black Tea, Toasted Coconut,	46
	12	Caramel, and Molasses. Fine tannins and well-structured acidity. (WS 93)	
		• • •	48
Double Tap - Identity Crisis - (Imperial Hazy IPA, 9.5% ABV) 1	12	Notes of blackberry, sage and lilac. Long on the finish, a concentration of	40
CHAMPAGNES & SPARKLERS		blackberry throughout fades slowly with gentle and soft tannins. (RP 94)	
Bin #10. <u>LaLuca Prosecco</u> (Italy) The nose is defined offering bold orchard fruits and crisp pears.	30	Bin #40. The Language of Yes Cuvee Sinso 2022 Aromas of black raspberry, scarlet rose, enhanced sumac and cinnamon	38
Bin #11. J. Roget Brut (United States)	25	on the nose. 26% Syrah, 60% Grenache, 3% Tannat and 1% Viognier. (WE	92)
Medium-dry American sparkling wine with apple & pear aromas.			120*
Rich and refined yet overflowing with fresh fruit and lively acidity Features red apple and raspberry flavors laced with toasty brioche		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 wel integrated, with a long, satisfying finish. (WS 94)	
and fresh ginger. Long, luscious finish. (WS 92)	1 4		39
Bin #13. <u>Dom Perignon</u> (France) 250 Hints of fresh almond immediately open up into preserved lemon and dried fruits, rounded off by darker smoky qualities. (RP 90)		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)	
WHITES BY THE BOTTLE		Bin #43. Rombauer Vineyards Merlot 2022	69
Bin #20. La Crema Monterey Chardonnay 2022	26	Red plum, dried cranberry, black cherry and mint on the nose. Bursting with blackberry and warm pie crust flavors through the finish. (RP 94)	
Hints of grilled pineapple, citrus blossom, tangerine, and papaya, complimented by touches of white peach and barrel spice. (WS 91))	* Denotes wine is not applicable to the Thursday 20% off promotion	on *
Bin #21. <u>J. Vineyards Pinot Gris 2022</u> Notes of fresh-picked white peach, golden kiwi and nectarine that blend with Meyer lemon, pear and mandarin. (WS 87)	30	SPECIALTY WINES	
		n 500. <u>Pahlmeyer Napa Valley Proprietary Red 2021</u> - 280*	
Bin #22. <u>Pahlmeyer Jayson Chardonnay 2021</u> Notes of Meyer lemon introduce the bright palate. Butterscotch, marzipan, and pineapple emerge through a layered finish. (JS 93)	Dia	ckberry, leather and Spanish cedar followed by subtle hints of dried sage. tracteristics of plum, brown sugar and spice emerge before a lengthy finish. (JS 97	7)
	Bir	n 501. Orin Swift Cellars Machete Petite Sirah 2020 - 91*	
Bin #23. Rombauer Vineyards Sauvignon Blanc 2023 Fresh and fruity, medium-bodied with lively tones of canned peach, pineapple and grapefruit. (WE 93)	tanı	the palate, plum galette, dark chocolate, barbequed tri-tip and sweet oak. Puckerinins to finish, this wine closes on a high note with a touch of blood orange zest are reging acidity. Petite Sirah, Syrah, and Granache (IS 92)	
	36	gering acidity. Petite Sirah, Syrah, and Grenache. (JS 92)	
Aged in French and American oak to complement the full, ripe fruit characteristics with notes of sweet baking spices. (WS 91)	Bir	n 502. Orin Swift Cellars Mercury Head Cabernet Sauvignon 2022 - 275 e, juicy and solidly built, with plum compote and blackberry paste flavors laced	*
	wit	h licorice root, tar and sassafras notes. There's a pretty flash of violet through the	
Opulent aromatics of Meyer lemon, vanilla crème, and sweet oak		sh, as the fruit pumps through. (RP 95)	
are complemented by subtle notes of jasmine and caramel. (RP 91)		n 503. <u>Banfi Brunello di Montalcino 2020 DOCG</u> - 109*	
Bin #26. Raeburn Sonoma County Chardonnay 2022 2 Creamy notes of glazed peaches, dried mangoes and caramel.	,	undant violets and roses on the nose, together with cherries and pomegranates. ity again on the medium to full-bodied palate with firm, velvety tannins. (JS 94)	
Full-bodied with a twist of tangerine finish. (JS 90)	Bir	n 504. <u>Louis Martini Napa Valley Cabernet Sauvignon 2022</u> - 84*	
· · · · · · · · · · · · · · · · · · ·	39 A s	lightly high-toned red with walnut, berry, chocolate and spice on the nose and pa	late.
Classic Marlborough Sauvignon Blanc with aromas of citrus, tropical fruit herbs. Vibrant acidity and plenty of weight. (WE 89)		dium-to full-bodied with chewy tannins and a rich finish. (WS 93)	
	• •	n 505. Renato Ratti Marcenasco Barolo 2020 - 94*	lar

30

29

Bin #29. <u>Pasqua 11 Minutes Rose 2020</u>
Pronounced strawberry and peach scents with marked salty-fruit tension and concentration. Finishes clean and fresh. (WN 90)

Notes of acacia flowers, white peach, and lemons. (WE 92)

Bright, clean, and refreshing are the defining qualities of this wine.

Bin #28. Ferrari-Carano Pinot Grigio 2023



VILLAGE INN

WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS