



Wine

Sparkling

Wilson Creek Almond	28
GH Mumm Napa Brut	38
GH Mumm Cordon Rough Brut	47
Dom Perignon	175

White

	<u>Glass</u>	<u>Bottle</u>
White Zinfandel		
Beringer	5	20
Pinot Gris		
Chateau St. Michelle	7	28
Sauvignon Blanc		
Hannah	8	30
Simi	10	38
Reisling		
Chateau St. Michelle	8	30
Chardonnay		
Sycamore Lane	5	20
Irony	7	28
Director's Cut 2007	8	32
Cuvaison 2008	10	38

Red

Cabernet Sauvignon		
Sycamore Lane	5	20
Irony	7	26
EOS	8	28
Charles Krug	9	34
Burgess 2004		68
Chimney Rock 2005		84
Merlot		
Sycamore Lane	5	20
Castle Rock 2007	7	26
Red Diamond 2007	7	27
Desert Wind 2005	8	38
Buena Vista 2005	9	34
Charles Krug 2006		42
Shiraz		
Estancia 2007	7	26
Pinot Noir		
Irony 2006	9	36
Lockwood 2007	10	38
Zinfandel		
7 Deadly Zins 2007	10	36

Meritage		
Conn Creek Anthology 2005		70

Cognacs

Martell VS	10
Martell VSOP	14
Courvoisier VSOP	14
Hennessy VS	10
Hennessy VSOP	14
Hennessy XO	24

Executive Chef
Peter Webb
Sous Chef
Gregory Tubman
Sous Chef
Andrew Sasloe

Dinner

The Appetizer

Sesame Seared Ahi	12
seaweed salad, pickled ginger, honey wasabi glaze	
Poached Jumbo Shrimp Martini	12
pimento olive ~ onion skewer, vodka cocktail sauce	
Lamb Lollipop	13
black currant dijon crusted chops, mint infused orzo pasta	
Fennel Pollen Scented Diver Scallops	12
hydroponic watercress, cipollini, tobiko champagne butter	
Crispy Fried Calamari	11
tempura vegetables, chipotle aioli, blackened tomato jam	
Sea Salt Roasted Beets and Asparagus	9
montchevré goat cheese, tomato confit, walnut sherry dressing	

The Soup & Salad

Mix Green Salad	6
english cucumber, carrot, teardrop tomato, croutons, parmesan	
Warm Montchevré Goat Cheese	7
mixed baby greens, candied walnuts, poached pears, port vinaigrette	
Caesar Salad	7
romaine heart, parmesan tuile, herb crisp	
Classic French Onion Soup	7
fortified veal stock, focaccia wheel, imported gruyère cheese	
Wild Field Mushroom Bisque	6
thyme, sweet cream, old vine sherry splash	

The Land

Pan Seared Prime Flat Iron Steak	18
roasted fingerlings, sautéed vegetables, whiskey peppercorn sauce	
Charbroiled Center Cut Filet Mignon	23
potato puree, baby vegetables, port wine glaze	
Grilled Berkshire Kurabuto Pork Chop	19
whipped butternut squash, young greens, garlic jam	
Free Range Chicken Scaloppini Marsala	17
potato gnocchi, prosciutto, pearl onion, aged wine reduction	
Baked Portabella Mushroom Tower	15
eggplant, red bell pepper, asparagus, mozzarella, roma tomato puree	

The Sea

Shrimp Scampi Pomodoro	19
angel hair pasta, pear tomato, garlic, basil	
Lobster Mac & Cheese	22
orecchiette, asparagus, chardonnay, fontina cheese, truffle oil	
Scottish Salmon	17
wild mushroom ravioli, spoon spinach, tarragon butter	
Horseradish Panko Crusted Local Sea Bass Stack	18
yukon gold mashed, baby green beans, chive oil, fried leeks	
Seafood Bouillabaisse	23
scallops, shrimp, mussels, fish, tomato, ancho chile cilantro broth	
Corn Meal Dusted Pacific Sand Dabs	17
wilted greens, kalamata olives, pasta pearls, lemon caper butter	

The Chairman's Corner

We Serve 28 Day Aged Hand Cut Meat

Prime Bone-In Cowboy Rib Steak	36
twenty-two ounce	
Australian Rack Of Lamb Rack	31
eighteen ounce	
Oven Baked Herb Basted Lobster Tail	42
ten ounce	
Center Cut New York Steak	31
fourteen ounce	

The Sides

Baby Green Beans	Skillet Roasted Button Mushrooms
Three Cheese Au Gratin Potato	Buttered Asparagus
Roasted Garlic Mashed Potato	Classic Risotto
Steamed Broccolini	Angel Hair

Choice Of Sauces

Port Wine Reduction	Tobiko Champagne Butter
Garlic Jam	Bearnaise
Whiskey Peppercorn Sauce	