



# Starters

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## **CHEESE AND CHARCUTERIE - 15**

PROSCIUTTO WRAPPED DATES, MANCHEGO CHEESE, QUINCE PASTE,  
KENNY'S FARMHOUSE BLEU GOUDA, HONEY COMB,  
IRISH PORTER CHEDDAR, BRESAOLA

**SUGGESTED WINE PAIRING: FROM RIVIERA WITH LOVE ROSE**

## **SEARED TUNA WONTONS - 15**

SEARED AHI TUNA, CRISPY WONTON CHIP, GINGER SOY GLAZE,  
WASABI CREAM FRAICHE, SCALLIONS

**SUGGESTED WINE PAIRING: EDUCATED GUESS PINOT NOIR**

## **POTATO ROSTI DUO - 14**

POTATO ROSTI WITH COLD SMOKED SALMON, HERB GOAT CHEESE,  
FRESH DILL POTATO ROSTI WITH SHAVED BEEF TENDERLOIN,  
HORSERADISH MOUSSE, ARUGULA GREMOLATA

**SUGGESTED WINE PAIRING: A LAGADER PINOT GRIGIO**

## **SEARED SCALLOPS - 28**

SEARED SCALLOPS, SORREL CREAM, CRISPY PROSCIUTTO, MICRO SORREL

**SUGGESTED WINE PAIRING: BENZIGER SAUVIGNON BLANC**

## **STEAMED MUSSELS - 14**

PRINCE EDWARD ISLAND MUSSELS,

WHITE WINE AND HERB BROTH, CRISPY BAGUETTE

**SUGGESTED WINE PAIRING: KIM CRAWFORD SAUVIGNON BLANC**

## **SEAFOOD GUMBO**

RICH STOCK, COOKED WITH ANDOUILLE SAUSAGE, SHRIMP,  
CRAW-FISH TAILS, SCALLOPS, OKRA, AND CAJUN SPICE

CUP - 6      BOWL - 10

**SUGGESTED WINE PAIRING: LEITZ RIESLING**





# Entrees

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ENTREES SERVED WITH MARKET SIDES

## **CHATEAUBRIAND FOR 2 - 70**

***SUGGESTED WINE PAIRING: IMAGERY CABERNET***

## **FILET AND LOBSTER - 55**

6 <sup>oz</sup> FILET WITH WHITE WINE AND HERB POACHED LOBSTER TAIL

***SUGGESTED WINE PAIRING: SIRIUS BORDEAUX***

## **PISTACHIO ENCRUSTED GROUPER - 32**

HONEY AND LEMON BEURRE BLANC, FRESH FLOWER GARNISH

***SUGGESTED WINE PAIRING: RHOMBAUER CHARDONNAY***

## **BLACKENED SALMON - 28**

CAJUN SPICED, PAN SEARED SALMON FILET,  
SERVED OVER CAJUN CREAMED STYLE CORN

***SUGGESTED WINE PAIRING: MIGRATION PINOT NOIR***

## **SORGHUM GLAZED CHICKEN - 30**

PAN SEARED SORGHUM MOLASSES GLAZED 1/2 CHICKEN,  
WITH HERB MARINATED HEIRLOOM TOMATOES

***SUGGESTED WINE PAIRING: FRANK FAMILY ZINFANDEL***

## **32 <sup>oz</sup> BONE IN RIBEYE WITH HERB BUTTER - 54**

***SUGGESTED WINE PAIRING: BRAMARE MALBEC***

## **STEAK OSCAR - 42**

8 <sup>oz</sup> FILET MIGNON TOPPED WITH JUMBO LUMP CRAB,  
DRIZZLED WITH HOUSE MADE BERNAISE SAUCE

***SUGGESTED WINE PAIRING: MT. VEEDER CABERNET***



# Desserts

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**RASPBERRY POTS DE CREAM - 8**

*SUGGESTED WINE PAIRING: A TO Z ROSE*

**LEMON TART WITH PISTACHIO CRUMBLE - 8**

*SUGGESTED WINE PAIRING: ST. MICHELLE EROCIA*

**FLOURLESS CHOCOLATE CAKE, CHOCOLATE  
GANACHE, FRESH BERRIES - 10**

*SUGGESTED WINE PAIRING: SIMI MERLOT*

**CHOCOLATE COVERED STRAWBERRIES - 10**

*SUGGESTED WINE PAIRING: LAMARCA PROSECCO*