

## FRUITS DE MER

**Saffron Manilla Clams**  
Tomato & Parsley in a White Wine  
Saffron Buerre Blanc / 22

**Grilled Jumbo Shrimp Cocktail**  
4 shrimp / 18

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

**Lobster and Avocado Salad**  
Half Avocado stuffed with Lobster served with  
Mango, Grapefruit, Cucumber tossed with  
Green Goddess Dressing with a Petite Salad / 28

## APPETIZER

<b>Maryland Crab Cake</b> / Bacon-wrapped grilled Asparagus on a Bed of wild Arugula & Roma Tomatoes finished with Citrus Hollandaise Sauce	19
<b>Diver Scallop Crudo &amp; Carpaccio</b> / Citrus Yuzu, Kosho, Tobico, Wasabi Caviar with Watermelon Radish	24
<b>House-Smoked Scottish Salmon</b> / Micro-Greens, Lemon-Dill Crème Fraîche and Toast Points	17
<b>Crispy Coastal Calamari</b> / Asian Coleslaw, Red Bell Pepper and Sweet Thai Chili Sauce	16
<b>Bacon Wrapped Medjool Dates</b> / Stuffed with Spanish Almonds on a Bed of Mixed Greens with Point Reyes Bleu Cheese Dressing	14
<b>Ahi Tuna Tower</b> / Fresh Mango, Avocado, Sambal Chili and Soy Sauce Dressing	18
<b>Butternut Squash Risotto</b> / Dusted Candied Walnuts, Spanish Manchego Cheese, Roasted Squash and Sage Butter	16 / 29
<b>Maine Lobster Raviolis</b> / Organic Baby Tomatoes, roasted Corn, Basil and Lobster Bisque	19
<b>Harasu Sashimi</b> / Fresh Scottish Salmon with Sweet Ponzu and Crunchy Garlic Sauce	18

## SOUP AND SALAD

<b>Wild Mushroom Soup</b> / Truffle Oil and Chives	13
<b>Oven Roasted Duo of Beet Salad</b> / Petite Salad, Hazelnut Dressing, Applewood-Smoked Bacon, Crème Fraiche, Goat Cheese and Citrus Greens	15
<b>Caesar Salad</b> / White Spanish Anchovies, Brioche Croutons and shaved Grana Padano Cheese	14
<b>Wedge Salad</b> / 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
<b>Heirloom Tomato Salad</b> / Buratta Cheese, Sweet Red Onions, Basil Pesto, Olive Tapenade and Roasted Shallot Balsamic Vinaigrette	16
<b>Lavender Seasonal Salad</b> / Pencil Asparagus, Red and Yellow Pear Tomatoes, Pickled Cauliflower, Beets, Mushrooms, shaved Fennel, Green Beans and Herb Vinaigrette	15



## MAIN COURSE

<b>Miso Glazed Scottish Salmon</b> / Crème Fraîche Mashed Potatoes, Broccoli florets, Beurre Blanc and Mango Salsa	38
<b>Maine Lobster Ravioli</b> / Half Lobster Tail, Organic Baby Tomatoes, Roasted Corn, Basil and Lobster Bisque	42
<b>Sesame Crusted Seared Rare Ahi Tuna</b> / Shitake Mushrooms, Cherry Tomatoes on a bed of Furikake Rice topped with Wasabi Soy Butter Sauce, garnished with a Shuka Salad	44
<b>Pan Seared Diver Scallops with Truffle Butter</b> / Reggiano Cheese Risotto and Parmesan Crisp	42
<b>Madras Yellow Curry</b> / Chicken or Shrimp, served with Jasmine-Blend Rice, Bananas, Cucumber, Kumquat Pineapple Chutney, Pappadam Flatbread & roasted Cashews	Chicken 34 Shrimp 39
<b>14oz. Herb &amp; Honey Brine Porkchop</b> / Garlic Mashed Potatoes, Red Wine Onion Ragut, Haricot Verts served with Apple Chutney	42
<b>Mary's Half-Roasted Boneless Chicken</b> / Three-Cheese Potato Gnocchi Gratin, Sautéed Spinach finished with an Herb Demi-Sauce	32
<b>Pistachio-Crusted Rack of Lamb</b> / Roasted Cauliflower Puree, fresh Mission Figs, Haricot Verts and Fig Reduction	51
<b>Cabernet-Braised Short Ribs</b> / Crispy Onions, Horseradish Mashed Potatoes, Baby Carrots and Wild Mushroom and finished with Red Wine Reduction	38
<b>Grilled Center Cut 8oz. Black Angus Fillet</b> / Roasted Fingerling Potatoes, Bacon-wrapped Asparagus topped with with a Classic Bernaise Sauce	49
<b>Grilled Bistro 10oz. Prime Flat Iron Steak</b> / Roasted Peppercorn Seasoning, Cabernet Sauce and Truffle French Fries	39
<b>Vegan Bolognese</b> / Gluten-free Pasta, Homemade Marinara Sauce with roasted Tofu	28
<b>Chilean Sea Bass</b> / Basmati Saffron Rice Cake, Clams, grilled Asparagus and Vegetable Ragu finished with a Vermouth Lemon Cream Sauce	48

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

#### Vegetable / 12

Sautéed Wild Mushrooms with Garlic and Parsley  
Charred Brussels Sprouts with Pancetta and Balsamic Glaze  
Sautéed Asparagus with Herb Butter  
Organic Baby Carrots


#### 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, 8 bottle limit per party. Dining room and patio only.*

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

 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.