



# Geysserville

## GRILLE

### DINNER MENU

#### Starters

##### **Bread Basket 6**

Toasted French Baguette topped with buttered parmesan

##### **Chicken Tortilla Soup**

Mild tomato broth with shredded chicken, corn, onion, celery topped with house made tortilla chips, avocado, Cotija cheese and cilantro

Cup: **5.50** Bowl: **7.50**

##### **Ahi Tuna Poke Nachos 13**

Wonton chips, Ahi tuna, tomato, avocado, toasted macadamia nuts, black sesame seed, micro greens drizzled with wasabi aioli

##### **Crispy Calamari 14**

Sautéed in a lemon wine sauce topped with chili flakes and parmesan cheese

##### **Pulled Pork Sliders 12**

Three Carolina style sliders, homemade coleslaw on Hawaiian rolls

##### **Beer Battered Onion Rings 9**

House made chipotle ketchup and ranch

##### **Spicy Green Beans 9.50**

Chili battered green beans

#### Salads

##### **Prawn Salad 15**

Romaine, mango, avocado, tomato, Spanish onion, toasted almond, grilled wild gulf prawns with citrus vinaigrette

##### **Sonoma Greens 8/12**

Mixed organic greens, pear, Spanish onion, candied pecan, dried cranberry, blue cheese, apple cider vinaigrette

Add chicken, prawns or salmon 6

##### **Whole Leaf Caesar 7/10.50**

Whole leaf petite romaine, house made croutons, parmesan cheese with Caesar dressing

Add chicken, prawns or salmon 6

##### **Salmon Salad 16**

Organic mixed greens tossed in an Italian vinaigrette with Kalamata olives, tomato, onions, Feta cheese and topped with grilled salmon

## Pastas

### **House Risotto 18**

Fresh risotto with seasonal vegetables  
Add chicken, prawns or salmon 6

### **Pappardelle Al Vino Rosso 25**

Red wine marinated pork, mushrooms, sundried tomatoes, pappardelle pasta

### **Citrus Garlic Pasta 15**

Garlic butter, lemon, Pappardelle topped with parmesan cheese and parsley  
Add chicken, prawns or salmon 6

## Burgers

(Served with side of fries or house salad)

\*Substitute onion rings, garlic or truffle fries for 3 or fruit for 2\*

### **128 Burger 16.50**

Angus beef, lettuce, tomato, grilled onions, avocado, bacon, Swiss cheese on a Brioche Bun from Costeaux French Bakery

### **The Grille Burger 15**

Angus beef, lettuce, tomato, onion, pickle, thousand island and cheddar cheese Brioche Bun from Costeaux French Bakery

### **Portobello Burger 15**

Marinated Portobello, lettuce, tomato, onion, avocado, pesto aioli and Swiss cheese on a Brioche Bun from Costeaux French Bakery

## Entrees

(All entrées served seasonal vegetables)

### **New York Steak 35**

14 oz New York steak finished with a Christenzin demi-glace and served with Au Gratin potatoes

### **Pork Chop 30**

Pan seared Christenzin Demi Glazed served with mashed potatoes

### **Brick Chicken 28**

Salsa Verde served with farro grains

### **Pan Seared Salmon 27**

Served with black rice and lemon Beurre blanc

### **Braised Beef Short Ribs 28**

Served with mashed potatoes, veggies and red wine gravy

## **Executive Chef Andres Rodriguez**

\*\*An 18% gratuity added to all parties of six or more • \* Split plate fee 4 • \* Corkage 12 (per 750ml)

Facebook.com/Geyserville-Grille • 21712 Geyserville Avenue • Geyserville, California 95441 • 707.857.3264



**The Christensen Family welcomes you to the Hoffman House!**