

EPROSON HOUSE

Dinner Menu



STARTERS

EPPY POPPERS

bacon wrapped, chorizo & cheese filled jalapeno poppers on black bean sauce drizzled with sour cream **12**

STEAMED CLAMS

white wine garlic broth with chili flakes, tomatoes & herbs **13**

STEAMED MUSSELS

roasted red pepper wine broth with tomatoes & herbs **13**

CALAMARI STRIPS

tempura & beer battered tender strips of calamari steak **12**

POTATO SKINS

bacon, fontina & swiss cheeses & green onion served with Eppy sauce, ranch & sour cream **9**

FRIED SHRIMP

lightly coated with special seasonings & served with chili garlic sauce & Eppy sauce **13**

SPICY SHRIMP

Spicy cream sauce & shrimp **13**

EPROSON GARLIC FRIES

crispy french fries tossed with garlic & parmesan served with Eppy Sauce **8**

CAPRESE SALAD

tomato, fresh mozzarella, basil with olive oil & balsamic reduction **11**

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 4 Bowl 6

FRENCH ONION GRATINEE

french onion soup with melted swiss & toasted baguette **9**

EPROSON HOUSE SALAD

mixed greens, tomatoes, cucumber, shaved carrots & red onions with choice of dressing **8 (or choose SOUP & SALAD 14)**

EPROSON CAESAR

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

add chicken 5 add shrimp 7

SHRIMP LOUIE

bay shrimp on mixed greens with tomato, avocado, cheddar cheese & egg with spicy 1000 island dressing **17**

BEET SALAD

red & yellow beets with ricotta cheese on mixed greens with lemon vinaigrette **11**

GRILLED SALMON SALAD

sweet soy marinated salmon atop spinach tossed with cucumber, oranges & rice noodles with lemon vinaigrette **17**

GRILLED STEAK SALAD

grilled strips of NY steak atop mixed greens tossed with crimini mushrooms, charred onions & bleu cheese with bleu cheese dressing **18**

COBB SALAD

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

chicken 16 steak 18

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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 28

MEDITERRANEAN PENNE

white wine & garlic butter, penne, spinach, artichoke hearts, kalamata olives & sun-dried tomato 18

LINGUINE & CLAMS

clams, mushrooms, chili flakes & tomato in garlic white wine sauce tossed with linguine 21

SHRIMP PUTTANESCA

shrimp, tomato, kalamata olives, garlic, pine nuts, basil, chili flakes & olive oil tossed with linguine 22

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 22

CHICKEN PICCATA

lightly breaded chicken breast with lemon caper sauce 22

SEAFOOD PARMESAN RISOTTO

grilled salmon OR shrimp atop creamy parmesan risotto 23

SCALLOP PARMESAN RISOTTO

seared scallops atop creamy parmesan risotto 30

SEARED AHI TUNA

ahi tuna seasoned & seared RARE with wasabi & soy sauce 23

GRILLED SALMON

grilled salmon with cucumber-dill remoulade 23

SHRIMP SCAMPI

shrimp, garlic, mushrooms & tomatoes in a white wine lemon butter sauce 23

SEARED DUCK BREAST WITH

GLAZED BLACKBERRIES 31

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 16

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 27 16 ounce 34

RIBEYE STEAK

Certified Angus Choice tender Ribeye Steak with maitre d' butter
12 ounce 31 16 ounce 38

FILET MIGNON

Certified Angus Choice 8 ounce filet mignon with garlic maitre d' butter 34

STEAK & SHRIMP

10 ounce New York Steak with golden fried fantail shrimp 32

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 31 16 ounce 38



EPROSON HOUSE

DESSERT MENU

DESSERTS

Triple Berry Crisp A la Mode
strawberries, blackberries &
raspberries topped with vanilla
bean ice-cream 8

Blackberry Chocolate Cake
Decadent chocolate cake with
Huckleberry ice-cream topped
with blackberries, chocolate &
whipped cream 10

Ice Cream
enjoy a scoop of Huckleberry,
Vanilla or Coffee ice cream; ask
about our special seasonal ice
cream
Scoop 2

Apple Crisp A la Mode
Topped with vanilla bean ice
cream 8

*Chocolate Toffee Mousse
Cake with Kahlua* 8

Lemon Bar 6

Bread Pudding
Topped with caramel. 8

Creme Brulee Cheesecake 7

Lemon Berry Cake Bar 6

Chocolate Cake A la Mode
Decadent chocolate cake with
coffee ice-cream, chocolate and
whipped cream. 9

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!