

SMALL PLATES

FIZZ & FRIES Two Glasses of Simonnet-Febvre Brut Rose “Cremant” Pomme Frites	25
MEATBALLS MARINARA House Made Pork and Beef Meatballs Italian Herbs Red Chili Flakes Parmesan Cheese	12
CRISPY FRIED CALAMARI Flour Romano Cheese Tentacles & Squid Bodies Arrabbiata Sauce for Dipping Lemon	15
KOBE BEEF SLIDERS 100% American Wagyu Beef Pickle Basil Aioli Portuguese Brioche Bun	14
PORTOBELLO FRIES Portobello Mushrooms Panko Bread Crumbs Fried Garlic Aioli	11
CHARCUTERIE LONGBOARD Artisanal Board of Select Aged Dry Cured Meats & Cheeses <i>See Charcuterie Menu</i>	25
MAC ‘N’ CHEESE Four Cheese Blend Pancetta (Italian Bacon, Salt Cured Pork Belly) Scallions Crisped Bread Crumbs	15
BUFFALO STYLE CRISPY CAULIFLOWER Spicy! Deep Fried Bleu Cheese Dressing for Dipping Celery Sticks	12
CRAB CAKES Jumbo Lump Crab Meat Lemon Buerre Blanc	16
WICKED SHRIMP Spicy! Jumbo Prawns Sauteed House Made BBQ Sauce Spice Mix Grilled Rustic Baquette	18
BRUSCHETTA AL POMODORO Grilled Baguette Roma Tomatoes Garlic Basil EVOO Parmesan Cheese	10
TUNA TARTARE Handcut Big Eye Sashimi Grade Ahi Avocado Jalapeno Cilantro Scallions Wasabi Cream	18
POT STICKERS Chicken Dumplings Fried or Steamed Sweet Chili Sauce	11
STUFFED MUSHROOMS Spinach Walnuts Gruyere Cheese Lemon Buerre Blanc	12

STARTER SALADS & SOUP

GRILLED PEARS & ARUGULA SALAD Smoked Pistachios Ricotta Salata EVOO Organic Bee Honey Balsamic	11
CAESAR Hearts of Romaine Garlic Croutons Parmesan Cheese	9
OVEN BAKED ORGANIC GOAT CHEESE Organic Goat Cheese Baby Field Greens Pine Nuts Sun-dried Tomatoes Balsamic Vinaigrette	9
HEIRLOOM TOMATO & BURRATA EVOO Sea Salt Basil Balsamic Reduction	14
ICEBERG WEDGE Applewood Smoked Bacon Tomatoes Bleu Cheese Dressing Bleu Cheese Crumbles Scallions	11
ROASTED BEET Butter Lettuce Organic Goat Cheese Hearts of Palm Candied Walnuts Lemon Zest Port Wine Balsamic Vinaigrette	9
LOBSTER BISQUE Housemade Crostini of Cream Cheese Capers Fresh Dill Lobster Claw	12

ENTRÉE SALADS

THE GREEK Vine Ripened Tomatoes English Cucumber Red Onion Green Bell Pepper Capers Feta Cheese Nicoise Olives Fresh Oregano EVOO Red Wine Vinegar Add Seared Rare Sashimi Grade A Ahi 12 Add Fresh Grilled Wild King Salmon 12	18
OVEN BAKED ORGANIC GOAT CHEESE Organic Goat Cheese Baby Field Greens Pine Nuts Sun-dried Tomatoes Balsamic Vinaigrette	18
GRILLED CHICKEN CAESAR Hearts of Romaine Garlic Croutons Parmesan Cheese	19
SEAFOOD LOUIE Poached Jumbo Prawns King Salmon Dungeness Crab Shaved Iceberg and Romaine Lettuce Avocado Cucumber Tomato Asparagus Deviled Eggs with Applewood Smoked Bacon Lemon Vinaigrette House Made Thousand Island Dressing	26
WARM STEAK Grilled Rib Eye Baby Field Greens Roma Tomatoes Caramelized Red Onions Sautéed Mushrooms Gorgonzola Cheese Balsamic Vinaigrette	20
CHOPPED Chicken Applewood Smoked Bacon Smoked Turkey Bell Peppers Walnuts Jicama Cucumber Roma Tomatoes Hearts of Romaine Feta Cheese Lemon-Garlic Dressing	19
CLASSIC TUNA NICOISE Seared Rare Sashimi Grade Ahi Baby New Potatoes Haricot Verts Kalamata Olives Capers Red Onion Artichoke Baby Field Greens Hard Boiled Egg Balsamic Vinaigrette	21
ROASTED BEET Butter Lettuce Organic Goat Cheese Hearts of Palm Candied Walnuts Port Wine Balsamic Vinaigrette	19

