



serving Templeton since 1994

warm goat cheese & roasted garlic – olive oil toast 15

crispy tempura shrimp | spicy peanut sauce * Asian slaw 26

oak grilled california artichoke | smoked chile lime mayonnaise 16

kung fu pork ribs – secret asian bbq sauce 21

ruby grapefruit, arugula & feta salad

spicy nuts * pomegranate * citrus & port vinaigrette 17

chopped wedge salad

creamy blue cheese dressing * tomato * applewood smoked bacon 17

Turkey Dinner 48

cranberry & orange sauce

sourdough, butternut squash & fresh herb dressing

roasted garlic mashed potatoes * apple cider gravy

thyme roasted sweet potatoes * buttered green beans

wood grilled filet mignon

Italian salsa verde * grilled onion agrodolce * roasted garlic mashed potatoes 62

ancho chile -apricot preserve glazed double cut pork chop

sweet potato fries 44 (limited availability)

macadamia crusted salmon

creole mustard aioli * seasonal vegetables * roasted garlic mashed potatoes 43

mixed mushroom pasta

spinach * crème fraiche * parmesan reggiano 36

kid's menu 15

12 yr & under

turkey dinner

pasta with butter & parmesan cheese

comes with hot fudge sundae

*20% gratuity added for parties of 7 guests or more * split checks – max 4/table*

substitutions or changes to menu items may result in an extra charge

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions. not all ingredients are always listed

*wine corkage fee \$30 / 750ml bottle * dessert charge 8/person*