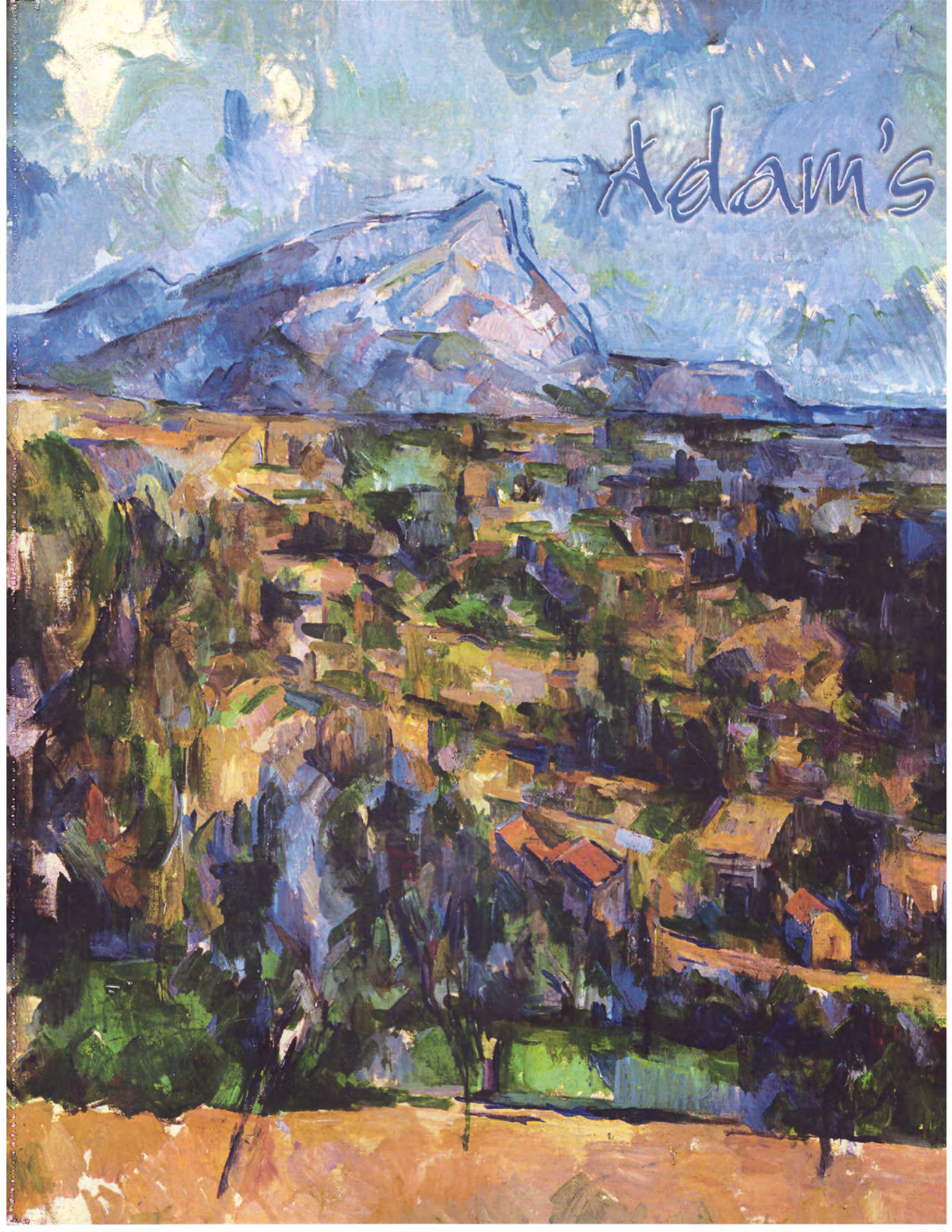


Adam's



Appetizers

Calamari \$15.00
Dusted in flour with spices and flash fried

Combo Steamer \$15.00
Mussels & Clams sauteed in white wine butter garlic broth

Soups & Salads

Adam's Clam Chowder.....Small \$8.00.....Large....\$11.00

Soup Du Jour.....Small \$7.00.....Large....\$9.00

Salads below come with a dressing of your choice: Blue Cheese, Lemon Garlic, Parmesean Vinaigrette or simply Olive Oil and Balsamic!

Caesar Salad crisp romaine tossed in traditional dressing with fresh parmesan and house made croutons....\$12.00

Field of Greens fresh mix of field greens, with dressing du jour.....\$7.00

Make your salad an Entrée by adding your choice of:
Chicken, Steak, Calamari, Shrimp, or Fish of the Day.....\$18.00

Entrées

Items below are served with seasonal vegetable and potato du jour

Chicken Marsala Sauteed chicken breast in a savory sauce of mushroom, garlic, shallots, and creamy marsala sauce\$22.00

Chicken Piccata Sauteed chicken breast in a savory sauce of lemon, butter, garlic, shallots, and white wine caper sauce\$22.00

Cowboy Charbroil Burger Fresh in house ground beef patty, lettuce, tomato, onion and your choice of cheese w/fresh cut french fries or salad of your choice (ceasar or house salad).....\$15.00

