

Dinner

Be sure to ask your server about our Daily Specials.



SOUPS & SALADS

iceberg wedge – bleu cheese dressing pickled red onion - toybox tomato - crispy bacon	5/8
hearts of romaine caesar – house anchovy dressing grilled chicken breast 5 king salmon 10 marinated white anchovies 5 grilled shrimp 7	5/8
mixed greens – candied walnuts – watermelon laura chenel goat cheese - mint citrus vinaigrette	5/8
tomato bisque – ricotta salata - basil oil	4/7
housemade chicken noodle soup	4/7
taco salad – iceberg – tomato – cheddar cilantro – black beans – sriracha cream - salsa *add beef – chicken – chorizo 5	10
cobb salad – romaine – bacon – avocado - egg bleu cheese – tomato - cucumber red onion - grilled chicken breast	15

APPETIZERS

half-dozen honey sriracha buffalo wings bleu cheese dip - crunchy jicama sticks	8
calamari fritto misto – old bay remoulade	10
beer battered onion rings – basil ranch dip	6
sweet potato fries - sriracha ranch dip	5
bacon wrapped prawns – chipotle aioli	10
hand cut kennebec french fries garlic parmesan	4 5
grilled chicken quesadilla cheddar - cilantro – lime crema guacamole – pico de gallo	11
roasted garlic bread	3
deviled eggs – crispy prosciutto	7

MAIN COURSES

artichoke spinach ravioli – roasted red pepper cream sauce ricotta salata – fresh basil	16
grilled pork porterhouse chop – cheddar potato gratin honey glazed carrots – rosemary au jus	19
pan seared king salmon – griddled polenta cake sautéed baby spinach – herbed compound butter	21
bacon wrapped meatloaf – horseradish mashed potatoes grilled broccoli crown – housemade bbq sauce	16
country fried steak – mashed potatoes french green beans – sausage gravy	18
pan-seared airline chicken breast – roasted garlic yukon potatoes grilled portobello mushroom – creamy marsala sauce	16
blackened rainbow trout – black bean grilled corn succotash cilantro lime crema – avocado	17
grilled vegetable risotto – portobello mushroom – broccoli – spinach roasted red peppers – grana padano parmesan	15
hvl burger – ½ pound angus beef patty - toasted brioche roll pepperjack cheese - fried egg – onion rings – 1000 island	14
lake burger – ½ pound angus beef patty - choice of cheese bacon 2 grilled onion 1 avocado 2 extra cheese 1 fried egg 2	11

SIDES

french green beans	5
sautéed garlic spinach	4
roasted yukon potatoes	4
cheddar potato gratin	6
polenta cakes	6
mashed potatoes	5
broccoli crown	5
honey glazed carrots	5
<i>*add to any main course...</i>	
grilled chicken	5
white gulf shrimp	7
king salmon	10

*Looking to host a party?
We'd love to cater it for you...*

(707) 987-3146

Questions/concerns?
fbmgr@hvla.com

DESSERTS

amaretto tiramisu – cocoa powder – berries	6
chocolate mousse cake - salted caramel sauce	7
lavender crème brûlée - ladyfinger cookie	6
lemon cheesecake - blueberry coulis	7
mexican flan – caramel sauce	5

18% gratuity may be added to all parties of 6 or more

dinner served sun-thurs 4-8pm fri-sat 4-9pm

FOOD & BEVERAGE DIRECTOR – MATTHEW METCALF
CHEF – JORDAN EATON