

Appetizers

CHICKEN STRIPS Dusted with parmesan cheese and served with pommery sauce	4.95	SPINACH & ARTICHOKE DIP (fonduta) with sliced baguettes	6.95
MOZZARELLA LOGS Served with traditional marinara sauce	5.95	MEDITERRANEAN TRIO PLATTER Roasted garlic hummus, tomato balsamic relish and an imported olive tapenade, served with garlic parmesan crustinis	6.95
FRIED CALAMARI Served with lemon herb aioli	5.95	SHRIMP SCAMPI With a delightful garlic butter sauce and garlic bread points	6.95

Soup of the Day **BOWL OF OUR DAILY SIGNATURE SOUP** 3.95

Grilled Panini Sandwiches

All Panini's are served on rustic bread, garnished with fresh seasonal fruit and a choice of our Soup of the Day or our House Salad

GRILLED VEGETABLE PANINI Grilled eggplant, assorted seasonal vegetables and a trio of cheeses with pesto mayonnaise	7.95	HEAVENLY TUNA MELT White Albacore tuna, egg, cheddar and provolone cheese, a bed of greens and a grilled tomato slice	8.50
FRA DIAVOLO Zesty turkey breast, lettuce, tomato, provolone cheese and a roasted garlic chili aioli	7.95	GRILLED STEAK & ROSEMARY Thin-sliced, grilled, marinated beef, cheddar cheese, grilled onions, drizzled with pupon sauce	8.50
PANINI CLUB Grilled chicken breast, crispy bacon, lettuce, tomato, Swiss cheese, and mayonnaise	7.95		
	Add AVOCADO	1.50	

Entrée Salads

BAKED BALSAMIC CHICKEN SALAD Sliced chicken breast marinated in balsamic vinegar and tarragon, served on California field greens and accented with cranberries, golden raisins, and mandarin oranges. Topped with Chef's special Balsamic Vinaigrette	8.95	GORGONZOLA SALAD Baby Arugula piled high with dry fruits, gorgonzola cheese, roasted walnuts and cherry tomatoes with extra virgin olive oil & balsamic vinegar	7.95
ALMANDINE CHICKEN SALAD Marinated, chili-citrus, chicken breast, served on mixed greens and topped with almonds, avocado, orange wedges, roasted peppers, and tomatoes. Drizzled with our Sweet Vinaigrette	8.95	CHOPPED CESAR SALAD Hand-picked Romaine Hearts tossed with warm croutons, and sheared parmesan cheese with our Special Homemade César Dressing	6.95
LIGHT CITRUS TILAPIA SALAD Perfectly seared Tilapia Filet, served on a bed of California filed greens with orange wedges, cranberries, and nuts with Epoca Champagne Citrus Dressing	8.95	MEDITERRANEAN SALAD MIXED Local Greens tossed with artichoke hearts, feta cheese, grilled peppers, olives, onions, and sun dried tomatoes, served with White Balsamic Vinaigrette	7.95
		Add Chicken or Shrimp to the Gorgonzola, Cesar or Mediterranean Salads	
		CHICKEN	2.50
		SHRIMP	3.50

ADD THE SOUP OF THE DAY OR OUR HOUSE SALAD TO ANY ENTRÉE LISTED BELOW

Pasta Creations

All Pasta Dishes served with Fresh Garlic Bread

CREATE YOUR ULTIMATE PASTA BOWL. FIRST CHOOSE YOUR PASTA AND THEN YOUR FAVORITE SAUCE.

PASTAS Fettuccini, Fussili, Linguini, Mostacholi, Spaghetti

SAUCES Alfredo Sauce, Meat Marinera, Pesto Cream Sauce, Plum Tomato and Fresh Basil sauce, Roasted Garlic Cream Sauce

PERSONAL PORTION 7.95 **LARGE PORTION** 11.95 Add **CHICKEN** 2.95 Add **SHRIMP** 3.95

Vegetarian Pasta

CALIFORNIA VEGETARIAN PASTA Rotelli pasta sautéed with Gilroy olive oil, garlic, shallots, sun dried tomatoes, mushrooms, spinach, and fine herbs	8.95
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Signature Seafood Pastas

CAPELLINI AND PRAWNS Angel hair pasta tossed with shrimp sautéed in olive oil, basil, Kalamatta olives, and plum tomatoes. Sprinkled with parmesan cheese	12.95	DI MARE MISTO PASTA Linguini cooked al dente and tossed with ocean clams, bay shrimp, scallops and shallots. Tossed in our spicy diablo cream sauce	13.95
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Chicken, Beef, and Fish Entrées

Served with choice of red roasted mashed potatoes or rice pilaf and seasonal farm fresh vegetables.

Chicken

EPOCA CHICKEN ACHIOTE Grilled chicken breast rubbed with our Chefs special spices, stuffed with roasted peppers and a Mediterranean cheese blend Topped with a spicy cream sauce and fresh plum tomatoes	11.95	BAKED CHICKEN PORTABELLA Slow baked Breast of chicken stuffed with mushrooms, sun dried tomatoes, and spinach. Topped with Madeira tarragon sauce	11.95
PAN FRIED CHICKEN POMMERY Golden-brown, breaded chicken breast seasoned with pommery mustard and fine herbs. Topped with a light creamy caper sauce and chives	10.95	TINA'S TEQUILA CHICKEN Open-flamed grilled, tequila-lime marinated chicken breast, served with our own secret cilantro pesto sauce and sprinkled with imported feta cheese	10.95
MAMA MIA Breast of chicken sautéed with a blend of Italian seasonings. Topped with an artichokes, tomatoes and our house secret cream sauce	10.95		

Beef

TOP SIRLOIN PORTO Butcher's best, center-cut, sirloin of beef, grilled to order with light Porto mushroom sauce	11.95	RIB EYE STEAK WITH CABERNET GLAZE Rib eye grilled to your way. Served with Epoca's signature cabernet demi glaze	14.95
BRANDIED PEPPER STEAK New York Steak pan-seared with cracked pepper, shallots, and butter accented with our Chef's light creamy brown brandy sauce	11.95		

Seafood

GRILLED FILET OF SALMON Salmon perfectly grilled and drizzled with white wine lemon butter	12.95	EPOCA LAND & SEA Top Sirloin with light cognac sauce and sautéed jumbo shrimp scampi drizzled with garlic butter	15.95
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Side Orders

MASHED POTATOES	2.50
RICE	2.50
FRUIT	2.50
AVOCADO	1.50
HOUSE SALAD	3.50
SOUP OF THE DAY AND HOUSE SALAD MEAL	6.00

Kids Meals 4.25

(Under 10)
2 Chicken strips, fruit, ranch and beverage
Buttered noodles, garlic bread and beverage
Spaghetti with meat sauce, garlic bread and beverage