

SOUPS & STARTERS

Maine Lobster Bisque | 12

Black Bean Soup | 8 GF

Sour Cream, Red Onions

Phyllo Wrapped Shrimp | 18

Crispy Shrimps, Creamy Spicy Dipping Sauce

Steamed Mussels | 19

Chorizo, Garlic, Tomato, White Wine, Garlic Bread

Lettuce Wraps | 18

Pulled Duck, Rice, Kimchee, Hoisin, Peanut Sauce

Cape Cod Calamari | 18

Fried Crisp or Sautéed in Garlic Butter

Escargot Bourguignon | 18

Garlic-Herb Butter, Crispy Bread

Duck Liver Pâté | 16

In-house Smooth Pâté, Cornichons, Dijon Mustard, Red Pepper Jelly, Toast Points

Oysters on the Half Shell (3) | 9 (6) | 18 GF

Mignonette, Cocktail Sauces

Tuna Tataki | 18

Sliced Sesame Seared Prime Tuna, Wasabi, Ponzu Drizzle

Jumbo Lump Crab Meat | 22

Garlic Butter, French Bread

FRESH FROM THE GARDEN

Watermelon, Burrata & Tomato Salad | 16 GF

Toasted Pistachios, Balsamic Glaze, Basil

Field of Greens | 14 GF

Organic Greens, Poached Pear, Walnuts, Feta, Citrus-Vanilla Bean Vinaigrette

Roasted Beets & Goat Cheese Salad | 15 GF

Organic Greens, Roasted Beets, Goat Cheese, Apples, Walnut Vinaigrette

The Wedge | 14 GF

Crisp Iceberg Lettuce, Apple Wood Smoked Bacon, Red Onion, Tomato, Creamy Blue Cheese Dressing

Small House Salad | 10 GF

Artisan Greens, Radishes, Cucumbers, Tomatoes, Carrots, House Dressing

Classic Caesar Salad | 15

DINNER SALADS

Steak and Wedge Salad | 26 GF

Grilled Beef Tenderloin Over Iceberg Lettuce, Point Reyes Blue Cheese, Tomatoes, Applewood Smoked Bacon, Red Onions

Classic Caesar Salad

Chicken | 24 Salmon | 32

Crisp Romaine, Classic Caesar Dressing, Croutons

Pan-Seared Faroe Salmon Salad | 32 GF

Mixed Spring Lettuce, Radishes, Cucumbers, Carrots, Berries, Toasted Almonds, Vanilla Bean Vinaigrette

ENTRÉES FROM THE SEA

Macadamia Nut Crusted Grouper | 40

Mango Butter Sauce, Vegetables, Potatoes Dauphinoise

Miso Sea Bass | 47

Jasmine Rice, Fruit Salsa

Peppercorn Crusted Tuna | 37

Steamed Spinach, Miso Demi, Crispy Potato Nest

Faroe Island Salmon | 36 GF

Parsnip Purée, Steamed Spinach, Vanilla Citrus Butter Sauce

Sautéed Yellowtail Snapper | 37

Capers, Lemon, White Wine, Vegetables, Potatoes Dauphinoise

Seafood Risotto | 47 GF

with Lobster, Shrimp and Pan Seared Scallops

Cioppino | 37

Classic West Coast Stew with Shrimps, Scallops, Calamari, Mussels, Catch of the Day, Wine, Herbs, Garlic Bread

PASTA SELECTIONS

Veal Casarecce Pasta | 32

Tender Braised Veal Ragout with Pasta

Porcini Mushroom Raviolis | 28

Mushroom-Cream Sauce

Butternut Squash Raviolis | 26

Steamed Spinach, Toasted Macadamia Nuts, Butternut Cream

Lobster Raviolis | 35

Light Vodka-Tomato Sauce

ENTRÉES FROM THE LAND

Veal Alexander | 45

Pan-Seared French Veal Tenderloin, Mushrooms, Potatoes Dauphinoise, Vegetables, Sauce Perigourdine

Moroccan Lamb Tagine | 38

Braised Lamb Shoulder, Sun-Dried Apricots and Figs, Vegetables, Cous-Cous

Crispy Duck | 48

Half Duck, Sweet Potato, Lingonberries, Vegetables, Port Wine Reduction

Chicken Milanese | 32

Italian Bread Crumbs, with Pasta Alfredo or Salad

Monika's Portabello Mushroom | 21 GF/V

Grilled Mushroom, Parsnip Purée, Asparagus, Caramelized Bell Peppers, Onions, Crispy Shoestring Potatoes

