



# GOURMET SPECIALTIES

## STARTERS

### **Crabmeat Stuffed Mushrooms 6.95**

Fresh mushroom caps generously filled with savory crabmeat stuffing, topped with grated Parmesan and a buerre blanc sauce.

### **Sesame Chicken Yakitori 5.50**

Teriyaki chicken breast skewers coated with toasted sesame seeds, pan-seared and served with Pan Asian sauce for dipping.

## DINNER ENTREES

*Entrees include fresh baked rye bread and choice of soup, house or Caesar salad.*

### **Crabmeat Stuffed Tilapia 12.50**

Tilapia filled with our delectable crabmeat stuffing, baked to perfection and topped with a rich Francaise sauce. Served with wild rice pilaf and fresh vegetable of the day.

### **Chicken Capri 11.50**

Tender chicken breast sauteed with mushrooms, artichoke hearts and capers in a delicate lemon butter white wine sauce. Served with roasted potatoes and fresh vegetable of the day.

### **Baked Salmon with Dill Sauce\* 13.50**

Oven-roasted salmon fillet topped with a creamy dill sauce. Served with wild rice pilaf and fresh vegetable of the day.

### **Garlic Herb Crusted Tilapia 11.50**

Tilapia baked in a garlic herb crust with a hint of lemon and white wine. Served with wild rice pilaf and fresh vegetable of the day.

### **Peppercorn Crusted Steak\* 13.95**

Tender choice sirloin lightly crusted with tricolor peppercorns and topped with a mushroom Cabernet sauce. Served with roasted potatoes and fresh vegetable of the day.

### **Chicken Pasta a la TooJay's 11.95**

Sauteed chicken breast blended in a creamy Swiss cheese sauce with roasted garlic, artichoke hearts, spinach, Portobello mushrooms and Parmesan cheese tossed with penne pasta. Served with warm garlic toast.

### **Jumbo Fried Shrimp 13.50**

Dipped in beer batter and fried to a crisp golden brown. Served with cocktail and tartar sauces, French fried potatoes and Cole slaw.

### **Rainbow Trout Almondine 12.95**

Pan sauteed Rainbow trout topped with a delicate Chardonnay sauce and sliced almonds. Served with wild rice pilaf and fresh vegetable of the day.

### **Steak n' Fried Shrimp\* 15.95**

Tender, juicy sirloin prepared to your liking, paired with succulent fried shrimp. Served with French fried potatoes and fresh vegetable of the day.



# FEATURED WINES

	glass	bottle
<b>Chardonnay</b>		
Chalone "Monterey"	6.50	21.95
Chateau Ste. Michelle	6.95	23.95
<b>Cabernet</b>		
Chalone "Monterey"	6.25	25.95
Chateau Ste. Michelle	7.25	27.95
<b>Pinot Noir</b>		
Chalone "Monterey"	6.50	21.95
<b>Merlot</b>		
Chalone "Monterey"	6.75	25.95
Chateau Ste. Michelle	7.25	27.95
<b>Pinot Grigio</b>		
Gabbiano	5.25	18.95
<b>White Zinfandel</b>		
Beringer	4.95	17.95

**CHALONE**  
**VINEYARD**  
 MONTEREY COUNTY

BERINGER.

*Chateau Ste. Michelle*

GABBIANO.