

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 Risotto 14
Dusted Candied Walnuts, Spanish Manchego Cheese, Roasted Squash, Sage and Butter

Hearty Choices

Surf & Turf 36
Grilled Petit Filet Mignon and 2 large Shrimp with Garlic Mashed Potatoes and Grilled Asparagus finished with a Tarragon Bernaise Sause

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

Bar Menu

Crostini and more

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

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	
Poke Tuna Tacos	14
Spicy Ahi Tuna Tartar in a crispy Wonton Shell topped with Seaweed	
Grilled Shrimp Cocktail (4)	18
Served with Lemon and Cocktail sauce	
Diver Scallop Crudo & Carpaccio	24
Citrus Yuzu, Kosho, Tobico, Wasabi Caviar with Watermelon Radish	
Harasu Sashimi	18
Fresh Scottish Salmon Belly with Sweet Ponzu and Crunchy Garlic 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	

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



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.