

Dinner Menu

Appetizers

Beef Tartare

Fresh Parmesan | Crostini | Lemon & Apple Vinaigrette

Dressed Salad

\$23.00

Suggested Pairing: Torres Gran Coronas Cabernet

Sauvignon

Fresh Oysters

Chef's Preparation

\$4.50 each

Suggested Pairing: William Fevre Chablis

Scallops

Roasted Corn & Chorizo Relish | Sugar Beet Gastrique |

Pea Puree

\$19.75

Suggested Pairing: William Fevre Chablis

Calamari

House Tartar | Beet Cocktail Sauce

\$16.25

Suggested Pairing: J. Moreau et Fils Vouvray

Phyllo Wrapped Brie

Apples & Leeks | Red Wine & Grape Sauce

\$15.00

Suggested Pairing: White Haven Pinot Noir

Salads

Traditional Caesar Salad

Romaine | Double Smoked Bacon Lardons | Parmesan |

Crostini

\$14.00

Suggested Pairing: Monkey Bay Sauvignon Blanc

Caprese

Fresh Mozzarella | Tomato | Fresh Basil | Balsamic

Reduction | Extra Virgin Olive Oil | Fler de Sel | Cracked

Black Pepper

\$16.50

Suggested Wine Pairing: Chateau de Sancerre

Heart of Palm

Artichoke | Iceberg Lettuce | Cherry Tomato | Creamy

Sesame Tofu Dressing

\$16.00

Suggested Wine Pairing: Fat Bastard Chardonnay

Organic Greens

Cherry Tomato | Cucumber | Red Onion | Candied

Walnuts | Balsamic Vinaigrette

\$13.25

Suggested Pairing: J. Moreau et Fils Vouvray

Entrees

Seafood Selection

Chef's Preparation of the Day

AAA Beef Tenderloin

Whipped Potato | Vegetable Jardinaire | Crispy Fried

Onions | Bacon Jam | Demi Glace

\$52.00

Suggested Pairing: Frei Brothers Cabernet Sauvignon

Chicken

Roasted Chicken Breast | Baby Potato | Wilted Spinach

Tomato | Mushroom Marsala Sauce

\$35.00

Suggested Pairing: White Haven Pinot Noir

Oven Roasted New Zealand Lamb Rack

Mint & Walnut Pesto and Parmesan Crust | Potato

Dauphinoise | French Beans & Cherry Tomato | Demi

Glace

Half Rack \$30.50 Full Rack \$49.00

Suggested Pairing: Marques de Riscal Tempranillo

Stuffed Baked Tomato

Eggplant | Mushrooms | Artichoke | Spinach | Israeli

Couscous | Breadcrumbs | Balsamic Reduction

\$30.00

Suggested Wine Pairing: White Haven Pinot Noir

Fresh Pasta

Chef's Preparation

Open:

5:00pm-9pm Sunday & Monday

5:00pm-10:00pm Tuesday to Thursday

5:00pm-11:00pm Friday & Saturday