

Entrees

All entrees include our fresh soup and salad bar, rustic squaw bread, corn muffins and, with the exception of pasta entrees, one (1) side dish of your choice.

See bottom right page for our side dishes

Traditional Steaks

Filet Mignon

This queen of steaks is well-marbled and the most tender of all.

8 oz. 24.95
12 oz. 29.95
16 oz. 32.95

Kansas City Steak

The original king of steaks, served on the bone. 16 oz. 24.95

Top Sirloin Steak "Baseball" Cut

Firmer than Filets and Rib Eyes, this is the choice for many who appreciate robust flavor. 12 oz. 21.95

Rib Eye Steak

The Rib Eye is a juicy and flavorful cut of beef because it is well-marbled with fat. Please do not order if you want a lean cut of beef.

14 oz. 23.95
24 oz., bone-in 28.95

Porterhouse Steak

Combines the best of both worlds, the filet and New York cuts separated by the T-Bone. 28 oz. 32.95

The above steaks may be enhanced by:

Sautéed Drunken Mushrooms
Sizzling Garlic and Olive Oil
Beer Burnt Onions
Bleu Cheese Crust
2.50 additional

Specialty Steaks and Platters

Teriyaki Top Sirloin

Lightly marinated as to not mask the flavor of the steak.
12 oz. 21.95

Sliced Pepper Steak

Our New York steak, rubbed with fresh cracked pepper, pan seared, sliced and topped with port wine sauce. 23.95

Fiona's Mixed Grill

Combination of Top Sirloin Steak, Lamb, Pork Ribs and Sausage. No substitutions please. 29.95

Wild Game Sampler

Buffalo, Elk and Wild Boar with Bordelaise sauce and peppercorn butter. No substitutions please. 31.50

Ground Sirloin "Chopper"

Hand ground to order, using our best cuts of beef, smothered with Beer Burnt Onions and steak butter. 19.95

Buffalo "Hanger" Steak

Organic and grass fed, the unique flavor and texture make this truly a "Man's Man" steak. 34.95

Chef's Dine Early Hour

Served from 4:30 pm until 5:30 pm only.

One Trip Salad Bar

and your choice of:

New York Steak 10 ounce

Prime Rib 10 ounce

Salmon Fillet

or

Margarita Chicken Breast

Entrees include a glass of house wine

Steak or Prime Rib 18.95 Fish or Chicken 15.95

Dine Early Specials do not come with side dish selection

Sorry, not available with other discounts or promotions.

No substitutions or split orders.

Your Inn Club Player's points are always welcome!

Chops and Ribs

Grilled "Monster" Pork Chop

Naturally pink cured and brushed with our original garlic chipotle-lime sauce. Recommended medium 23.50

Knife and Fork Barbequed Pork Ribs

St. Louis style, brushed with our recipe Dr. Pepper BBQ glaze.

Our ribs do not fall off the bone, because that's not barbeque!

Full Rack 24.95

Fire-Grilled Lamb Chops

Domestic, seasoned and spiced with rosemary and garlic, with Mint-Bordelaise sauce. Two double chops 29.95

Grilled Veal Chop

Signature herb and apple marinade with creamy morel mushroom sauce. 12 oz. 29.50

Braised Beef Short Ribs

All day cooking in wine and lager equals very tender and hearty results! 24.95

Steak Combinations

Filet Mignon and.....

Our most tender 6 ounce steak, paired with one of the following:

Lobster 42.95

Crab 36.95

Garlic Shrimp 32.95

Abalone 49.95

Steak Temperature Descriptions

Rare: Seared on the outside, center cool, red

Medium-Rare: Seared on the outside, center warm, red

Medium: Cooked outside, center hot, very pink

Medium well: Cooked outside, center hot, slightly pink

Well: Cooked through, center hot, no pink.

Due to the nature of cooking at very high temperatures, all temperature descriptions are approximate only.

