

# The Eprason House





## STARTERS

Our "Eppy" sauce is our spicy version of thousand island with sriracha & horseradish

### EPY POPPERS

bacon wrapped, chorizo & cheese filled jalapeno poppers on black bean sauce drizzled with cilantro-lime sour cream 10

### STEAMED CLAMS

white wine garlic broth with chili flakes, tomatoes & herbs 11

### STEAMED MUSSELS

roasted red pepper wine broth with tomatoes & herbs 11

### CALAMARI STRIPS

tempura & beer battered tender strips of calamari steak 11

### POTATO SKINS

bacon, fontina & swiss cheeses & green onion served with Eppy sauce, ranch & sour cream 8

### FONDUTA

swiss & fontina cheeses melted with white wine topped with tomatoes & basil 10

### FRIED SHRIMP

lightly coated with special seasonings & served with chili garlic sauce & Eppy sauce 12

### SPICY SHRIMP

Spicy cream sauce & shrimp 12

### EPROSON GARLIC FRIES

crispy french fries tossed with garlic & parmesan served with Eppy Sauce 7

### STEAK SKEWERS

chili rubbed strips of steak with side of creamy peppered horseradish 12

### CAPRESE SALAD

tomato, fresh mozzarella, basil with olive oil & balsamic reduction 10

## SALAD & SOUPS

Home made dressing choices: red wine vinaigrette, oil & balsamic, bleu cheese, ranch, spicy 1000 island, continental, lemon vinaigrette & pesto Caesar

### SOUP DU JOUR

ask about one of our two home made soups of the day (Clam Chowder every Friday)

Cup 3.50 Bowl 6

### FRENCH ONION GRATINEE

french onion soup with melted swiss & toasted baguette 8

### EPROSON HOUSE SALAD

mixed greens, tomatoes, cucumber, shaved carrots & red onions with choice of dressing 8 (or choose SOUP & SALAD 13)

### EPROSON CAESAR

romaine, sun-dried tomatoe, kalamata olives, pine nuts, parmesan & croutons with pesto Caesar dressing 12

add chicken 3 add shrimp 5

### SHRIMP LOUIE

bay shrimp on mixed greens with tomato, avocado, cheddar cheese & egg with spicy 1000 island dressing 16

### BEET SALAD

red & yellow beets with ricotta cheese on mixed greens with lemon vinaigrette 9

### GRILLED SALMON SALAD

sweet soy marinated salmon atop spinach tossed with cucumber, oranges & rice noodles with lemon vinaigrette 16

### GRILLED STEAK SALAD

grilled strips of NY steak atop mixed greens tossed with crimini mushrooms, charred onions & bleu cheese with bleu cheese dressing 16

### COBB SALAD

mixed greens with bacon, egg, bleu cheese crumbles, black olives, tomato & avocado with choice of dressing  
chicken 14 steak 16

## **PASTA, CHICKEN & SEAFOOD**

Pasta dishes include soup or salad; Chicken & Seafood dishes include vegetables & choice of rice pilaf, baked potato or garlic mashed potatoes  
\*\*gluten free pasta available on all pasta dishes except crab ravioli\*\*

### **CRAB RAVIOLI WITH PESTO CREAM SAUCE 27**

#### **MEDITERRANEAN PENNE**

white wine & garlic butter, penne, spinach, artichoke hearts, kalamata olives & sun-dried tomato 17

#### **LINGUINE & CLAMS**

clams, mushrooms, chili flakes & tomato in garlic white wine sauce tossed with linguine 19

#### **SHRIMP PUTTANESCA**

shrimp, tomato, kalamata olives, garlic, pine nuts, basil, chili flakes & olive oil tossed with linguine 20

#### **FETTUCCHINI ALFREDO**

white wine, garlic, cream & parmesan sauce on fettuccini topped with diced tomatoes 17  
add chicken 3 add shrimp 5

#### **CHICKEN MARSALA**

chicken, mushrooms, garlic & onion in a marsala wine sauce 20

#### **ARTICHOKE CHICKEN**

chicken, artichoke hearts, mushrooms, garlic & onion in a white wine cream sauce 20