Fish or Shrimp & Chips Red Seal Ale beer batter deep fried to perfection served with french fries.....\$15.00

Prawns or Clam Pasta Pasta with prawns or clam in a buttered white wine garlic sauce.....\$19.00

Shrimp Diablo Sauteed shrimp, mushroom, green onion, tomatos, garlic tossed in a brandy cream sauce.....\$23.00

Cajun Chicken Pasta Chicken, cajun spice, tomato, basil, garlic, bell peppers, mushroom, white wine, chicken stock and cream.....\$19.00

Diablo Sausage Penne Red pepper, italian sausage, bell peppers, yellow onion, mushroom, and brandy cream sauce.....\$23.00

Wines

		Glass	Bottle
Bubbles	Ruffino, 375, Italy	Split	11.00
	Ruffino, Italy		35.00
	Chole, Italy		35.00
Port	Meyer Family Cellars	15.00	45.00
Chardonnay	2013 Rivino, Mendocino	9.50	32.00
	2010 Alder Springs, Laytonville	14.00	38.00
	2012 Navarro, Mendocino	10.00	32.00
	2013 Bergin - Sipila, Mendocino	9.50	32.00
	2013 Meyer, Mendocino	9.00	28.00
	2014 Decoy, Sonoma	9.50	33.00
	2013 Seabiscut, Mendocino	9.50	32.00
Gewurztraminer	2012 Navarro, Mendocino	11.00	28.00
	2013 Lula, Mendocino	10.00	27.00
Pinot Grigio	2014 Nelson Family Mendocino	8.00	28.00
	2014 Elk Cove, Willamette Valley	9.50	33.00
Riesling	2013 Bollig-Lenhert, Germany	9.50	33.00
	2012/2013 Wente, Riverbank, Sonoma	8.00	24.00
Rosé	2014 Meyer Family Cellars Dry Rose of Syrah	8.50	29.00
	2013 Lula Rosato, Mendocino	9.50	33.00
Sauvignon Blanc	2012 Navarro, Mendocino	9.00	25.00
	2013 Husch, Mendocino	8.00	28.00
	2014 Decoy, Sonoma	9.50	33.00
	2014 Penny Royal Farm, Anderson Valley	9.50	30.00
House Reds by Vin de Tevis Dos Rios	2009 Adam's Charbono, Mendocino	8.00	24.00
	2008 Adam's Field Blend, Mendocino	8.00	24.00
	2010 Adam's Merlot, Mendocino	8.00	24.00
	2009 Adam's Syrah, Mendocino	8.00	24.00
Cabernet Sauvignon	2010 Oster, Redwood Valley	16.00	58.00
	2009 Alder Springs, Laytonville	15.50	54.00
	2010 Rivino Cab Franc, Mendocino	13.00	37.00
	2012 Husch, Mendocino	9.00	28.00
	2013 Bishop's Peak, Paso Robles	9.50	32.00
Merlot	2013 Decoy, Sonoma	11.00	32.00
	2014 Ramsey, North Coast	8.50	28.00
	2013 Seabiscut, Mendocino	9.50	32.00

Pinot Noir	2012 Husch, Mendocino	9.00	28.00
	2012 Lula, Mendocino	16.00	60.00
	2012 Navarro, Anderson Valley	12.00	45.00
	2010 Penny Royal, Anderson Valley	14.00	46.00
	2013 Paul Dolan, Mendocino	9.00	30.00
Syrah	2013 Clinc Cureno, Napa	9.00	31.00
Zinfandel	2012 Navarro, Mendocino	11.00	32.00
	2009 Nelson Family, Mendocino	9.00	30.00
	2013 Lula, Mendocino	14.00	49.00
	2012 Bergin - Sipila, Laytonville	10.50	36.00
	2013 Decoy, Sonoma County	11.00	32.00

Hops

Ale	Coors Light, Budweiser, Becks (N-A)	3.00
	Red Seal, Fort Bragg	4.00
	Prankster - Belgium Style Golden, Fort Bragg	4.00
	Red Tail, Ukiah	4.00
	Boonville Amber, Boonville	4.00
	Sierra Nevada Pale, Chico	4.00
	Blue Star Wheat, Fort Bragg	4.00
	Steelhead Pale, Humboldt	4.00
	Racer 5 IPA, Petaluma	4.00
	Lagunitas IPA, Petaluma	4.00
	Lagunitas, Little Sumpin, Petaluma	4.00
Lager	Stella Artois, Belgium	4.00
Pilsner	Corona	4.00
	Great White, Eureka	4.00
	Scrimshaw, Fort Bragg	4.00
	Urguell Plzen Czech	4.00
Stout	Old Rasputin, Fort Bragg	4.00
Cider	Bite Hard, Boonville	10.50

Soft Drinks

Calistoga	3.00
S. Pellegrino, Evian, Perrier, Acqua Panna	4.00
San Pellegrino Sparkling Grapefruit, Lemon, Orange, & Blood Orange	3.00
Boylan Bottling Co. Black Cherry, Cane Cola, Creme, & Rootbeer	4.00
America's Best Organic Peruvian Coffee	3.00
Numi Organic Hot Teas, Iced Tea, Hot Chocolate	3.00