Actual results may vary slightly.

Roast Prime Rib of Beef

House Specialty

Succulent aged beef generously seasoned with sea salt, fresh cracked pepper and herbs. Slow roasted all day to preserve the rich juices.

Due to roasting times, prime cuts and ranges of doneness are available until sold out.

Served with au jus, creamed horseradish and/or fresh grated horseradish. Available Cajun Style

10 oz.	22.95
16 oz.	26.95
24 oz.	29.95
32 oz.	34.95

Smoked Buffalo Prime Rib

Available Friday and Saturday Only

10 oz.	25.95
16 oz.	31.50

Fresh Fish

We apply the highest standards to guarantee the freshest fish and seafood available. All seafood is carefully inspected at the time of arrival. During times of inclement weather in fishing areas, top quality flash frozen fish may be substituted.

Salmon Chive butter 19.95

Sea Bass House specialty over ratatouille 21.50

Swordfish Citrus soy-wasabi butter 18.95

Macadamia Halibut A Fiona's favorite! 21.50

Today's Fresh Fish Hawaiian, when available
Market quote price.

Seafood and Shellfish

Spicy Garlic Shrimp 22.95

King Crab Legs 1 pound 32.95

Crustacean Broil A sizzling mixed platter of shrimp, crab, scallops and lobster. 32.95

Lobster

Single Tail	31.95
Double Tail	44.95

Steamed Clams 21.95

Diver Scallops Sautéed with aged sherry wine, with artichoke hearts and Monterey mushrooms in a delicious cream sauce. 23.95

Fresh Morro Bay Abalone California's "White Gold", sautéed in light egg batter with a delicate lemon butter sauce. 49.95

Cioppino Enticing classic North Beach wine-infused tomato stew full of shrimp, clams and scallops. 24.95

Chicken and Fowl

Dijon-Garlic Chicken 16.95

Margarita Chicken 16.95

Teriyaki Chicken 16.95

Grilled Duck Breast Liberty Farms Muscovy duck breast, pan-fried, with a sauce of natural duck juices.

12 oz. 24.95

Side Dishes

Choice of one (1) with each entrée above

Sautéed Drunken Mushrooms

Creamed Spinach with Cheese

Steamed Broccoli

Garlic Mashed Potatoes

Baked Potato

Ratatouille Casserole

Santa Maria Style Poquito Beans

Big Steak Fries

Jalapeno Cheddar Potatoes

Pasta and Vegetarian

Pasta entrées do **NOT** include a side dish

Smoked Rock Shrimp Gorgonzola House specialty of gorgonzola filled pasta with smoked shrimp, fresh spinach and radicchio in a rich wine butter sauce. 23.50

Wild Mushroom & Cognac Risotto Foraged wild and domestic mushrooms in a rich and creamy Cognac risotto with Parmigiano-Reggiano and snipped chives. 17.95

Pasta Primavera Fettuccini tossed with roasted garlic, fresh herbs, extra virgin olive oil and whatever Farmer's Market fresh vegetables we have. 18.95

Scampi Style Prawns Large succulent prawns sautéed with generous amounts of garlic, shallots, oregano and Marsala wine, over lemon pasta. 23.50

Sirloin Game Tips Choice cuts of lean Buffalo and Elk, served with a savory, creamy morel sauce over black pepper pasta. 22.50

Lobster Bordelaise Diced morsels of lobster tails in a buttery rich red wine sauce with mushrooms and herbs over our house pasta. 28.50

Solo Salad Bar

Take as many trips to the Salad bar as you wish, and enjoy all the soup, fresh greens with an assortment of toppers and dressings, fruit, vegetables, condiments, and bread you like.

12.95 per person. No sharing please.

Sorry, no salad bar items to-go or in Doggie or People bags.

Fiona's is a non-smoking restaurant.

For the comfort of other guests, please switch cell phones to silent mode or, preferably, off.