

~ Starters ~

Crab Cakes Lemon-Frisée Slaw and Rémoulade Sauce 12.00
Wynns Coonawarra Sauvignon Blanc, Australia '05 8.50

Prince Edward Island Mussels White Wine, Roasted Garlic, Tomatoes, and Basil 15.00
King Estate Pinot Gris, Russian River Valley '06 10.00

Fried Calamari Pepperoncini Relish 12.00
Jekel Gewurztraminer, Monterey '05 9.00

Yellowfin Tuna Tartar Wonton Crisps, Blood Orange Vinaigrette, and Citrus Crème Fraiche 14.00
Iron Horse Fairy Tale Cuvée Blanc de Blanc, Sonoma '98 12.50

Crispy Duck Roll Spiced Apple Chutney and Soy-Chili Glaze 12.00
Beyond Sauvignon Blanc, South Africa '06 8.50

Buttermilk Fried Shrimp Granny Smith Apple-Celery Root Slaw and Horseradish Cream Sauce 15.00
Neil Ellis Sauvignon Blanc, Groenekloof '06 9.50

Narcossee's Seafood Bisque Maine Rock Crab and Sourdough Crostini 9.00
Frank Family Vineyards Chardonnay, Napa Valley '05 13.50

BLT Salad Heirloom Tomatoes, Prosciutto Vinaigrette, Bibb lettuce and Parmesan-Asiago Croutons 14.00
King Estate Pinot Gris, Oregon '06 10.00

Romaine Salad Caesar Dressing, Croutons, and Parmigiano-Reggiano Cheese 9.00
Amavi Cellars Syrah, Walla Walla Valley '05 12.50

Artisan Cheeses ... California Humboldt Fog, Rogue River Oregon Blue, and Aged Canadian White Cheddar 12.00
Fairview Primo Pinotage, South Africa '03 12.50

~ Chef's Recommendations ~

Roasted Beet Salad Golden and Chiogga Beets, Laura Chenel's Chevre Cheese, Candied Pecans, Haricot Verts, Frisée, Watercress, and Orange-Anise Vinaigrette 15.00
Bonterra Viognier, Mendocino County '06 11.00

Pan Seared Swordfish Toasted Fennel Orzo, Baby Heirloom Tomato Confit, and Basil Oil 30.00
Cloudline Pinot Noir, Oregon '06—12.50

~ Entrées ~

Pan-seared Ahi Tuna Lemon Sticky Rice, Thai Curry Broth, Baby Bok Choy, Green Garlic, and Mushrooms 33.00
Chateau Ste Michelle Eroica Riesling, Columbia Valley '06 12.50

Grilled Scallops Wild Mushroom Risotto, Fresh Peas, Crispy Pancetta, and Porcini Mushroom Broth 32.00
Spice Route Chenin Blanc, South Africa '06 9.00

Crab-crusting Flounder Crushed Fingerling Potatoes, Haricot Vert, and Meyer Lemon Butter Sauce 31.00
Chalk Hill Imagine Chardonnay, Sonoma '05 11.00

Grilled Salmon Yukon Gold Potatoes, Sunchokes, Baby Carrots, Spinach, and White Truffle Beurre Blanc 28.00
Estancia Pinot Noir, Monterey '06 10.50

Steamed Whole Maine Lobster Potato Gratin and Steamed Baby Broccoli 58.00
Steamed Whole Maine Lobster has very tender claws and knuckles; the tail has a firm texture
Mer Soleil Chardonnay, Central Coast '05 15.00

Herb-crusting Lamb Loin White Cheddar Grits, Sweet Tomato Reduction, and Watercress 30.00
Ridge Geyserville Zinfandel, Sonoma '05 17.00

Grilled Filet Mignon Potato Gratin and Green Peppercorn-Brandy Sauce 39.00
Frank Family Vineyards Cabernet Sauvignon, Napa Valley '03 17.00

Free Range Chicken Breast "Loaded" Mashed Potatoes, Baby Spinach, and Nueske's Bacon Vinaigrette 26.00
King Estate Pinot Noir, Oregon '06 13.00

Spring Vegetables Herbed Polenta and Heirloom Tomato Pizza, Green Garlic and Leek Risotto, White Cheddar and Granny Smith Apple Club Sandwich, and Broccoli Tempura with Olive Tapenade 20.00
Bonny Doon Le Cigare Volant, California '03 15.00

Surf and Turf Twin Filet Mignon Medallions, Butter-poached Lobster Tail, Potato Gratin, and Green Peppercorn-Brandy Sauce 58.00
Northstar Merlot, Columbia Valley '03 19.00

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

An 18% service charge is added for parties of 6 or more.