

***dry medium intensity red wines***

merlot, canvas	8.50
merlot, napa cellars	9.00
cabernet sauvignon, canvas	8.50
cabernet sauvignon rodney strong vineyards	10.75
shiraz, razor's edge	9.00

***dry full intensity red wines***

chianti, frescobaldi	13.00
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*(by the bottle)*

***dry sparkling wines***

sparkling, segura viudas brut, spain	34.00
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***sweet white / blush wines***

riesling, clean slate mosel-saar-ruwer, germany	34.00
champagne, moët et chandon white star, france	98.00
sparkling rose, j vineyards russian river valley	85.00
pinot gris, erath, oregon	32.00

***dry light intensity white wines***

pinot grigio, pighin, friuli, italy	37.00
pinot grigio, danzante, italy	34.00
pinot grigio, banfi castello san angelo, italy	49.00
sauvignon blanc, silver birch marlborough, new zealand	36.00

***dry medium intensity white wines***

chardonnay, franciscan estates california	45.00
chardonnay, canvas, california	32.00
chardonnay, robert mondavi private selection	
central coast, california	30.00
chardonnay, chateau ste. michelle columbia valley	33.00
chardonnay, isabel mondavi sonoma county, california	48.00

***dry light intensity red wines***

pinot noir, de loach russian river valley	32.00
pinot noir, macmurray ranch sonoma coast, california	50.00
pinot noir, chateau st. jean sonoma county, california	48.00

***dry medium intensity red wines***

merlot, napa cellars napa valley, california	34.00
merlot, canvas, california	32.00
merlot, franciscan napa valley, california	58.00
merlot, markham napa valley, california	49.00
merlot, j lohr los osos paso robles, california	36.00
cabernet sauvignon, canvas california	32.00
cabernet sauvignon rodney strong vineyards sonoma county, california	42.00
cabernet sauvignon, folie a deux napa valley, california	46.00
cabernet sauvignon beaulieu vineyards napa valley, california	49.00
shiraz, razor's edge, australia	34.00
shiraz, penfolds bin 128 coonawarra, australia	56.00

***dry full intensity red wines***

zinfandel, st. francis sonoma county	52.00
chianti, frescobaldi nipozzano, italy	57.00

## from field

**caesar salad** 10.00

chopped romaine lettuce, traditional dressing fresh parmesan white anchovy, and a warm garlic crouton  
chicken add 3.00 / 3 shrimp add 4.00

**heart of baby iceberg** 9.00

teardrop tomatoes, crumbled gorgonzola chopped bacon, creamy basil dressing

**apple, endive and feta salad** 9.00

lemon-thyme vinaigrette

**glass woods** 6.00

savory lettuces, sweet onions, grape tomatoes, asiago cheese crisps, fried prosciutto, white balsamic dressing

**chopped bbq chicken** 14.00

shredded mixed greens, sweet corn jicama, tortilla strips, jack cheese barbecue buttermilk dressing

**ocean salmon** 13.00

baby boston lettuce, romaine hearts spicy arugula avocado, lemon dijon vinaigrette

**traditional cobb salad** 13.00

grilled chicken, smoked bacon, egg avocado, blue cheese, and tomatoes tossed with lemon-dijon dressing

## to bowl

**chicken and matzoh ball soup** 6.00

**seafood chowder** 9.00

shrimp, scallops, lobster, corn potatoes, cream

**chicken ribbons** 10.00

buffalo style, chipotle pepper dip saffron mayonnaise

**roasted chicken tortilla soup** 7.00

avocado and pico de gallo

**smoked brisket chili** 9.00

sonoma jack and sharp cheddar cheeses, mini quesadillas

**salt and pepper rock shrimp** 10.00

basil grain mustard dipping sauce

## between bread

**crab cake** 14.00

brioche roll, shredded lettuce, tomato pommerey remoulade

**chicken boursin panini** 12.00

roasted red peppers, crimini mushrooms sauteed spinach, sourdough bread

**tuna salad** 11.00

brioche roll, lettuce ripe tomatoes

**chicken sandwich** 11.00

grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread Served with cucumber salad

**english-style club sandwich** 12.00

shaved turkey, smoked bacon fried egg and dijon spread

**soup and sandwich** 11.00

grilled panini bread, tomatoes white cheddar american and jack cheeses, cup of soup

**bbq brisket sandwich** 12.00

hickory smoked shredded beef

## fresh catch

**jumbo lump crab cakes** 25.00

pan-seared, pommerey remoulade old bay spiced fingerling potatoes pepper cabbage slaw

**grilled arctic char** 24.00

roasted potato, broccolini and citrus confit

**fish and chips** 17.00

beer battered cod, seasoned fries pommerey remoulade, hush puppies creamy coleslaw

**roasted red snapper** 23.00

braised endive, roasted fennel and citrus salsa

**pan seared sea bass** 22.00

stewed beans, roasted poblano salsa

## trademarks

**sweet and savory**

**duck fat fries** 9.00

roasted garlic mayonnaise homemade ketchup

**grilled chicken quesadilla** 11.00

avocado and pico de gallo quesadilla with roasted tomato salsa

**brick cheese**

**souprasatta panini** 10.00

roasted garlic tomato dipping sauce basil pesto

**lobster mac and cheese** 22.00

lobster, cavatelli pasta asiago parmesan mascarpone sharp cheddar and provolone cheeses roasted garlic cream

**cinnamon chipotle natural**

**chicken breast** 22.00

apple wood smoked, roasted fingerling sweet potatoes whiskey spiked red swiss chard

**lobster pot pie** 25.00

pearl onions, fingerling potatoes crimini mushrooms, root vegetables brandied lobster cream

## grilled and smoked

**angus burger** 12.00

8 oz. grilled burger, crisp lettuce sliced tomato and red onion garnishes french fries and mustard herb dip

**baby back ribs** 21.00

dry molasses rub, hickory smoked seasoned french fries baked butter beans, bookers bourbon bbq sauce

**new york strip steak** 29.00

yukon gold baked potatoes, horseradish sour cream, broccolini

**filet mignon** 25.00

yam yukon gold, white cheddar scalloped potatoes, knob creek molasses sauce

## wine list

(by the glass)

**dry sparkling wines**

sparkling, segura viudas brut 9.00

**sweet white / blush wines**

riesling, clean slate 9.00

**dry light intensity white wines**

pinot grigio, pighin friuli 9.50

sauvignon blanc, silver birch 9.00

**dry medium intensity white wines**

chardonnay, canvas 8.50

chardonnay, franciscan estates 12.00

**dry light intensity red wines**

pinot noir, de loach 8.50

pinot noir, macmurray ranch 12.00