

## DINNER

### STARTERS

CRISPY CALAMARI	Spicy Ancho Chili Remoulade	10
LUMP BLUE CRAB CAKE	Avocado, Sweet Corn Salsa, Roasted Pepper Jelly	14
CLASSIC SHRIMP COCKTAIL	Horseradish Cocktail Sauce	12
ESCARGOT	Roasted Garlic Butter, Blue Cheese	9
SESAME SEARED AHI	Wasabi, Pickled Ginger, Spicy Soy Sauce	13
BLACK ANGUS MEATBALLS	Potato Puree, Wild Mushroom Ragout	8
WARM ARTICHOKE & GOAT CHEESE MELT	Grilled Ciabatta Garlic Bread	7
FRESH TOMATOES & FLATBREAD	Warm Mozerella Cheese, Basil, Pesto Flatbread, Tomato Salad	7
BAKED PARMESAN POLENTA	Tomato Relish	7
CAPRESE	Tomatoes, Mozerella, Balsamic Reduction	8
CLAM STEAMERS	Roasted Garlic, Shallots, White Wine	8

### SOUPS/SALADS

FRENCH ONION SOUP	With Toasted Crouton, Melted Gruyere	6
ROASTED TOMATO BISQUE	Shaved Fennel, Tarragon, Crostini	5
CLASSIC CAESAR	Crisp Romaine, Fresh Shredded Parmesan, Housemade Garlic Ciabatta Croutons	6
CHILLED ICEBERG WEDGE	Smoked Bacon Bits, Tomato, Buttermilk Blue Cheese, Blue Cheese Crumbles	6
WASHOE. HOUSE SALAD	Fresh Mixed Greens, Cucumber, Tomato, Balsamic Vinaigrette Dressing	5

### SPECIALTIES

BEEF TENDERLOIN FILET	Baked Potato, Fresh Green Beans, Herb Butter	33
GRILLED RIBEYE	Baked Potato, Fresh Grilled Vegetables, Stone Ground Steak Butter	32
PEPPERCORN CRUSTED NEW YORK	Oven Roasted Red Potatoes, Fresh Green Beans, Gorgonzola, Burgundy Reduction	31
BRAISED LAMB SHANK	Yukon Gold Mashed Potatoes, Vegetable Ragout, Marsala Jus	26
CHICKEN PIE	Root Vegetables, Fresh Herbs, Flaky Pastry	18
OVEN BAKED MEATLOAF	Yukon Gold Mashed Potatoes, Fresh Grilled Vegetables, Natural Pan Jus	18
GRILLED SIRLOIN BURGER	Farmhouse Cheddar, Lettuce, Onion, Tomato, Cornichon Aioli, Housecut French Fries	10

### SEASONAL FAVORITES

TERIYAKI TOP SIRLOIN	Twice Baked Potatoes, Fresh Grilled Vegetables	28
BRAISED SHORT RIBS	Slow Roasted in Veal Stock, Barley, Vegetable Ragout	23
ROASTED HALF CHICKEN	Washoe.Couscous Salad, Fresh Grilled Vegetables, Roasted Garlic, Lemon Butter Sauce	23
BROILED ATLANTIC SALMON	Leeks, Sauteed Green Beans, Wild Mushroom Risotto	26
CAJUN STYLE SWORDFISH	Grilled Polenta, Fresh Grilled Vegetables, Tomato Relish	28
SHRIMP WITH LINGUINI	Proscuitto, Spinach, Roma Tomaotes, Lemon Butter Sauce	26
VEGETABLE SAUTE	Polenta, Fresh Green Beans, Peas, Tomatoes	14
ANGEL HAIR PASTA	Tomato, Spinach, Peas, Preserved Meyer Lemon	16

### DESSERT

LEMON CHEESECAKE	Fresh Berries, Whipped Cream	7
CHOCOLATE MOUSSE TORTE	Moist Chocolate Cake, Housemade Chocolate Mousse, Dark Chocolate Ganache	7
CREME BRULEE	Classic Creme Brulee Custard, Caramalized Top	6
WARM BREAD PUDDING	Warm Whiskey Butter Sauce	6
APPLE PIE	Warm Whiskey Butter Sauce	7
VANILLA BEAN ICE CREAM		3

## WINES BY THE GLASS

### CHAMPAGNE

NV Mumm Cuvee, <i>Brut, Napa (187ml)</i>	8.50
NV Pommery, <i>"Pop", France (187ml)</i>	14.25

### SPECIALTY WHITES

'09 Beringer, <i>White Zinfandel, North Coast</i>	4.75
'09 Blufeld, <i>Reisling, Germany</i>	5.50
'09 J, <i>Pinot Gris, Russian River</i>	7.75

### FUME/SAUVIGNON BLANC

'09 Drylands, <i>Sauvignon Blanc, Marlborough</i>	7.25
'10 Ferrari-Carano, <i>Fume, Sonoma</i>	8.50

### CHARDONNAY

'09 Chalone, <i>Monterey</i>	7.75
'09 Clos du Bois, <i>Russian River</i>	8.50
'09 Rombauer, <i>Carneros</i>	14.00

### PINOT

'09 Argyle, <i>Williamette, Oregon</i>	9.50
'08 J. Pinot, <i>Russian River</i>	10.25
'08 Robert Mondavi, <i>"Solaire", Santa Lucia</i>	7.75

### MERLOT

'08 Ferrari-Carano, <i>Sonoma</i>	9.75
'07 Rodney Strong, <i>Sonoma</i>	7.25

### SPECIALTY REDS

'06 Blackstone, <i>"Rubric", Reserve, Sonoma</i>	9.25
'06 Tintara, <i>Shiraz, McLaren Vale</i>	8.50

### CABERNET

'07 Clos du Bois, <i>"Sonoma Reserve", Alexander Valley</i>	8.50
'08 Hayman & Hill, <i>Napa</i>	7.50
'07 Mt. Veeder, <i>Napa</i>	10.75

### ZINFANDEL

'07 Paso Creek, <i>Paso Robles</i>	7.75
'09 Seghesio, <i>Sonoma</i>	9.75

## BEER

12 oz

18 oz

### DRAUGHT

Anchor Steam, <i>San Francisco</i>	3.50	4.75
1554 Black Ale, <i>Colorado</i>	3.50	4.75
Samuel Adams, <i>Boston</i>	3.25	4.50
Stella Artois, <i>Belgium</i>	4.00	5.25

DOMESTIC BOTTLES: *Budweiser, Bud Light, Coors Light* 3.25

MICRO BREW/IMPORTS BOTTLES: *Fat Tire Amber Ale, New Castle Brown Ale, Guinness Stout, Sierra Nevada Pale Ale, Corona, Amstel Light, Heineken Lager, Becks Dark* 3.75

*Weihenstephaner Hefe (500ml)* 5.25

NON ALCOHOLIC: *St. Pauli, Kalibur* 3.75