

## 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 GLAMS

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

### GOBB 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**



# EPROSON HOUSE

## Wine List



### LOCAL WINES

*local wine inventory subject to availability  
Ask server about local wine specials*

#### Hovey Winery

##### **HOVEY VIOGNIER**

Rolleri Vineyard Murphys, California  
Glass \$8 Bottle \$30

##### **HOVEY CHARDONNAY**

Duende Murphys, California  
Glass \$9 Bottle \$36

##### **HOVEY ZINFANDEL**

Murphys, California  
Glass \$9.50 Bottle \$38

##### **HOVEY TEMPRANILLO**

Rolleri Cuvee Murphys, California  
Glass \$9 Bottle \$34

#### Hatcher Winery

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

Murphys, California  
Glass \$8 Bottle \$32

##### **HATCHER SYRAH**

Murphys, California  
Glass \$10 Bottle \$40

##### **HATCHER MALBEC**

2013 Murphys, California  
Glass \$11 Bottle \$44

#### Newsome Harlow Winery

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

Murphys, California  
Glass \$6.50 Bottle \$27

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

Murphys, California  
Glass \$8.50 Bottle \$34

### HOUSE WINE

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

California  
Glass \$5 Bottle \$18

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

California  
Glass \$5 Bottle \$18

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

California  
Glass \$5 Bottle \$18

### WHITE WINE

##### **LANDMARK VINEYARDS OVERLOOK**

**CHARDONNAY**  
Sonoma, CA  
Glass \$7 Bottle \$26

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

Napa Valley, California  
Glass \$12 Bottle \$48

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

Geyserville, California  
Glass \$6.50 Bottle \$20

##### **CHARLES KRUG SAUVIGNON BLANC**

St Helena -Napa Valley California  
Glass \$8 Bottle \$28

##### **WOODBIDGE BY ROBERT MONDAVI**

**WHITE ZINDAFEL**  
California  
Glass \$6.50 Bottle \$18

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

Columbia Valley  
Glass \$7 Bottle \$24

##### **ESTANCIA PINOT GRIGIO**

California  
Glass \$7 Bottle \$24

##### **CAVIT MOSCATO**

Trenso, Italy  
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  
Glass \$8 Bottle \$32

**STERLING VINEYARDS MERLOT**  
Vintner's Collection Sonoma, California  
Glass \$9 Bottle \$36

#### Cabernet Sauvignon Selections

**MARKHAM CABERNET SAUVIGNON**  
Napa, California  
Glass \$10.00 Bottle \$39.00

**FERRARI-CARANO CABERNET SAUVIGNON**  
Alexander Valley (Sonoma County), California  
Bottle 55

#### Other Red Wine Selections

**MARK WEST PINOT NOIR**  
Appellation, California  
Glass \$7 Bottle \$32

**MEIOMI PINOT NOIR**  
Santa Barbera, California  
Glass \$12 Bottle \$48

**RAVENS WOOD OLD VINE ZINFANDEL**  
Lodi, California  
Glass \$9 Bottle \$36

**BV RESERVE TAPESTRY**  
Beaulieu Vineyards Napa Valley, California  
Bottle 80.00

### SPARKLING WINES

**HOUSE CHAMPAGNE**  
J. Roget  
Glass \$5 Bottle \$18

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

### DRAUGHT BEERS

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

**Pint \$5**  
**Stein \$8**

**INDIGENY ORGANIC APPLE CIDER**

**FIRESTONE WALKER 805**

**DUST BOWL HOPS OF WRATH IPA**

**BLUE MOON**

**SNOWSHOE GRIZZLY**

**SIERRA NEVADA PALE ALE**

**SNOWSHOE APRICOT ALE**

**LAGUNITAS IPA**



# Eproson House

## Lunch Menu

### Lunch Starters

- Eproson Garlic Fries *crispy french fries tossed with garlic & parmesan served with Eppy sauce* 7  
Fried Shrimp *lightly coated with special seasonings & served with Eppy Sauce* 12  
Calamari Strips 11  
Eppy Poppers *bacon wrapped, chorizo & cheese filled jalapeno poppers on black bean sauce drizzled with sour cream* 10  
Chicken Strips 7  
Zucchini Sticks 7  
Sweet Potato Fries 5  
Onion Rings 7  
French Fries 3  
Fried Green Beans 7

### Soup and Salads

- Bowl of Soup Du Jour \$6  
Eproson House Salad *Mixed greens, tomato, red onion, cucumber & shaved carrots lightly tossed with red wine vinaigrette* \$8  
Eproson House Salad and Bowl of Soup *Eproson House salad and a bowl of soup du jour* \$13  
Eproson Caesar *Romaine lettuce, kalamato olives, sundried tomato, parmesan and croutons with pesto caesar dressing. Add chicken for additional 3 dollars or shrimp for additional 5 dollars* \$12  
Shrimp Louie Salad *Mixed greens with bay shrimp, cheddar cheese, tomato, egg & avocado with spicy 1000 island dressing* \$16  
Chef Salad *Traditional favorite with ham, turkey, tomato, eggs, Swiss & Cheddar cheeses with your choice of dressing* \$14  
Lake House Salad *Grilled chicken breast, Bleu cheese crumbles, cranberries, apple slices & candied walnuts with Balsamic Vinaigrette* \$14  
Avo-Cobb-O *Grilled chicken breast, apple-wood bacon, egg, Bleu cheese crumbles, black olives, tomato & avocado* \$14  
Asian Chicken Salad *Grilled chicken, sliced red cabbage, tomato, sliced almond & rice noodles with Asian dressing* \$14

### Beverages

# Eproson House

## Lunch Menu

### Burgers

Our 1/2 Pound char-broiled Certified Angus beef burgers are served with choice of: fries, onion rings, cup of soup, side salad or potato salad. Sweet potato fries \$1.50

*All burgers include lettuce, tomato & onions. Make it a double (1 POUND) burger for additional \$6.00*

Cheese Burger \$13

Bacon Cheeseburger \$15

Mushroom Swiss Burger \$12

California Burger *Bacon, avocado, sauteed mushrooms & monterey jack cheese* \$15

Western Burger *BBQ sauce, bacon, grilled onions & pepper-jack cheese* \$14

Ortega Swiss Burger \$13

Sourdough Cheese Burger or Patty Melt *Sauteed onions & melted swiss on grilled sourdough or Swirled Rye* \$13

### Sandwiches

Served with your choice of fries, onion rings, cup of soup or side salad. Sweet Potato Fries \$1.50 more

BLTA *Traditional favorite with mayo, bacon, lettuce, tomato & avocado on your choice of white, wheat, or sourdough toast* \$13

Mark Twain Club *Traditional favorite with mayo, ham, turkey, bacon, lettuce & tomato on your choice of toast* \$14

Prime Rib French Dip *Served with au jus & creamy peppered horseradish* \$15

The "Brett Harte" *Shaved prime rib with grilled onions, sauteed mushroom & cheddar cheese on cheese toasted sourdough* \$14

Grilled Turkey Avocado Sandwich *Slices of roast turkey, bacon, tomatoes, avocado & cheddar cheese on cheese toasted sourdough* \$13

Reuben Sandwich *Sliced corned beef and sauerkraut served on dark swirl Rye bread with spicy thousand island dressing* \$13

### Fish & Chips

Fish & Chips *Beer battered Alaskan White Fish & french fries* \$13