

Bar Menu

Fresh from Market

Heirloom Tomato Salad

Burrata Cheese, Sweet Red Onion, Basil Pesto, Olive Tapenade Shallot 14

Caesar Salad

White Spanish Anchovies, Brioche Croutons and Shaved Padano Cheese 12

Wedge Salad

Point Reyes Bleu Cheese Dressing, Red and Yellow Grape Tomatoes, Chives, Candied Walnuts, Applewood Smoked Bacon and Crispy Crab Fritters 12

Add to any Salad: Grilled Chicken Breast / 10 Grilled Shrimp (4) / 12 Salmon / 12

Bacon Wrapped Medjool Dates

Stuffed with Spanish Almonds, Bed of Mixed Greens with Point Reyes Bleu Cheese dressing 11

Pasta

Maine Lobster Raviolis

Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque 14

Seafood Risotto / Bay Scallops, Rock Shrimp, Grana Padano with English Peas and a Parmesan Crisp 16

Hearty Choices

Trio of Kobe Beef Sliders

Roquefort, Caramelized Onion and Bacon 13

Lavender Bistro Steak and Frites

Grilled Prime Flat Iron Steak and Truffle French Fries 15

Filet of Beef Carpaccio

White Truffle Oil, Petite Salad and Shaved Reggiano Parmesan 18

Lavender Signature French Fries

Parmesan and Truffle Oil 8

Bread Basket with Whipped Sweet Butter and Homemade Hummus 3



We proudly serve California Dates.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Bar Menu

Crostinis

Margherita Style Crostini

Oven Roasted Tomatoes, Basil Pesto, Tapenade, Burrata Cheese and Balsamic Glaze 11

Charcuterie Plate with Cheese

Saucisson, Chorizo, Prosciutto, Homemade Pate, Select Cheeses, Petite Salad, Cornichon, Date Marmalade, Apples and Dried Apricot 18

Charcuterie Plate

Saucisson, Chorizo, Prosciutto, Homemade Pate, Petite Salad, Onion Marmalade Apples and Dried Apricot 16

From the Sea

Crispy Calamari

Asian Cole Slaw and Sweet Thai Chili Sauce 12

Maryland Jumbo Lump Crab Cake

Basil Crust, Tomato Confit Petals with Saffron and Garlic Aioli 16

Poke Tuna Tacos

Spicy Ahi Tuna Tartar in a Crispy Wonton Shell topped with Seaweed 12

Six Oysters on the Half Shell

Red Wine Mignonette and Horseradish Cream 17

Shrimp Cocktail (6)

Served with Lemon and Cocktail Sauce 18

House Smoked King Salmon

Dill Crème Fraiche and Toast Points 14

Vegetables

Sautéed Wild Mushrooms with Garlic and Parsley / Balsamic-Glazed Charred Brussels Sprouts 9 each
Sautéed Asparagus with Herb Butter / Braised Red Cabbage with Apples and Caramelized Red Onion
Sautéed Broccolini