



Café Charlotte

Winter Dinner Menu Thursday - Sunday

Welcome! Willkommen! Benvenuti! Youkoso! Bienvenidos!

Appetizers

Antipasto Platter	\$10.95
Mixed salami, cheese and olives	
Calamari	\$7.95
Fried Monterey Bay Calamari tubes with a marinara dipping sauce	
Steamed Clams or Mussels	\$9.95
Fresh Clams, garlic, butter & white wine broth—Delicious!	

Soup & Salads

Homemade Soup	Cup \$4.95	Bowl \$6.95
Garden Salad	\$4.95	
Caesar Salad	\$6.95	Small Caesar \$4.95
Please indicate if you would like anchovies on your Caesar		
Greek Salad	\$7.95	Small Greek \$5.95
Mediterranean Salad	\$7.95	
Marinated mushrooms & artichokes with red onion & feta		
Add chicken breast to any salad	\$3.00	

Kid Pleasing Portions (12 and under)

Meatball Pasta	\$5.95
Linguini, marinara & one big meatball or without meat	
Homemade Chicken Fingers	\$5.95
Chicken tenders with ranch dressing and potatoes	

Pastas, Vegan & Vegetarian

Many of our pasta dishes can be prepared Vegan, just ask!

Sicilian Pasta	\$10.95
with Spicy Sausage or Chicken	\$13.95
Pasta, sun-dried tomatoes, broccoli, garlic & hot pepper flakes	
Pesto Pasta	\$10.95
with chicken	\$13.95
Linguini Marinara (vegan)	\$9.95
or meat-lovers with two big meatballs	\$13.95
Linguini Alfredo	\$10.95
Primavera	\$13.95
Linguini with creamy cheese sauce, Add fresh vegetables for Linguini Primavera	
Clams or Mussels over Linguini	\$13.95
Fresh Clams with linguini in a garlic-butter and white wine	

Split/Shared dinners add \$4.00 • Corkage \$8.00 per 750L
An 18% gratuity is added to parties of 8 or more
Also serving lunch, Fri, Sat & Sun from 11:30

*** \$9.99 *** Winter Specials

A wee bit smaller portions, all you give up is the to-go box!

Calamari Doré

Lightly breaded, pan fried & topped with lemon-caper sauce

Chicken Sauté Sec

Chicken breast with white wine & mushrooms

Filet Mignon Tail

Same smooth flavor and tender meat as a traditional filet but the slightly smaller end cut.

3-course full dinners, add \$4.99 to ANY entrée and get
soup or salad and dessert

Meat Lovers

Entrées served with homemade bread & house spread (olive oil, capers, basil & pixie dust), veggies & potato, rice or pasta

Add a garden salad or cup of soup to any dinner \$2.95

Chicken Argentine	\$14.95
Grilled chicken breast with tangy-fresh lemon garlic dressing	
Chicken Jerusalem	\$14.95
Breast of chicken with artichokes, mushrooms, shallots, fresh herbs, Marsala wine with a touch of cream	
Marsala Chicken	\$14.95
Chicken breast simmered in mushrooms and Marsala wine	
Charlotte's "Stake"	\$15.95
Angus flat iron steak grilled to your liking, topped with Cabernet-peppercorn sauce	
Pampas Steak	\$15.95
Angus flat iron steak butterflied & grilled to order, topped with our tangy Argentine lemon-garlic dressing	
Filet Mignon	\$24.95
10 oz Angus filet steak grilled to your liking, topped with Cabernet-peppercorn sauce	
New Zealand Rack of Lamb	\$22.95
Grilled to your liking with the Cabernet-peppercorn sauce	
Prawns Scampi	\$19.95
Sautéed in a garlic & white wine sauce with a hint of lemon	

Hotel Charlotte

Where Fun Happens

www.HotelCharlotte.com 209-962-6455

18736 Main Street, Groveland, CA 95321

Open Thursday-Sunday, from 5:30

Special Touches **Desserts, Wines, Cocktails, After Dinner Liqueurs.....**

Home Made Desserts

Ask your server to see tonight's dessert tray
Desserts are homemade and priced at \$5.95

A Selection of Cheeses	\$7.95
Homemade Ice-Cream	\$3.95
Vanilla Bean Ice-Cream	\$2.45

Beverages

Sodas, Coffee or Tea (bottomless)	\$1.95
Calistoga or bottled water	\$1.95
Milk, or Juice	\$2.50