*Join us for free-flowing Champagne, Mimosas & House Made Sangria at Brunch every
Saturday from 11 a.m. until 3 p.m. & Sunday from 10 a.m. until 3 p.m.
Sunday is Pajama-Jam Brunch and we encourage all adults to come in your best Pajama attire*

ENTRÉE SELECTIONS

BRAISED SHORT RIBS Roasted Cipollini Onions Baby carrots Port Wine Reduction Creamy Polenta	26
GRILLED CENTER CUT 8 oz. FILET MIGNON Herbed Steak Butter Garlic Mashed Potatoes Add Grilled Jumbo Prawns 12	42
GRILLED CENTER CUT 14 oz. RIB EYE STEAK Herbed Steak Butter Garlic Mashed Potatoes Add Grilled Jumbo Prawns 12	39
GRILLED HANGER STEAK Pan Jus Reduction Caramelized Onions Garlic Mashed Potatoes Grilled Asparagus	30
FRESH ORGANIC JIDORI CHICKEN “Chicken of the Earth” Pan Roasted Rosemary Basil Crisp Onion Strings Garlic Mashed Potatoes Natural Pan Jus	26
CHICKEN MADEIRA Mushrooms Madeira Wine Cream Sauce Garlic Mashed Potatoes	20
FRESH GRILLED WILD KING SALMON <i>Please See Our Fresh Sheet For Today’s Preparation</i>	Market Price
FRENCH CUT DOUBLE LOIN PRIME PORK CHOP Grilled and Pan Roasted Apricot Glaze Black Currants Tomato and Sweet Onion Chutney Garlic Mashed Potatoes Fresh Braised Vegetables	26

PASTA

CAPELLINI POMODORO Crushed Tomato Sauce Garlic Basil Parmesan Cheese	16
With Sautéed Chicken	21
With Sautéed Jumbo Prawns	28
RIGATONI BOLOGNESE Italian Sausage Red Chili Peppers Pear Tomatoes Crushed Garlic Roasted Red Bell Peppers Oregano Roasted Red Pepper Cream Sauce Parmesan Cheese	20
PENNE SALMON IN SCOTCH CREAM Fresh Wild King Salmon Fresh Roma Tomatoes Capers Grilled Asparagus Scotch Cream Sauce Gremolata	22
SPAGHETTI & MEATBALLS House Made Pork and Beef Meatballs Garlic Basil Marinara Parmesan Cheese	18
FARFALLE MADEIRA Sautéed Chicken Breast Crimini Mushrooms Bow Tie Pasta Madeira White Cream Sauce Parmesan Cheese	19
FETTUCINE & CHICKEN Sautéed Chicken Breast Sun-Dried Tomatoes Garlic Cream Sauce Parmesan Cheese	19

RISOTTO

ANDOUILLE SAUSAGE Marsala Wine Potatoes Garlic Vegetable Stock Parmesan Cheese	20
CHICKEN WITH RED BELL PEPPERS & ASPARAGUS Sautéed Chicken Breast Garlic Thyme Dry Roasted Tomatoes Parmesan Cheese	19
VEGETARIAN WILD MUSHROOM Vegetable Stock Portobello Crimini Shiitake Garlic Basil Parmesan Cheese	18
SEAFOOD Jumbo Prawns Sea Scallops Sundried Tomatoes Garlic Basil Lemon Zest	26

SIDES

6

Fresh Hand Cut Kennewick Pomme Frites
Fresh Hand Cut Kennewick Garlic Steak Fries
Fresh Hand Cut Sweet Potato Fries
Israeli Cous Cous, Onions, Garlic, Red Peppers

8

Grilled Asparagus
Sautéed Mushroom Medley
Sautéed Spinach, Garlic, Pine Nuts
Garlic Mashed Potatoes
Seasonal Fresh Vegetables

12

Grilled Jumbo Prawns
Grilled Wild King Salmon
Seared Rare Sashimi Grade A Ahi

Please let your Server or Bartender know of any food allergies we need to be aware of.

