

## FRUITS DE MER

**Oysters on the Half Shell**  
(Ask your server for today's catch)  
6 Oysters / 18    12 Oysters / 34

**Jumbo Shrimp Cocktail**  
6 shrimp / 18

## APPETIZER

- Maryland Jumbo Lump Crab Cake** / Micro Tomato, Avocado and Mango salsa with Baby Arugula and finished with Paprika Aioli and topped with a fried Plantain 17
- Filet of Beef Carpaccio** / White Truffle Oil, Petite Salad and shaved Reggiano Parmesan 18
- House-Smoked Scottish Salmon** / Micro-Greens, Lemon-Chervil Crème Fraîche and Toast Points 16
- Crispy Coastal Calamari** / Asian Coleslaw, Red Bell Pepper and Sweet Thai Chili Sauce 15
- Bacon Wrapped Medjool Dates** / Stuffed with Spanish Almonds on a bed of mixed greens with Point Reyes Bleu Cheese dressing 13
- Ahi Tuna Poke** / Champagne Mango, Avocado, Sambal Chili and Soy Sauce Dressing 17
- Charcuterie Plate with Cheese** / Saucisson, Chorizo, Prosciutto, Homemade Pate, Select Cheeses, Cornichon, Date Marmalade, Apples and Dried Apricot 18
- Butternut Squash Raviolis** / Candied Walnuts, Spanish Manchego Cheese, Roasted Squash, Sage and Butter 15 / 28
- Maine Lobster Raviolis** / Organic Baby Tomatoes, roasted Corn, Basil and Lobster Bisque 19

## SOUP AND SALAD

- Wild Mushroom Soup** / Truffle Oil and Chives 12
- Oven Roasted Duo of Beet Salad** / Petite Salad, Hazelnut Dressing, Applewood Smoked Bacon, Crème Fraiche, Goat Cheese and Citrus Greens 13
- Caesar Salad** / White Spanish Anchovies, Brioche Croutons and shaved Grana Padano Cheese 13
- Wedge Salad** / Baby Organic Iceberg Lettuce, Point Reyes Bleu Cheese Dressing, Red and Yellow Grape Tomatoes, Chives, Candied Walnuts, Applewood Smoked Bacon and Crispy Crab Fritters 14
- Heirloom Tomato Salad** / Buratta Cheese, Sweet Red Onions, Basil Pesto, Olive Tapenade and Roasted Shallot Balsamic Vinaigrette 14
- Lavender Seasonal Salad** / Pencil Asparagus, Red and Yellow Pear Tomatoes, Pickled Cauliflower, Beets, Mushrooms, Shaved Fennel, Green Beans and Herb Vinaigrette 14

## MAIN COURSE

<b>Seafood Risotto / Bay Scallops, Rock Shrimp, Grana Padano with English Peas and a Parmesan Crisp</b>	32
<b>Maine Lobster Ravioli / Half Lobster Tail, Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque</b>	39
<b>Miso Glazed Scottish Salmon / Crème Fraîche Mashed Potatoes, Broccoli Florets, Beurre Blanc and Mango Salsa</b>	35
<b>Sesame Crusted Seared Rare Ahi Tuna / Coconut Forbidden Rice, Baby Bok Choy, Ginger Ponzu Sauce and Seaweed Salad</b>	37
<b>Petrale Sole / Jasmine Blend Rice, Sautéed Spinach, Baby Carrots, Lemon Chive Caper Beurre Blanc</b>	32
<b>Madras Yellow Curry / Chicken or Shrimp, served with Jasmine-Blend Rice, Bananas, Cucumber, Kumquat Pineapple Chutney, Pappadam Flatbread &amp; Roasted Cashews</b>	Chicken 31 Shrimp 34
<b>Maple Leaf Duck Confit Leg and Seared Duck Breast / Glazed and Charred Brussels Sprouts with Pancetta, Sweet Potatoes and finished with Cherry Relish</b>	36
<b>14oz. Honey Brine Dry-Aged Duroc Pork Chop / Fondant Potatoes, Braised Red Cabbage, Asparagus and Spiced Pineapple Kumquat Chutney</b>	37
<b>Mary's Half-Roasted Chicken/ Trio of Cheese Polenta Cake, Sautéed Broccolini and Tarragon Mustard Sauce</b>	30
<b>Pistachio-Crusted Australian Rack of Lamb / Roasted Cauliflower Puree, Mission Figs, Haricot Verts and Fig Reduction</b>	49
<b>Grilled Center Cut 8oz. Black Angus Fillet / Fondant Potatoes, Haricot Verts, Caramelized Onion with Blue Cheese and finished with a Cabernet Sauce</b>	45
<b>Grilled Bistro 10oz. Prime Flat Iron Steak / Roasted Peppercorn Seasoning, Cabernet Sauce and Truffle French Fries</b>	37

**Baked 8oz. Lobster Tail with your Entree / 36**

**Vegetable / 10**

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

**SPECIALS**

Tuesdays - Half Price Bottled Wine\*

*\*Does not apply to our Reserve Wine, Champagne and French Wine list and not valid on major holidays.*

Thursdays - 14 oz. Roasted Prime Rib Night/38.00

Sundays - No corkage Fee\*\*

*\*\*Except major holidays, 4 bottle limit per party.*

**Wine Vault Members must present valid ID card. 4 bottle maximum per table.**

*We proudly serve California Dates.*



Many items can be prepared Gluten-free (Please note that our kitchen is not entirely Gluten-free). Please ask your server for details. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

*Split plate charge / 7*

*Checks cannot be split on parties of 8 or more.*