

Bar Menu

Fresh from Market

Watermelon & Feta Salad

Baby Arugula, Olive Tapanade and finished with a Balsmic Glaze 12

Heirloom Tomato Salad

Burrata Cheese, sweet red Onion, Basil Pesto, Olive Tapenade Shallot 15

Caesar Salad

White Spanish Anchovies, Brioche Croutons and shaved Padano Cheese 13

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

Deviled Eggs

Bacon, Tomatoes over a petite Salad 9

Pasta

Maine Lobster Raviolis

Organic baby Tomatoes, roasted Corn, Basil and Lobster Bisque 16

Vegan Bolognese

Gluten-free Spaghetti, homemade Marinara Sauce with roasted Tofu 12

Hearty Choices

Cabernet-Braised Short Ribs

Crispy Onions, Horseradish Mashed Potatoes, Baby Carrots and wild Mushroom and finished with Red Wine Reduction 18

Tapas For Two

Charcuterie, Select Cheeses, Stuffed Dates, Deviled Eggs, Smoked Salmon 22

Trio of Kobe Beef Sliders

Roquefort, Caramelized Onion and Bacon 15

Lavender Bistro Steak and Frites

Grilled Prime Flat Iron Steak and Truffle French Fries 15

Bresaola Beef Carpaccio

Petite Salad with Truffle Oil and Shaved Reggiano Parmesan 18

Lavender Signature French Fries

Parmesan & Truffle Oil 8

Bar Menu

Crostinis

Smashed Avocado Toast

Whole grain Toast, Feta Cheese, oven-roasted Tomatoes & Basil with a Balsamic glaze 11

Margherita Style Crostini

Oven roasted Tomatoes, Basil Pesto, Tapenade, Burrata Cheese and Balsamic glaze 11

Charcuterie Plate with Cheese

Saucisson, Bresaola, Prosciutto, Homemade Pate, Select Cheeses, Petite Salad, Cornichon, Date Marmalade, Apples and Dried Apricot 24

Charcuterie Plate

Saucisson, Bresaola, Prosciutto, homemade Pate, Petite Salad, Onion Marmalade Apples and dried Apricot 18

Pâté de Campagne

Dijon Mustard, Cornichon, sauteed red Onions and sliced Baguette 14

From the Sea

Steamed PEI Mussels

Shallot and White Wine broth 14

Crispy Calamari

Asian Cole Slaw and sweet Thai Chili sauce 12

Maryland Jumbo Lump Crab Cake

Grilled Asparagus, bed of Heirloom Tomatoes finished with Citrus Hollandaise sauce 17

Poke Tuna Tacos

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

Grilled Shrimp Cocktail (5)

Served with Lemon and Cocktail sauce 18

Braised Spanish Octopus

Cannalini Beans with Pancetta, roasted Cherry Tomatoes and Black Truffle 18

House Smoked King Salmon

Dill Crème Fraiche and Toast points 14

Belvedere Vodka Bloody Mary Kumamoto Oyster Shooter Oyster / 7 ea. 4 Oysters / 24 Virgin / 20

Lobster and Avocado Salad

Half Avocado stuffed with Lobster served with Mango, Grapefruit, Cucumber tossed with Green Goddess Dressing with a Petite Salad 26

Vegetables

Sautéed Wild Mushrooms with Garlic and Parsley / honey-glazed charred Brussels Sprouts with Pancetta and Onion / sautéed Asparagus with Herb Butter / braised Red Cabbage with Apples and caramelized Red Onion / sautéed Broccolini 11 each



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.