



107 Sacramento St (at Broad St), Nevada City

DINNER MENU

APPETIZERS

Parmesan Artichoke

Quartered and Broiled with Parmesan and Panko, Served a Garlic Aioli. 7.95

Prawn Cocktail

Poached, then Chilled Tiger Prawns Served with Cocktail Sauce. 9.95

Crabcakes

Panko Crusted Dungeness and Canadian Rock Crab, Mango Salsa,
and a Spicy Carrot-Mango Coulis. 10.95

Bruschetta Tower

Toasted Sourdough Baquette Topped with Tomato, Basil, Feta, Olives, Roasted Eggplant,
Capers, Fresh Mozzarella and Extra Virgin Olive Oil. 7.95

Glazed Pork Short Ribs

Falling-Off-The-Bone Riblets Braised in a Fusion of Anise, Shao-Tsing and Soy Sauce. 9.50

Tiger Prawn Brochette

Marinated Black Tiger Prawns, Wood Fire Grilled, with a Fresh Tomato and Corn Salsa. 8.95

SALADS AND SOUP

Add Chicken 3.00 House-Smoked Salmon 4.00 Prawns 5.00

Smoky Spinach Salad

Baby Spinach, Goat Cheese, Mushrooms, Red Onion, Toasted Pine Nuts, and Cranberries
with a Smoky Tomato Vinaigrette. 7.95

Apple Walnut Blue Cheese Salad

Romaine, Spiced Candied Walnuts, Green Apple Slices, Blue Cheese Crumbles,
Honey-Mustard Dressing. 7.95

Caesar Salad

Romaine, Parmesan, Focaccia Croutons Tossed with Traditional Caesar Dressing. 6.50

Tossed House Salad

Mixed Baby Greens and Romaine, Fresh Tomato, Cucumber, Mushrooms,
Lemon-Shallot Vinaigrette. 5.95

Roasted Red Pepper and Tomato Bisque

Creamy Soup with Tomato, Roasted Red Peppers, Garlic, Sweet Onions, Basil and Cream.

ENTREES

Drunken Rib Eye

12 oz. Cut Marinated in Sierra Nevada Pale Ale, Thyme, Garlic and Olive Oil.
With Tequila-Caramelized Onions, Garlic Mashed Potatoes and Vegetables. 23.95

Stonehouse Chicken

Slow-Cooked in the Wood Fire Rotisserie, Basted in a White Wine and Fresh Herb Au-Jus,
Roasted Potatoes and Vegetables. Quarter 11.50 Half 14.95

Grilled Salmon

Fresh from the Wood Fire Grill, with a Lemon-Dill Cream Sauce,
Seasoned Wild Rice Blend and Vegetables 19.75

Bistro Steak

Tender Aged Beef Marinated in Brandy and Herbs, Layered with Cambozola Cheese, Served with
Cabernet Demi-Glaze, Garlic Mashed Potatoes and Vegetables. 22.95

Filet Mignon

Grilled Tenderloin of Beef from the Wood Fire Grill with a Wild Mushroom Cabernet Sauce,
Garlic Mashed Potatoes and Vegetables. 26.95

Trout Pecan

Whole Fire-Grilled Fresh Trout with a Pecan, Brandy and Maple Butter,
Seasoned Rice and Vegetables. 18.95

Pork Skewer

Curry and Cumin-Rubbed Pork with Drunken Apples and Apricots, Drizzled with a Mint
Vinaigrette. Served with Mixed Baby Greens, Roasted Potatoes. 17.95

Marinated Lamb Skewer

Grilled Lamb Top Sirloin with Roasted Potatoes, and Mixed Baby Greens Tossed in a Mint
Vinaigrette. 20.95

Chicken Costa Brava

Half a Rotisserie Chicken Served in a Clay Pot with Garlic Mashed Potatoes, Vegetables
and a White Wine and Fresh Herb Au-Jus. 15.95

Polenta Portabella Napoleon

Roasted Red Pepper Polenta Tower with Fresh Tomato, Grilled Portabellas and Eggplant, over
Baby Spinach, Tossed in a Smoky Tomato Vinaigrette with Toasted Pine Nuts, Dried Cranberries.
16.95

Penne Pasta

Artichoke Hearts, Baby Spinach, Sun-Dried Tomatoes, Pine Nuts, Fresh Basil and Kalamata
Olives in a White Wine Butter Sauce. 14.95

Shrimp Scampi

Tiger Prawns, Cherry Tomatoes, Roasted Yellow Peppers Sautéed in a White Wine, Lemon, Butter
and Garlic Sauce, Fresh Basil, Tossed with Linguini. 19.95