



Dinner

Starters

Roasted Cauliflower - \$9.95

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

Gluten-Free Fried Calamari - \$13.45

*Calamari with Fire-roasted Tomato Sauce,
Chopped Fresh Parsley, Grilled Lemon and Chili Flakes*

Smoked Salmon Crostini - \$13.95

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

Sonoma Meatballs - \$12.95

*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 - \$12.95

*Mixed Wild Mushrooms with Roasted Bell Peppers, Artichokes,
Roasted Garlic, Parmesan, Goat Cheese and Truffle Oil on Grilled Naan*

Hand-Cut Truffle "Chips" - \$9.95

*Hand-cut Chips with Shaved Parmesan and Truffle Aioli,
Dusted with Pink Himalayan Salt*

Salads & Soup

Add Grilled Chicken - \$5.95, Add Grilled Salmon - \$7.95, Add 4 Grilled Shrimp - \$8.95

Forager's Salad - \$12.95

*Mixed Greens with Beets, Asparagus, Chilled Red Peppers,
Roasted Wild Mushrooms and Aged Balsamic Vinaigrette*

The Henley Salad - \$12.95

*Seasonal Greens with Cherry Tomatoes, Croutons, Bleu Cheese,
Toasted Almonds and Rainbow Carrots in a Creamy Parmesan
Green Goddess Dressing*

314 Salad - \$12.95

*Fresh Seasonal Greens with Shaved Parmesan, Sliced Red Onions, Lemon,
Orange Supremes and Candied Pecans in a Honey Herb Dressing*

Soup of Day - \$9.95 / \$12.95

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

Entrées

California “Paillard” Chicken Breast – \$24.95

Cage-free Chicken Breast Prepared with Prosciutto, Artichokes, Tomatoes, Fresh Garden Herbs and Buffalo Mozzarella Cheese in a Chicken Jus

Lemon Ginger Salmon – \$28.95

Skin-on Seared Salmon Fillet Served with Roasted Cauliflower Purée and Sautéed Spinach in a Lemon Ginger Pan Sauce

Cal-Asian Ahi Tuna – \$32.95

Ahi-Tuna Cooked Rare, Asian Mushrooms, Tomato, Chili Flakes, Thai Noodles and Spicy Cashew Nuts in a Miso Seafood Broth

Pan Seared Hanger Steak – \$32.95

*Cast Iron-seared Hanger Steak with Thyme, Garlic, Carrots in a Rich Barolo Sauce with Balsamic Glaze
Note: Cooked Medium-rare or Medium for Quality*

Wine Country Scallops – \$35.95

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 – \$33.95

Skin-on Pan-seared Duck, Prepared with Apricots, White Raisins and French Mustard

Deluxe Henley Smash Burger – \$18.95

1/2 lb. Black Angus Burger, Served with Tomato, Lettuce, Cheddar, Caramelized Onions, a Fried Egg, Sautéed Mushrooms, and Crispy Bacon. Served with Homemade Chips.

Note: Cooked Pink or No Pink only

Fresno Seafood Pasta – \$35.95

Hand-rolled Pasta, Loaded with Seared Scallops, Giant Shrimp, Jumbo Crabmeat, Sundried Tomatoes, Spinach and Fresh Herbs in a Mushroom and Seafood Sauce