

# Truffles

## Wine by the glass

### White

**Chardonnay**  
Truffles,  
Sonoma Coast  
California 8

**Sauvignon Blanc**  
Joel Gott,  
California 8

**Pinot Grigio**  
Torre di Luna,  
Trentino-Alto Adige  
Italy 9

### Red

**Cabernet  
Sauvignon**  
Luigi Bosca,  
Mendoza Argentina 11

**Merlot**  
Tangley Oaks,  
Napa California 10

**Pinot Noir**  
Leese & Fitch,  
California 10

## Soup & Salad

### Chilled Soup of the Day

Cup 4  
Bowl 6

### Featured Soup of the Day

Cup 4  
Bowl 6

**Cobb Salad** 12  
traditional with eggs, bacon, ham, turkey, avocados, blue  
cheese & tomatoes

**Steak Salad** 15  
flat iron steak, mixed greens, blue cheese  
balsamic vinaigrette, roquefort flan

**Iceberg Wedge** 10  
bacon, avocado, tomatoes, creamy blue cheese

**House Salad** 8  
tomatoes, artichoke, red onion, goat cheese fritter

**Spinach Salad** 10  
pancetta, red onion, new potatoes &  
honey mustard vinaigrette

**Caesar Salad** 8  
romaine lettuce, focaccia croutons, parmesan cheese,  
anchovy garlic dressing

## Add to Any Salad

Flat Iron Steak 8

Or

blackened, grilled or flash fried

Chicken Breast 4

Three Jumbo Shrimp 6

*sandwiches served with choice of  
french fries or fruit  
onion rings \$1.00 extra*

**Daily Half Sandwich and Soup or Salad** 10  
daily sandwich, your choice soup or side salad

**Bistro Burger** 11  
half pound grilled sirloin, american, swiss or cheddar,  
toasted brioche roll

**Reuben Sandwich** 9  
corned beef, sauerkraut, swiss cheese, thousand  
island dressing, grilled new york rye bread

**Grilled Portobello Sandwich** 9  
boursin cheese, arugula, roasted red peppers, brioche

**Country Club Sandwich** 9  
ham, turkey, bacon ,mayo, lettuce and tomato on  
sourdough toast

**Fish Sandwich** 10  
beer battered, lettuce, tomato, onion, swiss cheese,  
tartar sauce, rye bread

**Pastrami Sandwich** 10  
smoked beef brisket, swiss cheese, rye bread

**French Dip Sandwich** 10  
slow roasted top round, au jus, french roll

**Grilled Trout** 13  
almond butter, green beans, fingerling potatoes

**Bouillabaisse** 16  
shrimp, scallops, mussels, clams, tomato saffron broth,  
rouille toast points

**Pasta of the Day** 11  
created daily by our chef

**Truffle Risotto** 9  
arborio rice, mushrooms, truffle oil and parmesan

**Poached Egg & Prime Rib Hash** 12  
Peppers, onions, potatoes, poached egg, hollandaise

Ask for a  
wine recommendation  
from our  
Wine Spectator Magazine  
Award winning list.