#### **CHICKEN PICCATA**

lightly breaded chicken breast with lemon caper sauce 20

#### **SEAFOOD PARMESAN RISOTTO**

seared scallops OR grilled salmon OR shrimp atop creamy parmesan risotto 30

#### **SEARED AHI TUNA**

ahi tuna seasoned & seared RARE with wasabi & soy sauce 21

#### **GRILLED SALMON**

grilled salmon with cucumber-dill remoulade 20

#### **SHRIMP SCAMPI**

shrimp, garlic, mushrooms & tomatoes in a white wine lemon butter sauce 22

#### **SEARED DUCK BREAST WITH GLAZED BLACKBERRIES 30**

## **GRILL AND STEAKS**

Grill & Steak entrees (excluding burgers & sandwich) are accompanied by a cup of soup du jour or dinner salad & fresh vegetables & choice of baked potato, garlic mashed potatoes, rice pilaf or french fries

**PRIME RIB FRENCH DIP SANDWICH**  
shaved prime rib on lightly toasted sourdough roll with side of au jus & creamy peppered horseradish 15

#### **EPROSON BURGER**

1/2 pound of certified Angus beef with fontina & swiss cheese blend, charred onion & Eppy sauce served with fries 13  
add bacon 2

#### **EPROSON CALIFORNIA BURGER**

1/2 pound Angus beef burger with bacon, avocado, sauteed mushrooms & fontina & swiss cheese blend 15

#### **NEW YORK STEAK**

Certified Black Angus Choice New York Steak with garlic maitre d' butter  
12 ounce 25 16 ounce 32

#### **RIBEYE STEAK**

Certified Angus Choice tender Ribeye Steak with maitre d' butter  
12 ounce 29 16 ounce 36

#### **FILET MIGNON**

Certified Angus Choice 8 ounce filet mignon with garlic maitre d' butter 32

#### **STEAK & SHRIMP**

10 ounce New York Steak with golden fried fantail shrimp 30

#### **STEAK & LOBSTER (FRIDAY & SATURDAY NIGHTS)**

10 ounce New York Steak with 8 ounce tender, succulent lobster tail market price

#### **LOBSTER DINNER (FRIDAY & SATURDAY NIGHTS)**

8 ounce tender, succulent lobster tail market price

#### **PRIME RIB (FRIDAY & SATURDAY NIGHTS)**

certified Angus Choice  
12 ounce 29 16 ounce 36

## DESSERTS

### TRIPLE BERRY CRISP A LA MODE

strawberries, blackberries & raspberries baked into a hot, bubbly home-made Gluten Free crisp topped with vanilla bean ice cream 8

### APPLE CRISP A LA MODE

spiced apples baked into a hot, bubbly home made Gluten Free crisp topped with vanilla bean ice cream 8

### BREAD PUDDING

our home-made bread pudding topped with caramel sauce 8

### CHOCOLATE CAKE A LA MODE

an enormous slice of decadent chocolate cake with coffee ice cream and drizzled with more chocolate sauce 9

### BLACKBERRY CHOCOLATE CAKE

an enormous slice of decadent chocolate cake with vanilla or huckleberry ice cream topped with blackberries, chocolate sauce & whipped cream 10

### CHOCOLATE TOFFEE MOUSSE CAKE WITH KAHLUA 8

### CREME BRULEE CHEESECAKE

vanilla creme brulee flavored cheesecake with crackly creme brulee crust 7

### CARROT CAKE

served with caramel drizzle 7

### ICE CREAM

enjoy a scoop of Huckleberry, Vanilla or Coffee ice cream; ask about our special seasonal ice cream

Scoop 2 Sundae 6

## THE HISTORY OF THE EPROSON HOUSE

Ray and Ella (Giannini) Eproson moved to Twain Harte with their family in 1930. The family owned the Twain Harte Grocery (where 7-11 is now located). Ray became Twain Harte's Postmaster and Fire Chief and the Post Office was located in their store, which for many years was also their home. They began building their new home on (what is now) Twain Harte Drive during World War II. This is the current location of the Eproson House. It was completed in 1947 and had five rooms. The Post Office was moved to the front part of what is now the bar. Ray and Ella's bedroom was located behind the Post Office. The children's bedrooms were located in what is now the dining room between the current bar and the new dining area near the fireplace.

Ray Eproson died in 1967, and Ella lived in the house until her death in 1972. In 1973 the house was sold to Mr. and Mrs. Warton who converted the home into a restaurant, "the Eproson House." Dick Rachel took over the restaurant from the Wartons and later sold it in 1975 (?) to Martha Scott who owned the business until 1991. Martha Scott was related to George C. Scott, the actor. Martha added the new dining area on the West end of the building (the sky room). The bar and restaurant became the social and business center of Twain Harte.

Since 1991, The Eproson House has had several owners and, for a short time, a couple of different names. Now it is once again The Eproson House Restaurant. We welcome all of you- past, present and future to our house- "The Eproson House." Enjoy!