

***Welcome to the Club Pheasant  
Dinner Menu***

**APPETIZERS**

	<b>Small</b>	<b>Large</b>
Fried Ravioli	8.95	13.95
Fried Zucchini	8.95	13.50
Fried Chicken Strips	8.95	13.95
Onion Rings	8.95	13.75
Fried Calamari Strips	8.95	13.75
Relish Dish	8.50	12.25
Tuscan Lima Beans	5.95	9.25
(Drizzled with Olive Oil, Red Wine Vinegar and Onions)		

**SALADS**

Dinner Salad		3.95
Salad Bowl		8.25
Chef Salad	9.25	13.95
Chicken Caesar Salad	9.25	13.95
Shrimp Louie	9.95	14.95
Spring Mix Salad	9.95	14.95
With Grilled Chicken, Pears, Dried Cranberries, Slivered Almonds, Crumbled Bleu Cheese and Poppy Seed Dressing		
Steak Salad	9.95	14.95
Marinated Beef Tenderloin over Romaine Lettuce tossed with Ranch dressing, Cherry Tomatoes, Crumbled Blue Cheese and Crispy Onion		

**SOUP**

Minestrone Soup	4.75	6.50
Clam Chowder (Fridays Only)	4.95	6.95

**PASTA A LA CARTE**

All ravioli are homemade

Ravioli	8.95	13.95
Cheese Ravioli with Butter Sauce or Marinara Sauce	8.95	13.95
(Ricotta Cheese with Spinach and Vegetables)		
Spaghetti and Ravioli Combination	8.75	13.75
Spaghetti	5.95	9.95
Spaghetti with Meat Balls	9.25	14.95
Penne with Italian Sausage	9.95	15.50
Lasagna		15.95
Six layers with Ricotta Cheese, Sausage, Spinach, Mozzarella and Marinara Sauce		
Fettuccini Alfredo with Clams		15.95
Fettuccini with Pesto Sauce		15.25
Fettuccini Alfredo		11.95
Fettuccini Alfredo with Chicken		15.75

	A La Carte	Salad Bowl	Dinner
<b>CHICKEN</b>			
Oven Baked Chicken	18.95	23.50	25.50
With White Wine, seasoned with Garlic and Rosemary, House Specialty			
Mama Luisa's Chicken (Boneless)	19.95	24.50	26.50
With Mushrooms in a Sherry Wine Sauce, Served with Creamy Polenta			
Chicken A La Cacciatora(Boneless)	19.95	24.50	26.50
With Bell Pepper and Mushrooms in a Tomato Wine Sauce, Served with Creamy Polenta			
<b>BEEF and VEAL</b>			
Rib Eye Steak	27.95	32.50	34.50
New York Steak	27.95	32.50	34.50
Ground Steak	18.95	23.50	25.75
(With Mushrooms and Onions Rings)			
Pot Roast Italian Style	18.95	23.50	25.75
Veal Scaloppini,	24.25	28.75	30.75
Thin slices of veal cooked in a tomato wine sauce with mushrooms			
Veal Parmesano,	24.25	28.75	30.75
Thin slices of veal topped with melted cheese in tomato wine sauce with mushrooms			
<b>SEAFOOD</b>			
Combination Scallops and Prawns	18.50	23.00	25.00
Scallops (Deep Fried)	18.50	23.00	25.00
Prawns (Deep Fried)	19.50	24.00	26.00
<b>PASTA</b>			
Club Pheasant Special	16.25	20.75	22.75
(Fresh Ground Beef Patty with American Cheese and Topped with Ravioli)			
Italian Sausage with Penne or Polenta		20.00	22.00
Spaghetti with Meat Balls		19.50	21.50
Ravioli		18.50	20.50
Combination Spaghetti and Ravioli		18.25	19.75
Lasagna		20.50	22.50
Six layers with Ricotta Cheese, Sausage, Spinach, Mozzarella and Marinara Sauce			
Dinners include soup, salad, and ice cream, Salad Bowl includes large salad.			

