



Dinner Menu
(5:00 p.m. to 10:00 p.m. only)

(Fresh locally baked bread with garlic and rosemary infused EVOO and butter is served)

Starters

Fried Cauliflower - \$8.75

Spicy Sweet and Sour Cauliflower with Avocado Crema, Pickled Radish and Scallions

Gluten-Free Fried Calamari - \$11.75

Calamari with Fire-roasted Tomato Sauce, chopped fresh Parsley, Grilled Lemon and Chili Flakes

Smoked Salmon Crostini - \$12.75

In-house Cold-smoked Salmon with Cucumber "Petals," whipped Dill-Chive Cream Cheese, Green Onions and Capers on grilled Crostini

Sonoma Meatballs - \$10.50

Housemade Beef, Veal and Pork Meatballs with Fire-roasted Tomato Sauce, shaved Parmesan, a Pinot Noir Reduction and fresh Basil

Grilled Naan Truffle Mushroom Bread - \$11.75

Mixed Wild Mushrooms with roasted Garlic, Parmesan, Goat Cheese and Truffle Oil on grilled Naan

Hand-Cut Truffle "Chips" - \$9.75

Hand-cut Chips with shaved Parmesan and Truffle Aioli, dusted with Pink Himalayan Salt

Salads/Soup

Forager's Salad - \$12.75

Mixed Greens with Beets, Asparagus, Chilled Red Peppers, roasted Wild Mushrooms and aged Balsamic Vinaigrette

The Henley Salad - \$11.95

Seasonal Greens with Cherry Tomatoes, Croutons, Bleu Cheese, toasted Almonds and Rainbow Carrots in a creamy Parmesan Green Goddess dressing

314 Salad - \$11.95

Fresh Arugula with shaved Parmesan, sliced Red Onions, Lemon, Orange Supremes and candied Pecans in a Honey Herb Dressing

Soup of Day - \$9.95

Always Fresh, Creative and Delish! Ask your sever about today's specialty.

Entrees

California “Paillard” Chicken Breast - \$22.75

Cage-free Chicken Breast prepared with Prosciutto, Artichokes, Tomatoes, fresh garden Herbs and Buffalo Mozzarella Cheese in a Chicken Jus

Lemon Ginger Salmon - \$25.75

Skin-on Seared Salmon Fillet, served with roasted Cauliflower Puree and sautéed Spinach in a Lemon Ginger Pan Sauce

Cal-Asian Royal Sea Bass - \$31.75

Filet of Sea Bass with Giant Shrimp, Asian Mushrooms, Tomato, Chili Flakes, Thai Noodles and spicy Cashew Nuts in a Miso Seafood Broth

Pan Seared Hanger Steak - \$29.75

Cast iron-seared Hanger Steak with Thyme, Garlic, Rainbow Carrots and a rich Barolo Sauce with Balsamic Glaze

Note: Cooked to medium rare or medium for quality

Wine Country Scallops - \$32.75

Seared U8-Scallops with Asparagus, Fresh Tarragon, Garlic and Tomatoes in a glazed Blood Orange Gastrique

Vegetarian Mushroom - \$19.75

Roasted Portabella Mushroom with Wild Rice and Seasonal Vegetables, served with a Horseradish Crème and Balsamic Glaze

Duck Breast - \$28.75

Skin-on Pan-Seared Duck, prepared with Apricots, White Raisins and French Mustard

Deluxe Henley Smash Burger - \$18.75

Harris Ranch 1/3 lb. Black Angus Burger, served with Tomato, Lettuce, White Cheddar, caramelized Onions, a fried Egg, sautéed Mushrooms and crispy Bacon. Want anything else on that? Just let us know! Served with homemade chips

Note: Cooked Pink or No Pink only

Fresno/Richmond Seafood Pasta- \$31.75

Hand-rolled Pappardelle Pasta, loaded with seared Scallops, Giant Shrimp, Crabmeat, sundried Tomatoes, Spinach and fresh Herbs in a Mushroom/Seafood Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.