

*Hollins House  
Lunch 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*

*Fresh West Coast Dungeness Crab Louie*

*Torn Butter Lettuce, Toy Box Tomatoes, Green Onion, Avocado, Boiled Egg, Black Olives  
and Cucumber  
Classic Louie Dressing*

*\$18*

*Grilled Dry Aged Certified Black Angus New York Steak*

*Hearts of Romaine, Crumbled Point Reyes Blue Cheese, Red Onions, Toy box Tomatoes and Avocado  
Golden Balsamic Dressing*

*\$16*

*Hollins House  
Lunch Menu  
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 Chive Spiked Bun with French Fried Potatoes*

*\$10*

*Grilled Durham Ranch Certified Black Angus Beef New York Steak*

*Red Onions, Heirloom Tomatoes, Romaine Lettuce and Roasted Garlic aioli*

*Served on a Grilled Cuban Roll with French Fried Potatoes*

*\$16*

*Turkey, Avocado and Applewood Smoked Bacon Club*

*Roasted Distal Turkey Breast, Apple Wood Smoked Bacon, Hass avocado,  
Heirloom Tomatoes and Romaine Lettuce*

*Toasted Sourdough and House Made Potato Chips*

*\$10*

*Grilled Breast of Organic Petaluma Chicken*

*Marinated Fulton Valley Chicken Breast, Red Onion, Romaine Lettuce and Heirloom  
Tomato*

*Served on a Grilled Chive Spiked Bun with French Fried Potatoes*

*\$12*

*Pasta*

*Pan Roasted Western Little Neck Clams*

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

*Served over Fresh Linguini*

*\$20*

*Grilled Marinated Breast of Organic Petaluma Chicken*

*Monterey Mushrooms, Prosciutto and Green Onions*

*Served in a Parmesan Cream and Tossed with Penne Pasta*

*\$18*

*Pan Seared Mild Italian Sausage*

*Monterey Mushrooms, Fire Roasted Golden Bell Peppers, Fresh Basil and Marinara  
Served over Fettuccine*

*\$16*

*Hollins House  
Lunch Menu  
Seafood*

*Our selection of Fresh Fish can be  
Grilled, Sautéed or Pan Roasted to Order*

*\$20*

*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*

*Giant Eastern Day Boat Scallops*

*Local Tomales Bay Pacific Oysters*

*Fresh fish served with steamed Jasmine Rice and Glazed Baby Carrot*