

Bar Menu

Fresh from Market

Heirloom Tomato Salad 16
Burrata Cheese, sweet red Onion, Basil Pesto, Olive Tapenade Shallot

Caesar Salad 14
White Spanish Anchovies, Brioche Croutons and shaved Padano Cheese

Wedge Salad 13
Point Reyes Bleu Cheese dressing, red and yellow Grape Tomatoes, Chives, candied Walnuts, Applewood smoked Bacon and crispy Crab Fritters

Add to any Salad: Grilled Chicken Breast / 10 Grilled Shrimp (4) / 14 Salmon / 16

Bacon Wrapped Medjool Dates 13
Stuffed with Spanish Almonds, bed of mixed Greens with Point Reyes Bleu Cheese dressing

Pasta

Maine Lobster Raviolis 17
Organic baby Tomatoes, roasted Corn, Basil and Lobster Bisque

Vegan Bolognese 14
Gluten-free Corn Spaghetti, homemade Marinara Sauce with roasted Tofu

Butternut Squash Raviolis 14
Candied Walnuts, Spanish Manchego Cheese, Roasted Squash, Sage and Butter

Hearty Choices

Madras Yellow Curry / Chicken or Shrimp, served with Jasmine-Blend Rice, Bananas, Cucumber, Kumquat Pineapple Chutney, Pappadam Flatbread & roasted Cashews Shrimp/ 21
Chicken/ 19

Cabernet-Braised Short Ribs 21
Crispy Onions, Horseradish Mashed Potatoes, Baby Carrots and wild Mushroom and finished with Red Wine Reduction

Trio of Kobe Beef Sliders 17
Roquefort, Caramelized Onion and Bacon

Lavender Bistro Steak and Frites 19
Grilled Prime Flat Iron Steak and Truffle French Fries

Vegetables

12 each

Sautéed Wild Mushrooms with Garlic and Parsley / Balsamic-glazed charred Brussels Sprouts with Pancetta and Onion / sautéed Asparagus with Herb Butter / Organic Baby Carrots

Bar Menu

Crostini and more

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| Charcuterie Plate with Cheese | 24 |
| Sopressata, Creminelli Finnociona, Prosciutto, Pate de Campagne, Port Salut, Triple Creme Brie, Gorgonzola, Petite Salad, Cornichon, Date Marmalade, Onion Marmalade, Apples and Dried Apricot | |
| Charcuterie Plate | 18 |
| Sopressata, Creminelli Finnociona, Prosciutto, Pate de Campagne, Petite Salad, Onion Marmalade, Cornichon Apples and Dried Apricot | |
| Cheese Plate | 18 |
| Port Salut, Triple Creme Brie, Gorgonzola, Petite Salad, Date Marmalade, Apples and Dried Apricot | |
| Margherita Style Crostini | 12 |
| Oven roasted Tomatoes, Basil Pesto, Tapenade, Burrata Cheese and Balsamic glaze | |
| Lavender Signature French Fries | 10 |
| Parmesan & Truffle Oil | |
| Bread Basket | 4 |
| Whipped Butter and Homemade Hummus | |

From the Sea

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| Crispy Calamari | 13 |
| Asian Cole Slaw and sweet Thai Chili sauce | |
| Maryland Crab Cake | 17 |
| Bacon-wrapped grilled Asparagus, on a bed of wild Arugula with a Citrus Hollandaise Sauce | |
| Harasu Sashimi | 18 |
| Fresh Scottish Salmon Belly with Sweet Ponzu and crunchy Garlic Sauce | |
| Poke Tuna Tacos | 14 |
| Spicy Ahi Tuna Tartar in a crispy Wonton Shell topped with Seaweed | |
| Braised Spanish Octopus | 18 |
| Cannalini Beans with Pancetta, roasted Cherry Tomatoes and Black Truffle | |
| Chilled Shrimp Cocktail (4) | 18 |
| Served with Lemon and Cocktail sauce | |
| House Smoked King Salmon | 16 |
| Dill Crème Fraiche and Toast points | |
| Lobster and Avocado Salad | 28 |
| Half Avocado stuffed with Lobster served with Mango, Grapefruit, Cucumber tossed with Green Goddess dressing with a petite Salad | |



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.