

## Bar Menu

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### Fresh from Market

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#### 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

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### Pasta

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#### 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

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### Hearty Choices

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#### White Cheddar Truffle Lobster Mac'n Cheese

Creamy Truffle Sauce with 1/2 Lobster Tail 24

#### 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 16

#### Lavender Bistro Steak and Frites

Grilled Prime Flat Iron Steak and Truffle French Fries 17

#### Filet of Beef Carpaccio

White Truffle Oil, Petite Salad and Shaved Reggiano Parmesan 18

#### Lavender signature French Fries

Parmesan & Truffle Oil 8

#### Bread Basket with whipped sweet Butter and homemade Hummus

4

*Corkage fee \$25 per bottle. Sunday/no corkage fee (limit 8 bottles per party, not valid on major holidays and excludes bar & lounge area)  
Tuesday/half-price on bottled wine\* (\*does not apply to 'Reserve Wine List' and not valid on major holidays.*

## Bar Menu

### Crostinis

#### Margherita Style Crostini

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

#### Charcuterie Plate with Cheese

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

#### Charcuterie Plate

Saucisson, Bresaola, Prosciutto, homemade Pâté, 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 15

#### Crispy Calamari

Asian Cole Slaw and Sweet Thai Chili Sauce 13

#### Maryland Crab Cake

Bacon-wrapped grilled Asparagus, on a bed of wild Arugula with a Citrus Hollandaise Sauce 17

#### Poke Tuna Tacos

Spicy Ahi Tuna Tartar, Mango-Avocado Salsa in a crispy Wonton Shell topped with Seaweed 14

#### Grilled Shrimp Cocktail (5)

Served with Lemon and Cocktail Sauce 18

#### Braised Spanish Octopus

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

#### Harasu Sashimi

Fresh Norwegian Salmon with sweet Ponzu and crunchy Garlic Sauce 18

#### House Smoked King Salmon

Dill Crème Fraiche and Toast points 15

**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.