



## Gourmet Dining for the Whole Family

### Dinner

Served Tuesday through Saturday 5pm to 9pm

#### APPETIZERS

<b>Corn Cakes</b> (Vegetarian)	<b>7.50</b>	<b>Grilled Jumbo Prawns</b>	<b>2-6.50, 4-11.50</b>
<i>With grilled tomato, pascilla chili and chipotle cream</i>		<i>De-veined, cooked in the shell, and served with garlic ginger butter</i>	
<b>Sautéed Button Mushrooms</b> (Vegetarian)	<b>6.00</b>	<b>Parmesan Prawns</b>	<b>9.50</b>
<b>Lamb Lollipops</b>	<b>9.00</b>	<i>Prawns breaded with seasoned bread crumbs, fresh garlic and parmesan cheese baked and served over parmesan cream sauce</i>	
<i>(A State Fair Blue Ribbon Winner)</i>		<b>Calamari Strips</b>	<b>8.50</b>
<i>Marinated chops charbroiled and finished with a Pinot Noir beurre rouge</i>		<i>Calamari steak breaded, fried and served with pesto aioli and cocktail sauce</i>	
<b>Chicken Pot Pie</b>	<b>8.00</b>	<b>Grilled Bacon-wrapped Scallops</b>	<b>9.00</b>
<i>Our petite version of the American classic</i>		<i>Served with chipotle cream</i>	
<b>House Smoked Salmon</b>	<b>9.00</b>		
<i>Served on top of a potato pancake, finished with avocado salsa, crème Fraiche and fried leeks</i>			

#### SALADS

<b>Caesar Salad</b>	<b>9.50</b>	<b>Grilled Seafood Salad</b>	<b>15.00</b>
<i>add Grilled Chicken</i>	<i>for 2.50</i>	<i>Marinated prawns, scallops and salmon on spring greens with avocado, mandarin oranges, roasted peppers and citrus vinaigrette</i>	
<i>add Steak</i>	<i>for 3.50</i>	<b>Steak Salad</b>	<b>15.00</b>
<b>Spinach and Chicken Salad</b>	<b>13.00</b>	<i>8 oz. marinated and charbroiled New York Steak fanned over a large house salad and topped with fried leeks, roasted red peppers, and tossed with your choice of dressing</i>	
<i>Fresh spinach tossed with chicken, cashews, bacon, boiled egg, red onion, and Asiago cheese in a balsamic vinaigrette dressing</i>		<b>Chopped Salad</b>	<b>11.50</b>
<b>Gorgonzola, Pear, and Caramelized Walnut Salad</b>	<b>11.50</b>	<i>Chicken, bacon, tomato, onion, peppers, hard boiled egg, kidney beans and garbanzo beans, tossed with your choice of dressing</i>	
<i>Served on a bed of fresh spinach with champagne vinaigrette</i>			
<b>Shrimp Louie Salad</b>	<b>14.00</b>		
<i>Tender, succulent shrimp, hard boiled egg, avocado, tomato, cucumber, and lemon over mixed greens with Louie dressing</i>			

#### PASTAS

<b>Lasagna</b>	<b>15.00</b>	<b>Cheese Tortellini</b>	<b>16.00</b>
<i>Generous portion of beef, Italian sausage, ricotta, fresh mozzarella, parmesan cheese and marinara sauce, layered and baked</i>		<i>With chicken and prosciutto tossed with fresh herbs in a parmesan cream sauce</i>	
<b>Seafood Pasta</b>	<b>21.00</b>	<b>Butternut Squash Tortellacci</b> (Vegetarian)	<b>17.00</b>
<i>Sautéed prawns, scallops, clams, salmon, button mushrooms, pearl onion and fresh herbs served over linguini in a cioppino style broth</i>		<i>Oven roasted squash with parmesan, provolone, caramelized onions, sage, black pepper and a touch of amaretto in egg pasta, served in a light curry and ginger sauce</i>	



