

APPETIZER

| | |
|--|----|
| Chilled Shrimp Cocktail / 4 large shrimp | 18 |
| Maryland Crab Cake / Bacon-wrapped grilled Asparagus on a bed of wild Arugula & Roma Tomatoes finished with Citrus Hollandaise Sauce | 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 |
| Butternut Squash Raviolis / Candied Walnuts, Spanish Manchego Cheese, Roasted Squash, Sage and Butter | 16 |
| Maine Lobster Raviolis / Organic Baby Tomatoes, roasted Corn, Basil and Lobster Bisque | 19 |
| Harasu Sashimi / Fresh Scottish Salmon with sweet Ponzu and Crunchy Garlic Sauce | 18 |
| Braised Spanish Octopus / Cannalini Beans with Pancetta, Roasted Cherry Tomatoes and Black Truffle | 18 |
| Charcuterie Plate with Cheese / Sopressata, Creminelli Finnociona, Prosciutto, Pate de Campagne, Port Salut, Triple Creme Brie, Gorgonzola, Petite Salad, Cornichon, Date Marmalade, Onion Marmalade Apples and Dried Apricot | 24 |
| Charcuterie Plate / Sopressata, Creminelli Finnociona, Prosciutto, Pate de Campagne, Petite Salad, Onion Marmalade, Cornichon, Apples and Dried Apricot | 18 |
| Cheese Plate / Port Salut, Triple Creme Brie, Gorgonzola, petite Salad, Date Marmalade, Apples and Dried Apricot | 18 |

SOUP AND SALAD

| | |
|--|----|
| Wild Mushroom Soup / Truffle Oil and Chives | 13 |
| Oven Roasted Duo of Beet Salad / Petite Salad, Hazelnut Dressing, Applewood-Smoked Bacon, Crème Fraiche, Goat Cheese and Citrus Greens | 15 |
| 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 |
| Poached Anjou Pear Salad / Mixed greens, Candied Walnuts, Gorgonzola and aged Balsamic Vinaigrette | 15 |



MAIN COURSE

| | |
|---|-------------------------|
| Miso Glazed Scottish Salmon / Crème Fraîche Mashed Potatoes, Broccoli florets, Beurre Blanc and Mango Salsa | 39 |
| Maine Lobster Ravioli / Half Lobster Tail, Pan-Roasted Baby Tomatoes, Roasted Corn, Leeks, Basil, and Lobster Bisque | 43 |
| Sesame Crusted Seared Rare Ahi Tuna / Baby Bok Choy, Cherry Tomatoes on a bed of Furikake Rice topped with Wasabi Soy Butter sauce, garnished with a Shuka Salad | 45 |
| Pan Seared Diver Scallops with Truffle Butter / Reggiano Cheese Risotto and Parmesan Crisp | 43 |
| Madras Yellow Curry / Chicken or Shrimp, served with Jasmine-Blend Rice, Bananas, Cucumber, Kumquat Pineapple Chutney, Pappadam Flatbread & roasted Cashews | Chicken 35 Shrimp 39 |
| 14oz. Herb & Honey Brine Porkchop / Garlic Mashed Potatoes, braised Red Cabbage, sautéed Asparagus served with Pineapple Chutney | 43 |
| Mary's Half-Roasted Boneless Chicken / Three-Cheese Potato Gnocchi Gratin, Sautéed Spinach finished with an Herb Demi-Sauce | 33 |
| Pistachio-Crusted Rack of Lamb / Roasted Cauliflower Puree, fresh organic Mission Figs, Haricot Verts and Fig Reduction | 52 |
| Cabernet-Braised Short Ribs / Crispy Onions, Horseradish Mashed Potatoes, Baby Carrots and wild Mushroom and finished with Red Wine reduction | 39 |
| Grilled Center Cut 8oz. Black Angus Fillet / Roasted Fingerling Potatoes, Bacon-wrapped Asparagus, Cabernet Sauce topped with a classic Bernaise Sauce | 50 |
| Grilled Bistro 10oz. Prime Flat Iron Steak / Roasted Peppercorn seasoning, Cabernet Sauce and Truffle French Fries | 41 |
| Vegan Bolognese / Gluten-free Corn Pasta, homemade Marinara Sauce with roasted Tofu & roasted Vegetables | 28 |
| Butternut Squash Raviolis / Candied Walnuts, Spanish Manchego Cheese, Roasted Squash, Sage and Butter | 29 |
| Chilean Sea Bass / Basmati Saffron Rice Cake, Green Lip Mussels, grilled Asparagus and Vegetable Ragu finished with a Vermouth Lemon Cream Sauce | 49 |

Baked 8oz. Twin Lobster Tails with your Entree / 72

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 & Green Beans


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/42.00

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 / 8

Checks cannot be split on parties of 8 or more.