



Café Charlotte

Dinner Menu Thursday - Sunday

Welcome! Willkommen! Benvenuti! Youkoso! Bienvenidos

Open 7 nights! Tuesdays & Wednesdays Wine Tasting & Café Menu

Appetizers

- Antipasto Platter** \$10.95
Mixed salami, cheese and olives
- Calamari** \$7.95
Fried Moterey Bay Calamari tubes with a marinara dipping sauce
- Steamed Clams** \$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
- Greek Pasta** \$12.95
Olive oil, garlic, tomatoes, oregano, Kalamata olives & feta
- 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 \$13.95
- Clams over Linguini** \$13.95
Fresh Clams with linguini in a garlic-butter and white wine

Hotel Charlotte

Where Fun Happens
 18736 Main Street,
 Groveland, CA 95321
 Reservations: 209-962-6455
www.HotelCharlotte.com
 Open Thurs-Mon, 5:30 to Anne



Specials this Week

3-course dinners include soup or salad & dessert \$24.95

Fresh Fish of the Week

Ask your server for tonight's catch

Lamb Shank

Simmered all day with Victor's secret seasonings.
Big and delicious, we call this the *Barney Rubble!*

Seafood Pasta

Shrimp, lobster claw, clams and fresh fish in a white wine sauce with a touch of marinara served over linguini

3- courses, \$24.95 or order these dinners ala Carte, \$19.95



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 or Pork

 \$14.95 or \$15.95

Chicken breast simmered in mushrooms and Marsala wine

Veal Scallopini Mushrooms

 \$19.95

Sauteed garlic, mushrooms, white wine & a touch of tomato

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

New York Strip Steak

 \$22.95

12 oz Angus steak topped with Cabernet-peppercorn sauce

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

Mixed Grill

 \$19.95

Petite pieces of filet mignon, chicken, chicken-apple sausage and Cajun sausage with a spicy dipping sauce

Prawns Scampi

 \$19.95

Sautéed in a garlic & white wine sauce with a hint of lemon

Calamari Steak Dore

 \$16.95

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


Split/Shared dinners add \$4.00
 Corkage \$8.00 per 750L
 An 18% gratuity is added to parties of 8 or more

Special Touches

Desserts, Beverages, Wines, Cocktails, After Dinner Liqueurs

Wine of the Week:

Cartlidge & Brown Chardonnay
from Napa Valley \$19



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, Juice, or Perrier	\$2.50

Bottled Beers

Bud & Bud Light, Miller 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

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
 Dela Force Porto Aged 10 Yrs (Portugal) \$9

Cocktails

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

Call	Dewars
Absolut	Frangelico
Beefeater	Souzza
Tanqueray	Kahlua
Malibu Rum	Baileys
Bacardi	Makers Mark
Myers Rum	Seagrams 7
Canadian Club	Midori
Seagrams VO	



Top	Glenfiddich
Ketel 1	Grand Marnier
Grey Goose	Jack Daniels
Stolichnaya	JW Black
Bombay Sapphire	Jaegermeister
Bushmills	Crown Royal
Chivas	Wild Turkey
Courvoisier	Woodford Reserve
Sambuca	

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

White Zinfandel Berringer	\$5.00 glass	\$16 bottle
Symphony Ironstone Obsession **	\$5.00 glass	\$16 bottle
Riesling Bonny Doon Pacific Rim		\$19 bottle
Sauvignon Ironstone **	\$6.00 glass	\$19 bottle
Blanc Cartlidge & Brown	\$7.00 glass	\$24 bottle
French Colombard McNab Ridge		\$19 bottle
Pinot Grigio Montevina (Amador) **	\$6.50 glass	\$22 bottle
Hatcher (Murphys)	\$8.00 glass	\$27 bottle
Chardonnay Gnarly Head (Lodi) **	\$7.00 glass	\$24 bottle
Kendall Jackson	\$7.50 glass	\$25 bottle
St. Francis (Sonoma)	\$8.00 glass	\$27 bottle
Frank Family (Napa)		\$39 bottle
Plump Jack (Napa)		\$59 bottle
Viognier Twisted Oak (Calaveras County) **		\$32 bottle
Ursa Vineyards (El Dorado County) **		\$29 bottle

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

Merlot Concannon (Livermore)	\$5.50 glass	\$19 bottle
Gnarly Head (Lodi) **	\$7.00 glass	\$24 bottle
S. Anderson (Sonoma)		\$49 bottle
Cabernet Gnarly Head (Lodi) **	\$7.00 glass	\$24 bottle
Sauvignon 337 (Lodi) **	\$8.00 glass	\$27 bottle
Azalea (Napa)		\$49 bottle
Cabernet Franc Willow Creek, (Amador County) **		\$32 bottle
Zinfandel Gnarly Head Old Vine **	\$7.00 glass	\$24 bottle
Campus Oaks Old Vine **	\$8.50 glass	\$29 bottle
Pinot Noir Cartlidge & Browne (Napa)	\$7.00 glass	\$24 bottle
Malbec Steltzner Vineyards (Napa)		\$49 bottle
Barbera Crystal Basin (El Dorado County) **		\$36 bottle
Hatcher (Calaveras)		\$32 bottle
Tempranillo Willow Creek (Amador County) **		\$36 bottle
Petite Syrah Guenoc (Lake County)	\$6.50 glass	\$25 bottle
Red Blend Willow Creek Obra Prima (Amador County)		\$29 bottle

Great pricing when you purchase wines by the bottle!

Daily Wine Tasting Now open 7 days a week from 11:30. Wine Tasting until 5:00 daily, and 9:00 on Tuesday and Wednesday. Start a tradition of Wine, Food & Fun! Enjoy our Café Menu, pairs well with wine in addition to our regular menu Thursday through Monday evenings. New Wine Tasting selections this week

6/6 Sierra Earthfest at Mountain Sage 9am-8pm, Free Seminars, Free Concerts, Local Botany, Local Artisans, Expert Birders, Sustainable Living, Rain Gardens, Natural History Talks, Vendors for info: 209-962-7455 or www.mtnsage.com

6/7 "Where The Hell is Groveland" Car Show, 8 am - 3 pm at Mary Laveroni Park, for info call Ron Smith 962-6119

Goose for Mayor! For Information go to our web site, <http://www.HotelCharlotte.com/goose.html> or call Lynn 209.962.6455 Bribes bought and sold from the Hotel Charlotte. Come down and vote for the dog!