



# Dinner

## Appetizers

Mediterranean Seafood Sampler	12
Ahi Tuna - Smoked Salmon & House Made Seafood Salad	
Mezze and Then Some	12
Traditional Hummus - Paddle Fish Caviar - Baba Ghanoush - Tomato Relish - Grille Pita	
Artesian Cheese Board	14
Selection of Cheese - House Jams - Honey Walnut - Dried Fruit	
Charcuteried Board	14
House Made Pate - Duck Liver - Imported Cured Meats	
White Truffle Espresso Beef Carpaccio	15
Lobster Ravioli	16
In a Shallot Cream Sauce	
Fire Eggplant Parmigiana	14
Chicken Ravioli Paired with Mushroom Ravioli	15
Tossed in Parmesan Cream Sauce - Tomato Coulis	
Pan Seared Duck	15
Goat Cheese & Pepper Strudel - Blueberry Gastrique	

## Soups

Corn & Crab Cappuccino	9
Blue Crab - Tarragon - Saffron - Spicy Cream	
Oyster Rockefeller	8
Baby Spinach - Fresh Fried Oyster	
Farm Chicken Zuppa	9
Pancetta - Spicy Peppers - Heirloom Tomatoes - Cream - Crispy Tortilla	
Squash Minestrone	8

## Salads

Roasted Beets	13
Variety Beets - Whipped Goat Cheese - Spicy Pecans - Greens Watermelon Tuscan Olive Oil Vinaigrette	
Classic Caesar	11
Add Grilled Steak - Chicken - Shrimp (6)	
Spinach Salad	15
Baby Spinach - Gorgonzola Cheese - Golden Raisins - Cranberries - Butternut Squash - Pancetta - Shallot Vinaigrette	
Black Tuscan Kale Salad	14
Burrata - Apple & Pear Chips - Crispy Prosciutto - Poached Egg Tossed Green Goddess Dressing	

## Entrees

Classic Eggplant Parmigiana	18
Pasta Duet	21
Lobster Ravioli Tossed Parmesan Cream Sauce – Fettucine Meat Ragu	
Double Pork Chop	23
Polenta – Braised Kale & Mustard Green – Carrots – Squash – De vin Sauce	
Tuscan Chicken	22
Potato Logs – Roasted Cauliflower – Honey Carrots – Potato Puree Brussel Sprouts	
Roasted Sea Bass	28
Crab & Lobster risotto – Saffron Asparagus – Carrots – Swiss Chard – Beurre Blanc	
Filet Mignon & Grilled Shrimp	29
Potato au Gratin, Sautéed Mushrooms – Carrots – Asparagus – Brussels Sprouts – Rich Demi Glaze	
Cattleman Duet	32
Braised Short Ribs – Double Lamb Chop – Potato Puree – Carrots – Brussels Sprouts – Veal Demi Glaze	
Wagu Hamburger	17
Caramelized Onions – Heirloom Tomato – Pickles – Spicy Aioli – Mushrooms – Arugula – Cheddar Cheese – with Brussels Sprouts And Yukon Potato Log	

## From Our Brick Oven

Margherita	14
Tomato – Basil – Mozzarella	
Grilled & Roasted Veggie	14
Zucchini – Squash – Peppers Eggplant – Pesto – Gorgonzola And Provolone Cheese	
Surf & Turf	17
Salmon – Prosciutto – Artichoke Tomatoes – Onion – Mozzarella Capers – Sour Cream – Sausage	
Chicken & Kale	16
Rosemary – Parmesan Cream Provolone & Mozzarella Cheese	

## On the Side

Potato Puree	7
Fettuccini	8
Parmesan Cream Sauce	
Roasted Cauliflower	8
Grilled Asparagus	8
Sautéed Mushrooms	7
Crab & Lobster Risotto	10
Potato au Gratin	9
Mascarpone Polenta	9

Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about food ingredients used please ask a member of the restaurant team. Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical

# Wine

## Red Wines

Silver Oaks, Cabernet Sauvignon, Alexander Valley, 2014	185
B-Side, Cabernet Sauvignon, North Coast, 2016	50
Black Stallion, Pinot Noir, Los Carneros, 2017	54
Twonney Cellars by Silver Oaks, Pinot Noir, Russian River, 2016	115
Oak Leaf, Merlot, California	30
Stags Leap, Chase Creek, Merlot, 2005	155
Chateau de Rochemorin, Bordeaux, 2014	98
Domaine de Cambes, Bordeaux, 2015	125
La Bastide Dauzac, Margaux, 2012	155
Medalla Gran Reserva, Cabernet Sauvignon, Maipo Valley, Chile, 2012	36
The Hess Collection, Allomi, Cabernet Sauvignon, Napa Valley, 2016	85
Stag's Leap, Artemis, Cabernet Sauvignon, Napa Valley, 2015	140
Frog Leaps, Cabernet Sauvignon, Rutherford, Napa Valley, 2016	128

## White Wines

Heitz Cellar, Chardonnay, Napa Valley, 2015	78
Hess, Shirltail Creek, Sauvignon Blanc, 2017	42
Hugel, Pinot Gris, Alsace, 2015	55
Heitz Cellar, Sauvignon Blanc, Napa Valley, 2016	65
Joseph Phelps, St. Helena, Sauvignon Blanc, 2017	88
Toad Hollow, Unoaked Chardonnay, Mendocino County, 2017	42
Benziger, Sauvignon Blanc, Napa Valley, 2017	35

## Sparkling & Champagne Wines

Veuve Clicquot, Yellow Label, Brut, France	182
Pol Roger, Reserve, Brut, France	140
Krug Grande Cuvee, Brut, France	350
Lindeman's Bin 25, Sparkling, Brut	

### Red Wine by the Glass

B-Side, Cabernet Sauvignon	13
Black Stallion, Pinot Noir	13
Oak Leaf, Merlot, California	10
Medalla Gran Reserva, Cab. Sauv.	9

### White Wine by the Glass

Heitz, Cellar, Chardonnay, Nape	15
Hugel, Pinot Gris, Alsac	13
Toad Hollow, Unoaked Chardonnay	11
Benziger, Sauv. Blanc	9

### Signature Cocktails

Boulevardier	14
Four Roses Bourbon - Campari - Sweet Vermouth - Dash of Bitters	
Old Fashioned	15
George Dickel Rye - House Made Vanilla Walnut Syrup - Ango - Peychauds	
Aperol Spritz	13
With Lindeman's Brut - Aperol - Soda	
Paloma	14
Cielo Repo - Cointreau - Fresh Lime Grapefruit Juice - Simple Syrup	