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#### PASTAS CONTINUED

<b>Jumbo Lobster Ravioli</b>	<b>21.00</b>	<b>Linguini with Clams</b>	<b>19.00</b>
<i>Large pieces of Maine lobster, ricotta, cream and a lobster reduction in egg pasta, served in a light sherry cream sauce</i>		<i>Baby clams simmered in a white wine lemon butter broth with red onion, tomato and fresh basil</i>	
<b>Mediterranean (Vegetarian)</b>	<b>16.00</b>	<b>Spaghetti</b>	
<i>Sun-dried tomato, roasted garlic, Calamata olive, red onion, mushrooms, spinach, feta cheese and fresh basil sautéed with extra virgin olive oil with penne pasta</i>		<b>Marinara (Vegetarian)</b>	<b>13.00</b>
<b>add Chicken</b>	<b>3.00</b>	<b>With Meat Sauce</b>	<b>14.50</b>
<b>Steak</b>	<b>5.00</b>	<b>Ravioli (Vegetarian)</b>	<b>15.00</b>
<b>Shrimp</b>	<b>6.00</b>	<i>Gorgonzola stuffed spinach ravioli in Alfredo sauce</i>	

#### ENTREES

*Served with soup or salad and fresh-baked bread. For a low-carb substitute, try our mashed cauliflower with any entrée.*

<b>Prime Rib of Beef</b>		<b>Eggplant Parmesan (Vegetarian)</b>	<b>16.00</b>
<b>8-ounce Mom cut</b>	<b>18.00</b>	<i>With marinara, mozzarella and fresh basil, served with pasta pomodoro and sautéed vegetables</i>	
<b>12-ounce Dad cut</b>	<b>22.00</b>	<b>Smoked Salmon and Mushroom Risotto</b>	<b>17.50</b>
<b>1-pound Big Daddy cut</b>	<b>26.00</b>	<i>Our house smoked salmon and cremini mushrooms in creamy Arborio rice with parmesan</i>	
<i>Seasoned to perfection, slow roasted to temperature and served au jus with horseradish cream, sour cream mashed potatoes and sautéed vegetables</i>		<b>Grilled Salmon</b>	<b>21.00</b>
<b>Wine Merchant Steak</b>	<b>22.50</b>	<i>Topped with an orange-tarragon beurre blanc and dried cranberries, served on sour cream mashed potatoes with sautéed vegetables</i>	
<i>Balsamic-marinated and charbroiled New York strip, finished in a shallot, garlic, red wine and Dijon mustard sauce, smothered with sautéed mushrooms and served with sour cream mashed potatoes and sautéed vegetables</i>		<b>Prosciutto-Wrapped Scallops</b>	<b>20.00</b>
<b>Filet of the Day</b>	<b>AQ</b>	<i>Grilled and finished with Chipotle cream, served with rice pilaf and sautéed vegetables</i>	
<i>Angus Filet Mignon prepared fresh daily. Ask your server about today's selection.</i>		<b>Burgundy Chicken</b>	<b>17.00</b>
<b>Steak and Prawns</b>	<b>24.00</b>	<i>Chicken breast braised in wine with button mushrooms, pearl onions and smoked ham, served with sour cream mashed potatoes and vegetables</i>	
<i>7 oz. N.Y. Strip charbroiled to temperature topped with three jumbo prawns scampi style and served with sour cream mashed potatoes and sautéed vegetables</i>		<b>Porterhouse Pork Chop</b>	<b>20.00</b>
<b>Meatloaf Dinner</b>	<b>16.00</b>	<i>Char broiled center cut chop finished with a port and black cherry reduction, served with sour cream mashed potatoes and vegetables</i>	
<i>Evan's famous meatloaf with mushroom gravy, sour cream mashed potatoes and sautéed vegetables</i>		<b>Fried Chicken</b>	<b>16.50</b>
<b>Catch of the Day</b>	<b>AQ</b>	<i>Our secret recipe: white and dark meat, golden fried and served with corn bread, mashed potatoes and vegetables</i>	
<i>Ask your server about today's fresh fish selection.</i>		<b>Chicken Fried Steak</b>	<b>16.50</b>
<b>Chicken Pot Pie</b>	<b>13.50</b>	<i>NY strip battered, fried and smothered in our famous country gravy, served with mashed potatoes and vegetables</i>	
<i>House made comfort food at its finest!</i>			



