

## appetizers

<b>Roasted Chicken Tortilla Soup</b> Avocado and pico de gallo	<b>7</b>
<b>Lobster Bisque</b> Garlic crouton and chive cream	<b>8</b>
<b>Crispy Fried Calamari</b> Spicy marinara	<b>10</b>
<b>American Artisan Cheese Plate</b> Double cream brie, Tillamook Reserve cheddar Talbot Reserve and Humboldt Fog goat cheese	<b>12</b>
<b>Seared Scallops</b> Sweet corn puree	<b>8</b>
<b>Chicken al Pastor Quesadilla</b> Corn and flour tortillas filled with pulled chicken, Oaxaca Cheese and roasted tomato salsa. Served with sour cream	<b>10</b>

## salads

<b>House Greens Salad</b> Tomatoes, dried cherries, toasted pine nuts and house berry vinaigrette	<b>8</b>
<b>Baby Spinach Salad</b> Sweet onion, tomatoes, goat cheese and balsamic dressing	<b>9</b>
<b>Caesar Salad</b> Chopped romaine lettuce, traditional dressing, fresh Parmesan white anchovy and a warm garlic crouton	<b>9</b>



## main plates

<b>Grilled Wild Salmon</b> Mushroom ravioli, asparagus and olive-tomato relish <i>pairing: Franciscan, Chardonnay, Napa Valley</i>	<b>24</b>
<b>Whole Wheat Penne with Romano Beans</b> Zucchini, eggplant, fresh herbs and goat cheese	<b>16</b>
<b>Grilled Chicken</b> <i>pairing: Silver Birch, Sauvignon Blanc, Marlborough, New Zealand</i>	<b>22</b>
<b>Herb Grilled Chicken Breast</b> Mixed grains and rice, sautéed spinach and aromatic herb jus <i>pairing: Napa Cellars, Merlot, Napa Valley</i>	<b>22</b>
<b>Jumbo Lump Crab Cakes</b> Whipped Yukon gold potatoes, asparagus with lemon-pommery mustard dressing <i>pairing: Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy</i>	<b>32</b>
<b>Blackened Rib-Eye Steak</b> Baked Potato, asparagus and garlic herb butter <i>pairing: Rodney Strong, Cabernet Sauvignon, Sonoma County</i>	<b>29</b>
<b>Grilled Filet Mignon</b> Pan roasted potato, grilled portobella, sautéed spinach and merlot demi-glace <i>pairing: Rodney Strong, Cabernet Sauvignon, Sonoma County</i>	<b>30</b>
<b>Seared Ahi Tuna</b> Paprika crusted Tuna with risotto, broccolini and chili butter sauce <i>pairing: Franciscan, Chardonnay, Napa Valley</i>	<b>27</b>
<b>Shrimp and Capellini Pasta</b> Jumbo shrimp, tomatoes, asparagus, shaved Parmesan cheese with house made marinara <i>pairing: MacMurray Ranch, Pinot Noir, Sonoma Coast</i>	<b>24</b>

## wines

<b>Segura Viudas</b> , Brut, Cava, Reserva, Catalonia, Spain	<b>7</b>
<b>Kluge Estate, Rosé</b> , Albemarle County, Virginia	<b>8</b>
<b>Clean Slate</b> , Riesling, Mosel-Saar-Ruwer, Germany	<b>8</b>
<b>Pighin</b> , Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy	<b>10</b>
<b>Silver Birch</b> , Sauvignon Blanc, Marlborough, New Zealand	<b>8</b>
<b>Canvas</b> , Chardonnay by Michael Mondavi, California	<b>7</b>
<b>Franciscan</b> , Chardonnay, Napa Valley	<b>10</b>
<b>De Loach</b> , Pinot Noir, "Winemaker's Blend", California	<b>8</b>
<b>MacMurray Ranch</b> , Pinot Noir, Sonoma Coast	<b>10</b>
<b>Canvas</b> , Merlot by Michael Mondavi, California	<b>7</b>
<b>Napa Cellars</b> , Merlot, Napa Valley	<b>12</b>
<b>Marchesi di Frescobaldi</b> , Chianti Rufina, "Castello di Nipozzano", Riserva, Tuscany	<b>13</b>
<b>Canvas</b> , Cabernet Sauvignon by Michael Mondavi, California	<b>7</b>
<b>Rodney Strong</b> , Cabernet Sauvignon, Sonoma County	<b>11</b>
<b>Razor's Edge</b> , Shiraz, South Australia	<b>8</b>

Please enjoy our menu featuring regional cuisine, utilizing fresh and local ingredients. Be sure to save room for one of our savory, signature dessert creations. It is our pleasure to create an enjoyable culinary experience for you!

Bon Appétit!  
Executive Chef Matthew Warschaw