PIZZA

Our Pizza dough is freshly made and aged for 24 hours, hand stretched and topped with the freshest Vegetables, Meats and Cheeses

Pizzas can take up to 25 minutes to bake

MARGHERITA Basil Roma Tomatoes Mozzarella Crushed Tomato Sauce	15
THE ECLECTIC Applewood Smoked Bacon Mushrooms Bermuda Onions Fresh Garlic Mozzarella Tomato Sauce	18
PEPPERONI Crushed Tomato Sauce Mozzarella	16
BBQ CHICKEN PIZZA Red Onions Caramelized Pineapple Jalapeño Mozzarella	16
FRESH VEGETABLE Crushed Tomato Sauce Mushroom Onion Green Bell Pepper Black Olives Garlic Mozzarella Sliced Roma Tomato	17

SANDWICHES AND BURGERS

All Sandwiches and Burgers are served with choice of House Salad, Pomme Frites or Sweet Potato Fries

Substitute Caesar Salad or Garlic Steak Fries Add 3

KOBE BURGER 1/2 lb. 100% American Wagyu Beef Burger Butter Lettuce Roma Tomatoes Basil Mayo Portuguese Brioche Bun Pickle Spear Add One Of The Following: Applewood Smoked Bacon Sautéed Mushrooms Caramelized Onions Fried Egg Gorgonzola Cheddar Swiss Provolone 2 <i>Add Avacodo 4</i>	16
THE WICKED BURGER 1/2 lb. 100% American Wagyu Beef Burger Spicy! House Made Wicked BBQ Sauce Caramelized Onions Crumbled Bleu Cheese Portuguese Brioche Bun Pickle Spear <i>Roll Up Your Sleeves!</i>	18
STACKED FARMERS BLT Crisp Pancetta Burrata Fresh Tomatoes Arugula Basil Mayo	16
GRILLED CHICKEN & BRIE Toasted Ciabatta Roll Butter Lettuce Red Onion Tomato Peperoncini Basil Aioli	17
THE CLUB 1/2 lb. Smoked Turkey Breast Applewood Smoked Bacon Butter Lettuce Roma Tomatoes Basil Mayo Artisan 9-Grain Bread <i>Add Avacodo 4</i>	16
STEAK SANDWICH 8 oz. Grilled Rib Eye Roasted Red Peppers Sautéed Wild Mushrooms Caramelized Red Onions Butter Lettuce Fire Roasted Tomatoes Basil Mayo Horseradish Cream Baguette	21
SALMON BURGER Fresh King Salmon Filet Roma Tomatoes Avocado Butter Lettuce Pickle Spears Basil Mayo Portuguese Brioche Bun Peperoncini	19
VEGGIE BURGER Butter Lettuce Roma Tomatoes Onion Basil Mayo Portuguese Brioche Bun	16

BEVERAGES

Strawberry Ginger Fizz	5	Iced Mocha Latte Iced Cappuccino	6
Ginger Lime Fizz	5	Organic Hot Tea	4
Lemonade or Arnold Palmer	3.5	Milk	3
Mintonade	5	Cranberry	4
Tropical Ice Tea	3.5	Fresh Squeezed Orange Juice	6
Coffee	4	Coke Diet Sprite or Root Beer	3
Espresso	5	Sole Sparkling Water	Small 4 Large 8
Cappuccino Cafe Latte Mocha Latte	6	Sole Still Water	Small 4 Large 8

We Proudly Serve Local Organic Black Gold Coffee and Caffe Volcan Espresso From Supreme Bean

ECLECTIC

FINE FOOD & SPIRITS

CHAMPAGNE AND SPARKLING

Borgo Magredo Prosecco, Italy	<i>Split</i>	12
Segura Viudas Brut, Cava Reserva, Spain	<i>Split</i>	10
Roederer Estate Brut, Anderson Vally, CA NV	<i>Demi</i>	24
Roederer Estate Brut, Anderson Valley, CA NV		48
L'Ermitage Brut, Roederer Estate Anderson Valley, CA '04		84
Simonnet-Febvre Brut Rose "Cremant" France, NV	Gls. 15	56
Fantinel, Prosecco, Extra Dry, Italy NV		39
Nicolas Feuillatte, Brut Rose Champagne, France, NV		78
Veuve Clicquot, Brut Champagne, Reims, France NV		96
Dom Ste Michelle, Columbia Valley, WA NV		32

