

PRIX FIXE PRIME RIB DINNER

Three Courses | \$38 Per Person | Limited Quantities

*No Substitutions

WEDGE SALAD

Crisp Romaine hearts, sweet & earthy roasted beets, & salty bacon are dressed in a house made bleu cheese dressing.

PRIME RIB DINNER

Tender 8 oz cut of Prime Rib from Kings Meats, served with classic creamed corn, mashed potatoes, horseradish gravy, & freshly baked popovers.

APPLE PIE ICE CREAM

A true Apple Hill delight! Cinnamon apple & vanilla flavored ice cream, topped with a cinnamon apple compote, graham crackers, & vanilla meringue, all drizzled with caramel sauce.

À LA CARTE

STARTERS & SHAREABLE PLATES

RETAIL/CLUB

OVEN ROASTED SHISHITO PEPPERS **\$10/\$8**

Shishito peppers from 24 Carrot Farms are oven roasted, drizzled with avocado aioli & topped with grated cotija cheese & chopped pickled red onions.

HEIRLOOM TOMATO & BASIL FOCACCIA **\$7/\$6**

The perfect bite before dinner! House made focaccia, dressed in an herby basil pesto, heirloom cherry tomatoes & topped with grated parmesan cheese.

ZUCCHINI FRIES **\$10/\$8**

24 Carrot Farms green zucchini is breaded with panko & fried, served with a red pepper romesco sauce, & garnished with pepitas and parsley.

CALIFORNIA CAPRESE DIP **\$12/\$10**

Fresh burrata mozzarella infused with lemon zest & olive oil, topped with diced farm fresh heirloom tomatoes, basil pesto, & arugula. Served with toasted country bread for dipping.

AMARETTO POACHED PEAR CROSTINI **\$8/\$6**

Seasonal & delicious. Crostinis are dressed with goat cheese & topped with pears poached in Amaretto, sprinkled with chopped walnuts & arugula, all drizzled with a honey balsamic glaze. Comes 3 crostinis to an order. Extra crostinis \$3

CHEESE PLATE **\$24/\$22**

An array of artisan, hand-selected cheeses accompanied by dried apricots, dried cranberries, herbed Marcona almonds, pistachios, cornichons, honey, fruit preserves, house-marinated olives, house-pickled grapes & crackers.

CHARCUTERIE PLATE **\$20/\$18**

A savory assortment of cured meats! The charcuterie is paired with a rotating artisan cheese, pâté, house-marinated olives, house-pickled grapes, Dijon mustard, cornichons, pistachios, herbed Marcona almonds, & crackers.

SIDES & SNACKS

SIDE OF APPLE CILANTRO COLESLAW	\$4
DIRTY CHIPS – BBQ, Cracked Pepper	\$1.5
MARINATED OLIVES	\$5
MARCONA ALMONDS	\$MP
CORNICHONS	\$4
GLUTEN FREE CRACKERS – Assorted Flavors	\$7 – \$9
RUSTIC BAKERY CRACKERS – Assorted Flavors	\$6-\$10

NON-ALCOHOLIC BEVERAGES

SAN PELLEGRINO – Assorted Flavors	\$2
PELLEGRINO SPARKLING WATER	\$3
MARTINELLI'S APPLE JUICE	\$3
HARNEY & SONS BLACK TEA	\$3

MAINS

RETAIL/CLUB

BABY KALE CAESAR **\$11/\$9**

A mix of crisp Romaine lettuce & baby kale from 24 Carrot Farms, paired with garlic infused croutons & shredded parmesan, all tossed with a zesty Caesar dressing. Add Chicken \$4

BIBB GREEK SALAD **\$11/\$9**

Tender bibb lettuce, fresh cherry tomatoes & cucumbers, marinated olives, & crumbled feta cheese tossed in a house made avocado-yogurt dressing.

PULLED PORK SLIDERS **\$14/\$12**

House made pulled pork in a Starfield red wine BBQ sauce, served with apple cilantro coleslaw, & fried onions on toasted brioche buns. Comes with 2 sliders per order, with a side of chips. Dairy free.

OVEN ROASTED CHICKEN BREAST **\$15/\$13**

8-ounce chicken breast roasted & served with sauteed Cool Farms Pathfinder mushrooms, 24 Carrot Farms Arugula, and a rich tomato mushroom gravy.

PORK LOIN SCHNITZEL **\$14/\$12**

Pork Loin, sourced locally from Kings Meats, is cured in a house honey garlic seasoning & deep fried in panko, served with apple cilantro coleslaw, oven roasted romesco, & an apple mustard sauce.

BBQ BRISKET **\$20/\$18**

Kings Meats tender beef brisket, covered in a house made Starfield red wine BBQ sauce & served with potato & egg salad.

SWEET TREATS

RETAIL/CLUB

APPLE BRANDY MOUSSE **\$12/\$10**

White chocolate & cocoa butter shell, filled with a rich mousse made with apple brandy & white chocolate, topped with chopped walnuts and caramel sauce.

PEACH BREAD PUDDING **\$6/\$5**

Decadent and rich! Chunks of bread, fresh peaches, orange zest, & vanilla bean puree enrobed in a bourbon cream sauce.

SALTED CARAMEL BROWNIES **\$6/\$5**

Deliciously sweet & salty! Fudgy brownies drizzled with buttery salted caramel, served warm with a drizzle of raspberry & chocolate sauce.

CHOCOHIGOS – CHOCOLATE COVERED FIGS **\$9**

These hand-dipped delights are a chewy & crunchy treat from Valencia, Spain. Fruity dried Pajarero figs are bathed in decadent dark chocolate.

CHUAO CHOCOLATIER ARTISAN CHOCOLATES **\$5.5**

This chocolate is crafted with a proprietary blend of fair-trade certified chocolate, free of any additives or artificial flavorings!