



# Dinner

## Geysserville GRILLE



### Starters

**Crispy Calamari**– deep fried calamari tossed in a lemon wine sauce topped with Parmesan 14

**Bread Basket**– toasted French baguette with buttered parmesan 6

**Poke Nachos**– wonton chips topped with ahi tuna poke, tomato, avocado, toasted macadamia nuts, sesame seeds, microgreens & wasabi aioli 13

**Spicy Fried Green Bean**– deep fried chili battered green beans with chipotle aioli 9.50

**Onion Rings**– beer battered onion rings with chipotle ketchup & blue cheese ranch 9

**Chicken Tortilla Soup**– mild tomato broth with shredded chicken, corn, onion, celery, topped with house made tortilla crisps, avocado, cotija cheese & cilantro Cup–5.50/ Bowl– 7.50

**Basket of Fries**– Regular French Fries 5 Garlic or Truffle Parmesan 6.50

**Pulled Pork Sliders**– 3 pulled pork sliders with Carolina style BBQ sauce & house made coleslaw on Hawaiian rolls 12

### Salads

Add chicken, prawns, salmon to any salad 6

**Sonoma Greens**– mixed greens, Asian pear, red onion, dried cranberries, toasted pecans, blue cheese, apple cider vinaigrette 8/12

**Caesar Salad**– romaine, house made croutons, Parmesan cheese, Caesar dressing 7/10.50

**Prawn Salad**– grilled prawns, romaine lettuce, mango, avocado, tomato, red onions, toasted almonds, citrus vinaigrette 16

**Salmon Salad**– grilled salmon, mixed greens, kalamata olives, feta cheese, red onion, Italian dressing 16

### Pasta

Add chicken, prawns, salmon to any pasta 6

**Pappardelle al Vino Rosso**– red wine marinated pork, mushrooms, sundried tomatoes, cornichons, cream 21

**Citrus Garlic Pasta**– lemon garlic butter sauce over pappardelle topped with Parmesan 15



**Grille Risotto**– risotto cooked in saffron broth with seasonal vegetables & Parmesan cheese 18

## Burgers

*\*Served with fries or a side salad\**

**Upgrade your sides-**

**Fresh Fruit or Garlic Fries 2**

**Truffle Fries or Onion Rings 3**

**The Grille Burger-** *grilled natural Durham Ranch beef patty, cheddar cheese, lettuce, tomato, onion, pickles, Thousand Island, Costeaux French Bakery brioche bun 15*

**128 Burger-** *grilled natural Durham Ranch beef patty, bacon, swiss cheese, grilled onions, avocado, tomato, lettuce, pickles, Costeaux French Bakery brioche bun 16.50*

**Portobello Burger-** *marinated portobello mushroom, swiss cheese, avocado, lettuce, tomato, onion, pesto aioli, Costeaux French Bakery brioche bun 15*

## Entrees

*\*all entrees served with seasonal vegetables\**

**New York Steak-** *14 oz New York strip with Christenzin demi-glace served with Au Gratin Potatoes 35*

**Pork Chop-** *pan seared bone-in pork chop with a red wine demi-glace served with garlic mashed potatoes 28*

**Brick Chicken-** *bone-in half of a chicken with Italian salsa Verde served with Farro grains 28*



**Pan Seared Salmon-** *topped with lemon beurre blanc & served with black rice 27*

**Braised Beef Short Ribs-** *braised in a red wine gravy served over garlic mashed potatoes 28*

## **Non-Alcoholic Beverages**

Soda 2.50

San Pellegrino 4

*Coke, diet Coke, Sprite, Ginger Ale, Orange*

Assorted Juices 3

Iced Tea 3

*Cranberry, Apple, Pineapple, Grapefruit*

Lemonade 2.50

Arnold Palmer 3

***Speak with your server about beverages from our full bar!***

**Executive Chef Arturo Cardenas**

**The Christensen family welcome you to the Historic Hoffman House!**

18% gratuity will be added to all parties of 6 or more (split checks at servers' discretion) ~ Split plate fee- 4 ~ Corkage- 12 (per 750 ml)  
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