Bottled Beers

Bud or Bud Light	\$3.00
Corona, Heineken, Fat Tire, Singha	
Sierra Nevada, Anchor Steam	\$3.50
Clausthaler (non-alcoholic)	\$3.00

Sparkling Wines

Korbel Extra Dry	\$6 split
Segura Vidas Brut (Spain)	\$19 bottle
Korbel Brut	\$24 bottle
Piper Sonoma Brut	\$34 bottle

Flavored Martinis \$4.75

Chocolate Mint • Cranberry • Mint • Apple
Raspberry • Orange • Citrus • Chocolate
Pomegranite • Watermelon • Vanilla • Peach

Fancy Finishes

Regular or Decaf	
Espresso \$1.95 • Cappuccino \$2.45	
Latte \$2.95 • Double it for \$1.25 more	

Lemon Cello \$5 • Harvey's Bristol Crème \$6
Sambuca \$6 • Ficklin Port \$6 • Porto Krohn \$7
Willow Creek Port \$9 • Sobon White Port \$8

Cocktails

Well drinks	\$3.50
Calls	\$4.75
Top Shelf	\$5.75
Specialty	\$7.50-\$10.50

House Wines Glass \$4.00 ½ Carafe \$8.50 Bottle \$15
Chardonnay, Pinot Grigio, White Zinfandel, Merlot or Cabernet Sauvignon

White Wines ** Local Wines— Central Valley & Sierra Foothills

Riesling	Pacific Rim	\$6.00 glass	\$19 bottle
Fumé Blanc	Dry Creek (Sonoma)	\$7.00 glass	\$24 bottle
Sauvignon Blanc	Guenoc (Lake County)	\$6.00 glass	\$19 bottle
	Frey (Mendocino County)	\$7.00 glass	\$24 bottle
Pinot Grigio	Guenoc (Lake County) **	\$6.00 glass	\$19 bottle
	Hatcher (Murphys)	\$9.00 glass	\$29 bottle
Chardonnay	Parducci (Mendocino)	\$6.00 glass	\$19 bottle
	* Gnarly Head (Lodi) **	\$6.00 glass	\$19 bottle
	St. Francis (Sonoma)	\$8.00 glass	\$27 bottle
	Joel Gott (Napa)	\$9.00 glass	\$32 bottle
Viognier	Ursa (El Dorado)		\$32 bottle

Red Wines ** Local Wines— Central Valley & Sierra Foothills

Merlot	Concannon (Livermore)	\$6.00 glass	\$19 bottle
	Gnarly Head (Lodi) **	\$7.00 glass	\$24 bottle
	Ursa (El Dorado) **	\$8.50 glass	\$28 bottle
	S Anderson (Napa)		\$49 bottle
Cabernet Sauvignon	Avalon	\$6.00 glass	\$19 bottle
	Gnarly Head (Lodi) **	\$7.00 glass	\$24 bottle
	Spellbound (Napa)	\$8.00 glass	\$26 bottle
	* Joel Gott (Napa)	\$8.50 glass	\$28 bottle
	Napa Cellars (Napa)	\$12.00 glass	\$39 bottle
Cabernet Franc	Willow Creek (Amador County) **		\$32 bottle
Zinfandel	Gnarly Head (Lodi) **	\$7.00 glass	\$24 bottle
	Campus Oaks Old Vine **	\$8.50 glass	\$28 bottle
	Lake Sonoma	\$10.00 glass	\$36 bottle
Pinot Noir	Cellar #8	\$6.50 glass	\$21 bottle
	Mark West	\$8.00 glass	\$27 bottle
Malbec	Steltzner Vineyards (Napa)		\$49 bottle
Petite Syrah	Guenoc (Lake County)	\$6.50 glass	\$21 bottle
Syrah	Bishop Creek (San Louis Obispo)		\$29 bottle
Shiraz	* McDowell, William Roan (Mendocino)		\$26 bottle

Look for the wines with a * these we were able to buy at a great discount and so too can you! Enjoy! Best pricing when purchasing wine by the bottle.

2010 Winter Events: Guests this winter will enjoy our Sommelier Hosted Wine Dinners (Feb 21, Mar 21 & Apr 18) Dinner with a Ghost Hunter (Mar 7), a Writers Workshop (Mar 23-25) and Trivia Mondays starting on March 1 with prizes every week. Add a room to any of our events. just \$89! Join us! www.HotelCharlotte.com/events.html