



SAMPLE MENU – *Subject to Change*

For the Table

Marinated Olives
Deviled Farm Eggs
Bacon-Wrapped Dates
Buttermilk Onion Straws
Truffle-Honey Warm Brie
Crispy Monterey Bay Calamari
Grilled Thick-Cut Slab Bacon
Chilled Prawn Cocktail

Shellfish

Iced Oysters on the Half-Shell
Baked Oysters Rockefeller
Chilled Gulf Shrimp
Half Dozen | Full Dozen

Pre-Fixe

Four Course Dinner

Soup of the Day

Mixed Garden Greens

Choice of:

Filet Mignon
Duck Breast Steak
California Lamb T-Bone Chops

Grasshopper Pie
Belgian Chocolate Mousse Cake
Citrus Cheesecake

Shared Pre-Fixe Four Course, plus \$30

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. We do utilize peanut oil in the cooking of our food.

Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

SAMPLE MENU – *Subject to Change*

Salads and Soup

Soup of the Day
Mixed Garden Greens
The Depot Chopped Salad
House Wedge Salad
Caesar Salad

Entrées

Pacific Red Snapper
Chicken Parmesan
Veal Scallopini a la Marsala
Crispy-Skin Salmon Fillet
Grilled Fresh Gulf Prawns
Liberty Duck Breast a l'Orange
Spaghetti Squash, Trumpet Mushrooms & Salsa Verde
Oven-Baked Maine Lobster Tail, 12 oz. Lemon, Drawn Butter
Market Price

Steak Cuts and Chops

Prime Holstein Sirloin Steak
Flannery Beef, San Rafael, California

Grilled New York Strip
Certified Black Angus Beef, Omaha, Nebraska

Prime Holstein Rib Eye
21 Day Dry-Aged Flannery Beef, San Rafael, California

Filet Mignon
Certified Black Angus Beef, Omaha, Nebraska

Prime Holstein Kansas City Steak
21 Day Dry-Aged Flannery Beef, San Rafael, California

Porterhouse Pork Chop
Beeler's Duroc Pork, Madison Co. Iowa

California Lamb T-Bone Chops
California Grown Lamb

Additions

Sautéed Mushrooms - Calrose Rice - French Fries
Golden Mashed Potatoes – Roasted Yukon Gold - Green Beans – Spaghetti Squash

Any Shared Entrée 10