**Fresh Filet of Salmon  
with Lemon Dill Aioli and Capers  
Poached in White Wine or Grilled**

Served with Baked Potato  
Choice of Soup or Salad  
23.50

**Roast Prime Rib**  
Served with Garlic Mash Potatoes  
Choice of Soup or Salad  
Friday & Saturday  
29.75

### Touchstone Dinner

Combination of Roast Beef, Spaghetti and Ravioli  
Choice of Soup or Salad, Glass of Wine and Ice Cream  
18.95

	Al a Carte	Salad Bowl	Dinner
<b>Wednesday Special: Italian Lamb Stew</b> Nona's Family Recipe	16.95	21.50	23.50
<b>Thursday Special: Corned Beef &amp; Cabbage</b>	14.95	19.50	21.50
<b>Friday Special: Steamed Clams with spaghetti alfredo</b> Sautéed red & green peppers, green onions in a garlic white wine broth Choice of soup or salad			24.50
<b>Saturday and Sunday Special:</b> <b>Roast Rack of Pork</b> (Served with Garlic Mashed Potatoes and Caramelized Apple's )	22.95	27.50	29.50

**Dinners include soup, salad and ice cream.**

### SANDWICHES

	Whole	Half
<b>Garlic Steak</b>	18.75	11.95
Grilled Chicken Sandwich (With Jack Cheese, Sautéed Onions, and Honey Mustard)	18.75	11.95
Cheeseburger	15.75	10.25
Angie's Special Cheese Burger (Lettuce, Sautéed Onions, Mustard and Mayonnaise)	17.75	11.75
French Dip Sandwich	17.50	11.75

Whole sandwiches are served on two garlic French rolls, half on one garlic French roll  
Sandwiches are served with a choice of salad, ravioli, spaghetti or French fries.

### TRADITIONAL AMERICAN CHEESEBURGER

Lettuce, Tomato, Onion

Served with French Fries

12.00

Add \$1.50 for Applewood Smoked Bacon

### CHILDREN'S MENU

Under 12 years old

Chicken Strips with French Fries **OR** Spaghetti and Meat Balls, and Ice Cream

7.50

## DESSERTS

Deep Fried Cheese Cake with Cinnamon Sugar	6.75		6.75
Italian Lemon Cream Cake	6.95	Ice Cream or Sherbert	3.75
Chocolate Torte (Gluten free)	6.95	Apple Pie	4.75
Apple Pie Al La Mode	6.95	<b>Bread Pudding</b>	5.95

## HISTORY OF THE CLUB PHEASANT

Welcome to the Club Pheasant. Many of our customers have asked about the history of our restaurant. Luisa and George Palamidessi purchased the building and the surrounding land, which George farmed, in 1935. The original building was built in 1912. It was used by the University of Davis as an agronomy Laboratory to test the ground for farming. Originally named the Hideaway Café, the Club Pheasant has been operating for more than 80 years.

Most of the dinning rooms, the bar and the kitchen are part of the original building. The newest and largest room was built in 1977. It is named the Luisa Room and has a portrait of the restaurant's founder, Luisa Palamidessi, prominently displayed. The Club Pheasant's current business office, upstairs from the restaurant, was the Palamidessi's home.

While Luisa cooked and ran the bar, her four daughters helped serve customers. The friendly family atmosphere and Luisa's cooking brought people from miles around.

Shortly after Luisa and George opened the restaurant they were joined by a daughter and son-in-law, John and Angelina Rivera. After World War II, Luisa and George retired and another daughter and son-in-law, Fred and Dina Andreotti, bought in. In 1976, the two couples retired and sold the restaurant to Peter Palamidessi, son of the founders, and Ronald Rivera, son of John and Angelina.

In 1997 Peter and Ronald retired and sold the restaurant to Peter, Paul, Perry and Patti Palamidessi, grandchildren to the founders. In 1999 Perry left the restaurant to pursue a career in Real Estate. They are currently being helped by five of their own children which are the fourth generation of the restaurant. They continue to bring a family atmosphere and good food to their customers. The Club Pheasant family would like to thank you for your patronage and hope your visits are enjoyable.

## HOMEMADE RAVIOLI TO GO

May be ordered from your server

Beef Ravioli (2 dozen per box)			7.25
Vegetable and Cheese Ravioli			7.25
Meat Sauce	pint 5.95	quart	9.75
Marina Sauce	pint 5.95	quart	9.75