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 tomato, 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

18% Gratuity added to parties of 6 or more $3.00 Split Plate Fee
EPROSON HOUSE
Dinner Menu

### PASTA, CHICKEN & SEAFOOD

Pasta dishes include soup or salad; Chicken & Seafood dishes include vegetables & choice of rice pilaf, baked potato or garlic mashed potatoes

<table>
<thead>
<tr>
<th><strong>GRILL AND STEAKS</strong></th>
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<tr>
<td>Grill &amp; Steak entrees (excluding burgers &amp; sandwich) are accompanied by a cup of soup du jour or dinner salad &amp; fresh vegetables &amp; choice of baked potato, garlic mashed potatoes, rice pilaf or french fries</td>
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**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
- **Fettuccini 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 Piggata**
  - 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

### PRIME RIB FRENCH DIP SANDWICH

- Shaved prime rib on lightly toasted sourdough roll with side of au jus & creamy peppered horseradish 16

### EPROSON BURGER

#### Grill & Steak entrees (excluding burgers & sandwich)

- 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

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$3.00 Split Plate Fee. 18% Gratuity Added to Parties of 6 or More
EPROSON HOUSE
DESSERT MENU

DESSERTS

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

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

**Bread Pudding**
Topped with caramel. 8

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

**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

**Chocolate Toffee Mousse Cake with Kahlua** 8

**Creme Brulee Cheesecake** 7

**Lemon Bar** 6

**Lemon Berry Cake Bar** 6

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

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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