12 oz. Berkshire Center-Cut Pork Chop | 40

Topped with Caramelized Apples, Vegetables, Potatoes Dauphinoise

5 oz. Petit Filet Mignon | 45

Fried Onions, Vegetables, Potatoes Dauphinoise

16 oz. Cowboy Steak | 65

Grilled, Garlic Butter, Truffle Fries

12 oz. USDA Prime Steak Frites | 85

Choice of Maître d'Hôtel Butter or Sauce au Poivre

Gluten Free | GF Vegan | V Corkage Fee | 35

BEER

Import

Amstel Light, Dutch | 7

Heineken, Dutch | 7

Heineken (Non-Alcoholic), Dutch | 7

Kronenbourg 1664, French | 7

Stella Artois, Belgium | 7

Warsteiner, German | 7

Domestic

Lagunitas IPA | 6

Sam Adams, Seasonal | 6

Michelob Ultra | 6

Yuengling Lager | 6

Bud Light | 6

Other

San Pellegrino, Sparkling | 5.50

Evian, Still | 5.50

Soft Drinks, Iced Tea | 4

COCKTAILS & LIQUOR

COCKTAILS

Signature Cocktails | 14

Martini Alexander
Sake, Vodka, Pickled Ginger, Cucumber
French Martini
Vodka, Chambord, Grand Marnier
Peary Barry
Pear Vodka, Pear Puree
The Big Sur Citra
Grey Whale Gin, St. Germain Liqueur, Grapefruit, Basil

GREY GOOSE ESSENCES | 14

Watermelon Basil
Splash of Cranberry
White Peach Rosemary
Splash of Grapefruit
Strawberry Lemongrass
Splash of Cranberry

LIQUOR

Single Malt

Dalwhinnie 15yr
Glenlivet 12yr
Glenmorangie 10yr
Laphroaig 10yr
Macallan 12yr
Oban 14yr

Bourbon

Angel Envy
Basil Hayden 8yr
Bulleit
George Dickel
Knob Creek
Maker's Mark
Maker's Mark 46
Michter's 10yr
Widow Jane 10yr
Woodford Reserve

TEQUILA

Casa Dragones Blanco
Casamigos Reposado
Don Julio Blanco
Don Julia 1942 Anejo
Patron Silver
Tequila Ocho

Port

Graham's 10Yr
Graham's 20Yr

Sauternes

Castelnau

WHITE & ROSÉ BY THE GLASS

Sparkling

Gambino Prosecco Brut, ITA | 12
Gambino Cuvée, ITA | 12
Nicolas Feuillatte, Champagne | 19

Rosé

Fleurs de Prairie, FRA | 14

Pinot Grigio

Santa Cristina, ITA | 12
Santa Margherita | 16

Chardonnay

Wente, Morning Fog, Livermore | 13
Sonoma-Cutrer, Sonoma Coast | 15
Brea, Santa Lucia Highlands | 17
Joseph Drouhin, Chablis, FRA | 19
Rombauer, Carneros | 23

Sauvignon Blanc

Babich, Marlborough, NZL | 12
Ferrari-Carano, Fume Blanc, Sonoma | 14
Decoy, Napa | 15
Sancerre Les Belles, FRA | 19
Cakebread, Napa | 22

Riesling

Château Ste. Michelle, Columbia Va. | 12

RED WINES BY THE GLASS

Pinot Noir

Elouan, Coastal Oregon | 13
Meiomi, Sonoma | 15
La Créma, Willamette Valley | 20

Cabernet

Wente, Livermore Valley | 13
Daou, Paso Robles | 15
Quilt, Napa | 18
Joseph Carr, Rutherford | 20

Merlot

Wente, Sandstone, Livermore Valley | 13

Sangiovese

Castello de Bossi, Chianti Classico | 14

Malbec

Cuarto Dominio, Lote 44, Mendoza | 14

Syrah

Jean-Luc, Rhone Valley, FRA | 14

Beaujolais

Thibault Ducroux, En Roue Libre | 17

HOUSE WINES BY THE GLASS

Sparkling

Gambino Prosecco Brut, ITA | 12

Pinot Grigio

Santa Christina, ITA | 12

Chardonnay

Wente, Morning Fog, Livermore | 13

Sauv. Blanc

Babich, Marlborough, NZL | 12

Cab. Sauv.

Wente, Livermore Valley | 13

Pinot Noir

Elouan, Coastal Oregon | 13