



DINNER FRESH SHEET

Handcrafted Cocktails

Ultimate Gin & Tonic
St. George Handcrafted Dry Rye
or Terroir Gin, Bottle of Fever
Tree Mediterranean Tonic Water
Lime Wedge
14

Barrel Aged Negroni
Small Batch In House
Oak Barrel Aged, St. George Dry
Rye Gin, Campari, Antica Carpano
Sweet Vermouth
13

The Roosevelt Cocktail
Fresh Crushed Orange
Mount Gay Rum, Cointreau
House Made Simple Syrup
Fresh Orange Peel
12

Starters

Tuscan Tomato Basil Soup
Fresh Pureed Tomatoes, Basil, Vegetable Stock
Large Crostini , Topped with Parmesan Reggiano Cheese
9

The Blue's
The Classic from Simon & Seafort's Restaurant in Anchorage, AK, Circa 1978
Crisp Cut Hearts of Romaine, Chopped Egg, Slivered Almonds, Chilled Bay Shrimp,
Creamy Blue Cheese Dressing, Blue Cheese Crumbles
14

White Sea Bass Ceviche
Serrano Chili Pepper, Habanero Chili Pepper, Red Onion, Tomatoes, Cilantro
Fresh Lime Juice, Oregano, Garlic, Avocado, Served with Fresh Tortilla Chips
10

Entrées

Kumquat Glazed Cornish Game Hen with Applewood Smoked Bacon
Wild Rice with Dried Cherries
27

Thai Curry Penne Pasta with Grilled Scallops
Red Curry Chili Paste, Coconut Milk, Marsala Wine
Sweet Tomato Chutney, Sweet Basil
26

Beef Stroganoff
Braised Tenderloin, Port Wine Sauce, Mushrooms, Onions
Green Peas, Fresh House Made Pappardelle Pasta, Dollop of Sour Cream
24

Fresh Scottish Wild King Salmon
Simply Grilled, Lemon Caper Berry Beurre Blanc, Wild Rice with Dried Cherries
28

Evodia
Old Vines Garnacha
Atea, Spain 2014
*A blend of 90% Grenache and
10% Syrah. Bright bold fruit, Long
lingering finish.*
12 gl / 44 btl

Roederer Estate Brut
Champagne
Anderson Valley NV 375ml.
*Our selection as the finest
Sparkling Wine in California
Today. Smooth & Elegant!*
Perfect for 2! 24

Rusack
Chardonnay
Santa Barbara County, CA 2014
*Exceptional Fruit with Balanced
Acidity. Honeydew Melon
Asian Pear & Orange Blossom.*
14 gl / 52 btl