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### SANDWICHES AND BURGERS

*Served with soup, salad or French fries*

<b>Center Cut New York Steak Sandwich</b>	<b>12.50</b>	<b>Chef Evan's Famous Hot Meatloaf Sandwich</b>	<b>10.50</b>
<i>7-ounce steak on a parmesan garlic French roll with lettuce, tomato, onion and mayonnaise</i>		<i>Evan's famous meatloaf, served hot on grilled garlic-parmesan sourdough bread with cheddar cheese, lettuce, tomato, onion and mayonnaise</i>	
<b>Crispy Chicken Sandwich</b>	<b>9.50</b>	<b>Hot Pastrami &amp; Swiss</b>	<b>9.00</b>
<i>Golden-fried breast of chicken with lettuce, tomato, onion and pesto aioli on a garlic roll</i>		<i>With lettuce, tomato and mustard on a grilled French roll</i>	
<b>French Dip</b>	<b>8.50</b>	<b>Evan's Favorite</b>	<b>9.75</b>
<i>Slice top round on a French roll au jus</i>		<i>Turkey, bacon, avocado, lettuce, tomato and mayonnaise on grilled garlic-parmesan sourdough</i>	
<b>Louisa's Vegetarian</b>	<b>9.50</b>	<b>Grilled Chicken on Sourdough</b>	<b>9.75</b>
<i>Grilled eggplant, roasted red bell pepper, fontina cheese, avocado, lettuce, tomato and onion with basil, sun-dried tomato and pesto aioli, served on grilled focaccia bread</i>		<i>Marinated breast of chicken with pepper jack cheese, bacon, lettuce, tomato, fried onion and ranch dressing</i>	
<b>Grilled Turkey Melt</b>	<b>9.50</b>		
<i>Oven browned breast of turkey, Prosciutto, fontina cheese, tomato and pesto aioli on grilled focaccia bread</i>			
<b>The Gourmet Burger</b>	<b>7.75</b>	<b>Teriyaki Burger</b>	<b>9.25</b>
<i>1/3-pound sirloin with all the fixings</i>		<i>1/3 pound sirloin with grilled pineapple, Swiss cheese and all the fixings</i>	
<b>Mushroom Swiss Burger</b>	<b>9.00</b>	<b>Patti Melt</b>	<b>8.75</b>
<i>1/3-pound sirloin with mushrooms and Swiss cheese</i>		<i>1/3-pound sirloin with Swiss cheese and grilled onions on light rye bread</i>	
<b>Fried Onion Burger</b>	<b>9.25</b>	<b>Turkey Burger</b>	<b>9.00</b>
<i>1/3 pound sirloin heaped with crispy fried onions, Chipotle mayonnaise and all the fixings</i>		<i>1/3-pound ground turkey patty with Chipotle mayonnaise and all the fixings</i>	
<b>Double Cheese Burger</b>	<b>9.25</b>	<b>Veggie Burger</b>	<b>8.50</b>
<i>2 1/4-pound sirloin patties and double cheese with all the fixings</i>		<i>100% vegetarian patty with all the fixings</i>	

#### *Additional Fixings*

<i>Cheese</i>	<i>add .75</i>
<i>Sautéed Mushrooms</i>	<i>add 1.00</i>
<i>Bacon</i>	<i>add \$1.50</i>
<i>Gacamole</i>	<i>add \$1.00</i>

*At Evan's Kitchen, we strive to keep our loyal customers satisfied, and that includes our award-winning catering services. For information, please ask your server.*