

MENU

APPETIZERS

SOURDOUGH TABLE BREAD 8

LAVENDER HONEY BUTTER

LOBSTER BISQUE 12

SHERRY | LOBSTER | CHIVES

STRAWBERRY BRUSCHETTA 19

WHIPPED GOAT CHEESE | STRAWBERRIES |
BASIL | BALSAMIC GLAZE | CROSTINI

CRAB DIP 20

JUMBO LUMP CRAB MEAT | CHEESE | SPICES |
GARLIC CROSTINI.

LEMON BASIL BURRATA 20

LEMON ZEST | BASIL | RED PEPPER |
CRACKED BLACK PEPPER | CROSTINI

CHEF'S HUMMUS BOARD 24

CRUDITE AND CROSTINI

SALADS

BEET TARTAR 16

WHIPPED RICOTTA | GOAT
CHEESE | MADARIN ORANGE |
POMEGRANATE | PISTACHIO

WEDGE 14

ICEBERG | APPLEWOOD
SMOKED BACON |
CHARRED CHERRY
TOMATOES | CRISPY
ONION | GORGONZOLA |
CHIVE | PEPPERCORN
RANCH

GRILLED CAESAR 15

APPLEWOOD SMOKED
BACON | SHAVED
ASIAGO | CRISP
PARMESAN | CAESAR |
GARLIC CROSTINI

ENTREES

NY STRIP STEAK 60

CHEDDAR MASHED POTATOES | BROCCOLI SPEAR

SUGGESTED WINE PAIRING:

12 KNIGHTS RED

SACCHETTI PASTA 32

WALNUT PESTO CREAM SAUCE

SUGGESTED WINE PAIRING:

TWENTY ACRES SAUVIGNON BLANC

DIVER SEA SCALLOPS 58

CAULIFLOWER PURÉE | SALTED SPINACH | CHERRY TOMATOES | APRICOT ANISE GLAZE

SUGGESTED WINE PAIRING:

URBAN BY NIK WEIS RIESLING

BOURBON GLAZED CHICKEN 42

WHITE CHEDDAR MASHED POTATOES | BROCCOLI SPEAR

SUGGESTED WINE PAIRING:

JOSEPH JEWELL PINOT NOIR

PISTACHIO GLAZED SALMON 38

VEGETABLE RISOTTO | ASPARAGUS

SUGGESTED WINE PAIRING:

LYNMAR ESTATES CHARDONNAY