

# EPROSON HOUSE

## *Dinner Menu*



### **STARTERS**

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

#### **EPPY 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**

#### **BEEF 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**

#### **GOBB SALAD**

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

**chicken 14 steak 16**

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### 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

\$2.00 Split Plate Fee. 18% Gratuity Added to Parties of 6 or More

# EPROSON HOUSE

## Wine List



### LOCAL WINES

*local wine inventory subject to availability*

#### Hovey Winery

##### **HOVEY VIOGNIER**

2013 Roller Vineyard Murphy's, California

**Glass \$8 Bottle \$30**

##### **HOVEY CHARDONNAY**

2014 Duende Murphy's, California

**Glass \$9 Bottle \$36**

##### **HOVEY BARBERA**

2014 Walker Cuvee Murphy's, California

**Glass \$8.50 Bottle \$34**

##### **HOVEY TEMPRANILLO**

2014 Roller Cuvee Murphy's, California

**Glass \$9 Bottle \$34**

#### Hatcher Winery

##### **HATCHER CABERNET SAUVIGNON**

2011 Murphy's, California

**Glass \$8 Bottle \$32**

##### **HATCHER SYRAH**

2012 Murphy's, California

**Glass \$10 Bottle \$40**

##### **HATCHER MALBEC**

2012 Murphy's, California

**Glass \$11 Bottle \$44**

#### Newsome Harlow Winery

##### **NEWSOME HARLOW SAUVIGNON BLANC**

2015 Murphy's, California

**Glass \$6.50 Bottle \$27**

##### **NEWSOME HARLOW ZINFANDEL**

2014 Murphy's, California

**Glass \$8.50 Bottle \$34**

### HOUSE WINE

##### **STONE CELLARS CHARDONNAY**

2015 Napa, California

**Glass \$5 Bottle \$16**

##### **STONE CELLARS CABERNET SAUVIGNON**

2015 Napa, California

**Glass \$5 Bottle \$16**

##### **STONE CELLARS MERLOT**

2015 Napa, California

**Glass \$5 Bottle \$16**

### WHITE WINE

##### **CREME DE LYS CHARDONNAY**

Sonoma, CA 2015

**Glass \$7 Bottle \$24**

##### **RUTHERFORD HILL CHARDONNAY**

Napa Valley, California 2014

**Glass \$10 Bottle \$38**

##### **GEYSER PEAK SAUVIGNON BLANC**

Geyserville, California 2015

**Glass \$6.50 Bottle \$20**

##### **STERLING NAPA SAUVIGNON BLANC**

Napa, California 2014

**Glass \$8 Bottle \$26**

##### **BERINGER WHITE ZINDAFEL**

Napa, California

**Glass \$6.50 Bottle \$18**

##### **CHATEAU STE MICHELLE RIESLING**

Columbia Valley 2014

**Glass \$7 Bottle \$24**

##### **DOUBLE DECKER PINOT GRIGIO**

Livermore, California 2015

**Glass \$7 Bottle \$24**

##### **CAVIT MOSCATO**

Trenso, Italy 2015

**Glass \$7 Bottle \$24**

**\$10.00 Corkage Fee Per Bottle**

# EPROSON HOUSE

## *Wine List*



### RED WINES

#### *Merlot Selections*

**FRANCIS COPPOLA BLUE LABEL MERLOT**  
Geyserville, California 2013  
Glass \$8 Bottle \$28

**STERLING VINEYARDS MERLOT**  
Vintner's Collection Sonoma, California 2013  
Glass \$9 Bottle \$32

#### *Cabernet Sauvignon Selections*

**STERLING VINEYARDS CABERNET SAUVIGNON**  
Vintner's Collection Sonoma, California 2013  
Glass \$9 Bottle \$32

**MARKHAM VINEYARDS CABERNET SAUVIGNON**  
Napa Valley, California 2013  
Glass \$10 Bottle \$39

#### *Other Red Wine Selections*

**MARK WEST PINOT NOIR**  
Appellation, California 2014  
Glass \$8 Bottle \$26

**AGACIA PINOT NOIR**  
Sonoma, California 2014  
Glass \$12 Bottle \$36

**ROSENBLUM OLD VINE ZINFANDEL**  
Sonoma, California 2012  
Glass \$11 Bottle \$34

**BV RESERVE TAPESTRY**  
Beaulieu Vineyards Napa Valley, California 2012  
Bottle \$65

### SPARKLING WINES

**HOUSE CHAMPAGNE**  
J. Roget  
Glass \$5 Bottle \$16

**FREIXENET CORDON NEGRO CHAMPAGNE**  
(Brut) Sonoma, California  
Bottle \$24

**WILSON CREEK ALMOND CHAMPAGNE**  
Woodbridge, California  
Bottle \$26

### DRAUGHT BEERS

*\*\*beers on tap subject to change seasonally*

**Pint \$5**

**Stein \$8**

**INDIGENY BLACKBERRY CIDER**

**FIRESTONE WALKER 805**

**DUST BOWL HOPS OF WRATH IPA**

**BLUE MOON**

**TIOGA SEQUOIA SUGAR PINE PORTER**

**SIERRA NEVADA PALE ALE**

**SNOWSHOE APRICOT ALE**

**LAGUNTAS IPA**

# EPROSON HOUSE

## *Dessert Menu*



### 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**

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!**

Please Alert your server of any food allergies or sensitivities