

# EPICUREAN EPISODES

## The Last Day Saloon Restaurant & Nightclub Dinner and Entertainment In Historic Railroad Square, Santa Rosa



The Dining Detectives were out for a fun time and decided to go to The Last Day Saloon in Santa Rosa for dinner and music. David and Nancy Daher started their Last Day Saloon Nightclub in San Francisco almost 30 years ago and realized that there was a need in Sonoma County too. June

always fun to start out in the bar before dining. Try one of their signature cocktails like the Electric Blue made with Blue Curacao, pineapple juice, tequila, gin and vodka or the Moonlight Orgasm made with Malibu Rum, Bicardi Limon, pineapple juice, cranberry juice and a float of Bicardi 151.

We were escorted to our table for dinner and were about to see what was on the Traditional American Food menu. Robert Negoesco the General Manager, doubled as our waiter and we settled in as he brought us a round of drinks. There is a large list

next course. Minestrone was the Soup of the Day. It came loaded with vegetables and a nice broth. We had the House Salad with a creamy blue cheese dressing. This was a fresh and crunchy salad which consisted of Iceberg, Romaine lettuce, purple cabbage and was topped with tomatoes, scallions, black olives, pepperoncini, cucumber, bean mixture, carrots and celery. We love this type of salad and the mixture was extra fresh and tasty.

Entrees are the true test of whether a restaurant is just OK or a cut above. Here you have a chance to try over 25 American favorites, from Steak to hamburgers or Chicken, Seafood and Pasta dishes all at very reasonable prices with large portions. All the entrees were better than we expected.

Our favorite was definitely the Chicken Marsala. This entrée was served piping hot. The skinless, boneless chicken breast was prepared with fresh basil, shallots in a

of Appetizers so we asked for help. We were told that they all had great qualities but that we must have the Oysters.

We started with the BBQ Oysters which were big and juicy and had a mild tangy BBQ sauce. Hotter sauces were available. This was a great way to begin our dining experience. They were cooked to perfection. We ordered perfectly only getting two each allowing us the room for more offerings. Soon the Baked Brie with fresh fruit & garlic was at our table and again we were pleased that it was delicious. We didn't really need it but were happy we ordered the Garlic Cheese Bread. It was a taste sensation that we would have missed if we stayed to our diet.

Soup and Salad was our



*Last Day Saloon Entrees*

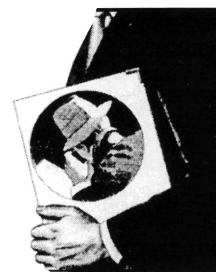
Marsala and mushroom wine sauce. Our dining assistant, Mary Brinkman, the owner of the Polly Ann Bakery in Petaluma called this dish Fantabulous!

A close second was a Today's Special, the Seafood Cioppino. Again we found this rendition of American Food to be a cut above what we expected. The broth was delicious and the bowl was chock

*Carol & Joe Davis*

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full of seafood. Scallops, prawns, crab, mussels and fish were all combined to create this excellent entrée. We usually don't mention price but at \$14.95 this was a great value as well. Steak lovers will enjoy the New York Steak. It was prepared medium rare as ordered and came smothered in a Bourbon mushroom sauce. Mashed potatoes and fresh vegetables made this a hearty sized meal.

As usual, we probably shouldn't have but had to try the Desserts. There are two



*Friendly Staff at Last Day Saloon*

ter which menu items you choose. We also enjoyed the benefit of our preferred seating after dinner in the Nightclub for Maria Muldaur. We'll return soon for another fun evening of dining and entertainment!



*Seafood Cioppino*

choices, so naturally we had both. Our favorite was The New York Cheesecake which was rich yet not too dense. The Homemade Tiramisu was light and fluffy with a chocolate drizzle on top.

The Wine List was focused. Wine by the glass and full bottles are available. The

### Post Notes

The Last Day Saloon  
120 5<sup>TH</sup> St.  
Santa Rosa, Ca. 95401  
707-545-2343  
Dinner  
Tuesday-Saturday  
5 PM- 12 AM  
Full Bar 3 PM-2 AM  
Open some Sundays and  
Mondays  
21 years old and over after  
9PM  
Show Doors Open 9 PM  
Check for exceptions  
707-545-5956  
Private Parties &  
Functions  
707-545-5876  
Happy Hour  
Tues-Sat 4 PM-7PM



*Homemade Tiramisu*

*Last Day Saloon Appetizers*

is the Third Anniversary for The Last Day Saloon, in the Railroad Square area of Santa Rosa. You'll find entertainment including Live Bands, DJs, Dancing and Comedy, as well as a full menu restaurant. We were advised that we would be able to get preferred seating for the show, if we made dinner reservations one hour before show time. We decided to check out the food so we would get a better table for Maria Muldaur & her red hot Bluesiana Band plus The Peter Welker All-Stars.

As we entered, we could see that the Historic Tocchini Building had been totally renovated. There are three rooms including a large bar area, dining room and showroom with tables another bar and dance floor, almost 8,000 sq. ft. It's