

The Van's "on the hill"

DINNER SPECIALS

WEEK OF: 8 / 25 / 2010

Featuring... PRIME RIB of BEEF au jus:

Exposition Cut Almost $\frac{3}{4}$ POUND \$29.95

The Van's Signature Cut Bone-in Almost TWO Pounds. \$39.95

"Whole" MAINE LOBSTER: Almost a POUND & $\frac{1}{2}$ \$42.50

APPETIZERS:

Roasted GARLIC

Two large bulbs roasted and served with sourdough bread slices. \$7.95

Smoked SALMON "*Gravlaks*"

Sourdough crustini with herb cream cheese, onion, capers & drizzled with olive oil. \$9.95

"St. Louis Style" PORK SPARERIBS

Three (3) Ribs Served with Cornbread & BarBeQ Sauce. \$9.95

OYSTERS "*Rockefeller*"

Three *Tomales Bay* Jumbo oysters capped with a seasoned mixture of spinach & hollandaise \$10.95

If you prefer we can serve you Four of them "*Raw on the half shell*"

"Mesquite Broiled" ARTICHOKE

Garnished with a red bell pepper relish & served with a garlic/basil dipping mayonnaise. \$10.95

"Stuffed" ARTICHOKE

Roasted with seasoned bread crumbs & Italian sausage accompanied with an Aioli dip. \$14.95

ENTREES:

FISH & CHIPS

Rock Cod "*Tempura Style*" served with Cole slaw & fries. \$14.95

Brisket of BEEF

"Slow" roasted and draped with a creamy horseradish sauce.

Served with boiled Red potatoes and sautéed green peas, carrots, onions & mushrooms. \$18.95

"St. Louis Style" PORK SPARERIBS

Served with Fries & Cole Slaw with Cornbread & BarBeQ sauce $\frac{1}{2}$ Rack \$18.95 ~ Full Rack \$29.95

SANDABS

Pan fried with a butter & caper sauce. Served with saffron rice and sautéed vegetables. \$22.50