WHITE WINES

Sauvignon Blanc/Pinot Grigio – Gris	Gls	Btl
The Crossings, Sauvignon Blanc, New Zealand '14	10	36
J. Lohr, Sauvignon Blanc, Carol's Vineyard Napa Valley, CA '12		44
Cakebread Cellars, Sauvignon Blanc Napa Valley, CA '13		66
Grassini, Sauvignon Blanc, Santa Barbara, CA '13	14	52
Benziger, Sauvignon Blanc, Sonoma, CA '12		38
Santa Margherita, Pinot Grigio, Italy '14		52
Daniel Gehrs, Pinot Gris, Santa Barbara, CA '11	11	40
Principato, Pinot Grigio, Italy '14	9	32

Fruit Forward

Trefethen, Dry Riesling, Napa Valley, CA '14	11	40
Curtis, Heritage, Viognier/Roussanne/Marsanne Central Coast, CA '12		40
Paul Jaboulet, Parallele 45, Rose, France '13	11	40
Tenimenti, "Ca' Bianca", Moscato d' Asti, Italy	10	36

Chardonnay

Brewer-Clifton, Sta. Rita Hills, Central Coast, CA '11		62
Brewer-Clifton, Mt. Carmel, Central Coast, CA '11		82
Jordan, Russian River, CA '12		75
Chateau Ste Michelle, "Mimi" Horse Heaven Hills, WA '13	12	44
Robert Hall, Paso Robles, CA '12		38
Girard, Russian River Valley, CA '12		54
J. Lohr, Arroyo Seco, Monterey, CA '13	14	52
Salmon Creek, California '14	9	32
Neyers, Carneros District, CA '12		62

Ports/Late Harvest

	2oz	Gls
Churchill's '05 Late Bottle Vintage		14
Taylor Fladgate 10 Year Old Tawney		12
Fonseca Porto 20 Year Old Tawney		18
Fonseca Bin No. 27 Reserve		10
Presidential Fine Ruby Porto		8
Dolce Late Harvest, Napa Valley, CA '09		20

RED WINES

Cabernet/Bordeaux Blend	Gls	Btl
Smith & Hook Cabernet Central Coast, CA '13	14	52
J. Lohr Cabernet, Hilltop Vineyard Paso Robles, CA '11		65
Newton Vineyards Cabernet "The Puzzle" Napa Valley, CA '13		175
Flora Springs Cabernet, Napa Valley, CA '12		75
Sawbuck Cabernet, California '13	10	36
Girard, Artistry, Napa Valley, CA '11		75
Justin Vineyards, Isosceles, Paso Robles, CA '10		120
Grassini, Articondo, Happy Canyon Santa Barbara, CA '12		69
Grassini Cabernet, Happy Canyon Santa Barbara, CA '10		120
Kenwood Cabernet, Artists Series Sonoma, CA '09		140

Merlot

Emmolo, "By Caymus", Napa Valley, CA '12 Specialty Bottled in Litres, Unique and Rare!		95
Robert Hall, Paso Robles, CA '13	12	44
Trentadue La Storia, Alexander Valley Estate Alexander Valley, CA '11		48
Salmon Creek, California '13	9	32
Grgich Hills, Napa Valley, CA '04		75

Pinot Noir

Domaine Drouhin, Willamette Valley, Oregon '13		70
Backhouse, California '13	10	36
Archery Summit, Premier Cuvée Willamette Valley, Oregon '12		70
"Meiomi", California Coastal '14	14	52
Rusack, Santa Barbara, CA '11		72
Rusack, Santa Catalina Island Vineyard, CA '11		105
Orogeny, Russian River Valley, CA '14	17	64
Laetitia, Reserve du Domaine Arroyo Grande Valley, CA '13		74

Bold – Fruit Forward

Marques de Murrieta, Reserva Rioja. Spain '10		42
Napa Cellars, Zinfandel, Napa Valley, CA '12	12	44
Wiens Family Cellars, Bare Knuckle, Petite Sirah Temecula, CA '13		64
Salentein Killka, Malbec, Mendoza, Argentina '13	12	44
Evodia, Old Vine Grenache, Spain '14	12	44
Neyers, California Red, Sage Canyon '11		46
Lo Nuevo, Old Vine Tempranillo, Spain '09	12	44
Justin Vineyards Savant, Syrah/Cabernet Paso Robles, CA '13		110
Finca El Origen Gran Reserva, Malbec Mendoza, Argentina '10		65
M. Chapoutier Les Varonniers, Syrah, France '11		140
Consilience, Syrah, Santa Barbara, CA '13		48

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