

FRUITS DE MER

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

Grilled Jumbo Shrimp Cocktail
 5 shrimp / 18

Oysters on the Half Shell
 6 Oysters / 20

1 Pound Steamed Colossal Lump Crab
 Drawn Butter and Lemon / Market price

Lavender Bistro Seafood Platter
 6 Oysters / 6 Jumbo Shrimp / 8oz. Lobster Tail / 64

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

APPETIZER

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| Pâté de Campagne / Dijon Mustard, Cornichon, sauteed red Onions and sliced Baguette | 15 |
| Tapas for Two / Charcuterie, select Cheeses, Stuffed Dates, Deviled Eggs, Smoked Salmon served with Toast Points | 26 |
| Maryland Crab Cake / Bacon-wrapped grilled Asparagus on a Bed of wild Arugula & Roma Tomatoes finished with Citrus Hollandaise Sauce | 18 |
| Filet of Beef Carpaccio / White Truffle Oil, Petite Salad and shaved Reggiano Parmesan | 19 |
| House-Smoked Scottish Salmon / Micro-Greens, Lemon-Dill Crème Fraîche and Toast Points | 17 |
| Crispy Coastal Calamari / Asian Coleslaw, Red Bell Pepper and Sweet Thai Chili Sauce | 16 |
| Bacon Wrapped Medjool Dates / Stuffed with Spanish Almonds on a Bed of Mixed Greens with Point Reyes Bleu Cheese Dressing | 14 |
| Ahi Tuna Tower / Fresh Mango, Avocado, Sambal Chili and Soy Sauce Dressing | 18 |
| Charcuterie Plate / Saucisson, Prosciutto, homemade Pate, Cornichon, Onion Marmalade and toasted Baguette | 19 |
| Charcuterie Plate with Cheese / Saucisson, Prosciutto, Homemade Pate, select Cheeses, Petite Salad, Cornichon, Date Marmalade, Apples and dried Apricot | 25 |
| Butternut Squash Raviolis / Candied Walnuts, Spanish Manchego Cheese, Roasted Squash, Sage and Butter | 16 / 29 |
| Maine Lobster Raviolis / Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque | 19 |
| Braised Spanish Octopus / Cannellini Beans with Pancetta, Roasted Cherry Tomatoes and Black Truffle | 19 |

SOUP AND SALAD

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| Wild Mushroom Soup / Truffle Oil and Chives | 13 |
| French Onion Gratin Soup / Franche-Comte and Seasoned Bread | 13 |
| Oven Roasted Duo of Beet Salad / Petite Salad, Hazelnut Dressing, Applewood-Smoked Bacon, Crème Fraiche, Goat Cheese and Citrus Greens | 14 |
| Wild Organic Arugula Salad / Candied Walnuts, Green Apples, Medjool Dates, Spanish Mechego Cheese with a Creamy Poppy Seed Vinaigrette | 13 |
| Caesar Salad / White Spanish Anchovies, Brioche Croutons and shaved Grana Padano Cheese | 14 |
| 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 | 15 |
| Heirloom Tomato Salad / Buratta Cheese, Sweet Red Onions, Basil Pesto, Olive Tapenade and Roasted Shallot Balsamic Vinaigrette | 16 |
| Lavender Seasonal Salad / Pencil Asparagus, Red and Yellow Pear Tomatoes, Pickled Cauliflower, Beets, Mushrooms, shaved Fennel, Green Beans and Herb Vinaigrette | 15 |

MAIN COURSE

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| Steamed PEI Mussels / Shallot and White Wine Broth served with Truffle Fries | 29 |
| Miso Glazed Scottish Salmon / Crème Fraîche Mashed Potatoes, Broccoli Florets, Beurre Blanc and Mango Salsa | 36 |
| Maine Lobster Ravioli / Half Lobster Tail, Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque | 41 |
| Sesame Crusted Seared Rare Ahi Tuna / Coconut Forbidden Rice, Baby Bok Choy, Ginger Ponzu Sauce and Seaweed Salad | 42 |
| Pan Seared Hokkaido Scallops with Truffle Butter / Parmesan Cheese Risotto and Parmesan Crisp | 42 |
| Black and White Lobster Macaroni and Cheese Black Truffle and Sharp White Cheddar Cheese Sauce with a 7oz. fresh Lobster Tail | 44 |
| Madras Yellow Curry / Chicken or Shrimp, served with Jasmine-Blend Rice, Bananas, Cucumber, Kumquat Pineapple Chutney, Pappadam Flatbread & roasted Cashews | Chicken 32 Shrimp 38 |
| Maple Leaf Roasted Half Duck/ Sweet Potato Crème Brûlée, Charred Brussels Sprouts with Pancetta and caramelized Onion topped with a Herb Demi Glaze | 37 |
| 14oz. Honey Brine Dry-Aged Duroc Pork Chop / Creme Fraîche Mashed Potatoes, Braised Red Cabbage, Asparagus and Spiced Pineapple Kumquat Chutney | 41 |
| Mary's Half-Roasted Boneless Chicken / Three-Cheese Potato Gnocchi Gratin, Sautéed Spinach finished with an Herb Demi-Sauce | 31 |
| Pistachio-Crusted Rack of Lamb / Roasted Cauliflower Puree, Mission Figs, Haricot Verts and Fig Reduction | 49 |
| Cabernet-Braised Short Ribs / Crispy Onions, Horseradish Mashed Potatoes, Baby Carrots and Wild Mushroom and finished with Red Wine Reduction | 38 |
| Grilled Center Cut 8oz. Black Angus Fillet / Roasted Fingerling Potatoes, Bacon-wrapped Asparagus topped with with a Classic Bernaise Sauce | 48 |
| Grilled Bistro 10oz. Prime Flat Iron Steak / Roasted Peppercorn Seasoning, Cabernet Sauce and Truffle French Fries | 38 |
| Vegan Bolognese / Gluten-free Pasta, Homemade Marinara Sauce with Roasted Tofu | 27 |

Baked 7oz. Twin Lobster Tails with your Entree / 65

Vegetable / 11

Sautéed Wild Mushrooms with Garlic and Parsley
Charred Brussels Sprouts with Pancetta and Balsamic Glaze
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 / 39.00

Sundays - No corkage Fee**
***Except major holidays, 8 bottle limit per party. Dining room and patio only.*

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.