

*Hollins House
Dinner Menu
Soup of the Day
Changes Daily - Ask your Server
\$5*

Starters

*Pan Roasted San Francisco Style Dungeness Crab Cakes
On a Bed of Spring Rocket with Fire Roasted Red Pepper Aioli
\$10*

*Pan Seared Wild Day Boat Scallops
Deglazed with Chardonnay and Finished with Eureka Lemon and Sweet Butter
\$12*

*Steamed Western Little Neck Clams
Sauvignon Blanc, Italian Parsley, Gilroy Garlic and Lemon and Sweet Butter
La Brea Sourdough Garlic Bread
\$10*

*Local Tomales Bay Pacific Oysters
Served on the Half Shell with Black Pepper Mignonette and Fresh Lemon
\$10*

Salads

*Hearts of Romaine
Garlic Crostini, Parmigianino Regiano, and Sweet Red Onions
Our Own Caesar Dressing
\$8*

*Torn Living Butter Lettuce
Lacquered Pecans, Point Reyes Blue Cheese, and Apple wood Smoked Bacon
Golden Balsamic Dressing
\$9*

*Mixed Greens
A Mix of Sweet Lettuces with Toy Box Tomatoes, Sweet Red Onion and English Cucumber
Aged Balsamic vinegar and Extra Virgin Olive Oil
\$8*

Sandwiches

*Fresh Dungeness Crab Melt
Served open Faced with Grilled Tomatoes and Melted Tillamook Cheddar on Sliced
Sourdough
Our Own House Made Potato chips
\$15*

*Hollins House Burger
Ten Ounces of Fresh Ground Beef, Red Onion, Romaine Lettuce and Heirloom Tomato
Served on a Grilled Bun with French Fried Potatoes
\$12*

Hollins House

Dinner Menu

Poultry

Pan Roasted Breast of Organic Petaluma Chicken

A Fulton Valley Airline Breast, Eureka Lemon, Cracked Black Pepper, Italian Parsley and Olive Oil

Deglazed with Chardonnay and Finished with Sweet Butter

Fresh Jacobs Ranch Lemon Thyme Spiked Potatoes and Glazed Baby Carrots

\$22

Seafood

Grilled Giant Fresh Water Prawns

Marinated with Extra Virgin Olive Oil, Gilroy Garlic, Italian Parsley and Lemon Zest

Drawn Butter, Fresh Lemon

Jasmine Rice and Sautéed Fresh Brentwood Corn

\$25

Pan Roasted Western Little Neck Clams

Deglazed with Sauvignon Blanc and Finished Toy Box Tomatoes, Fresh Basil and Sweet Butter

Served over Fresh Linguini

\$20

Sautéed Silver Dollar Day Boat Scallops

Large Eastern Scallops in Fresh White Bread Crumbs Sautéed until Golden Brown

Topped with a Eureka Lemon Butter Sauce

Grilled Fresh Local Asparagus

\$25

Meat

Pan Roasted Double Cut "Certified Berkshire" Eden Valley Pork Chop

Deglazed with Sauvignon Blanc and Finished with Capers Non Pareil and Sweet Butter

Yukon Gold Potatoes au Gratin and Grilled Local asparagus

\$28

Grilled Sonoma County Rack of Lamb

Extra Virgin Olive Oil, Black Pepper, Kosher Salt, Organic Rosemary and Pinot Noir

Garlic Mashed Potatoes and Glazed Baby Carrots

\$38

Grilled Durham Ranch Certified Black Angus Beef "Cowboy" Steak

A Prime Grade Frenched Bone in Rib Eye

Roasted Garlic Mashed Potatoes and Creamed Organic Spinach

\$42

Grilled Durham Ranch Certified Black Angus Beef New York Steak

A Dry aged Strip Steak seasoned With Kosher Salt and Ground Tellicherry Peppercorns

Yukon Gold Potatoes au Gratin and Grilled Local asparagus

\$35

*Hollins House
Dinner Menu*

Menu du Jour

Our selection of Grilled Fresh Fin Fish

\$25

with a choice of

*Chervil Spiked Hollandaise - French Tarragon Beurre Blanc - Chardonnay Butter
Sauce*

Troll Caught Filet of King Salmon

Alaskan Halibut Filet

#1 Sashimi Grade Hawaiian Ahi Tuna

Filet of Hawaiian Mahi Mahi

Fresh fish served with steamed jasmine Rice and Glazed Baby Carrots

Prix Fixe Menu

\$50

Pan Roasted San Francisco Style Dungeness Crab Cakes

On a Bed of Spring Rocket with Fire Roasted Red Pepper Aioli

Torn Living Butter Lettuce

*Lacquered Pecans, Point Reyes Blue Cheese, and Apple wood Smoked Bacon
Golden Balsamic Dressing*

Grilled Durham Ranch Certified Black Angus Beef New York Steak

*A Dry aged Strip Steak seasoned With Kosher Salt and Ground Tellicherry Peppercorns
Yukon Gold Potatoes au Gratin and Grilled Local asparagus*

Crème Brûlée