



## S M A L L P L A T E S

LOBSTER BISQUE, coriander oil \$10

ROMAINE HEART SALAD, shaved parmesan, rye croutons \$8  
Add grilled chicken breast \$7

WILD ARUGULA, grilled peaches, red onion slices, goat cheese, preserved lemon-poppy vinaigrette, rye croutons \$10

MACARONI & CHEESE, five cheese, pulled prosciutto, parmesan crust \$14

CRISPY CALAMARI, garlic -ginger dipping sauce \$13

## W O O D F I R E D P I Z Z A

FOUR CHEESE, tomatoes, basil \$13

PROSCIUTTO & FIG, balsamic, mascarpone cheese, truffle oil \$17

SMOKED SALMON, dill crème fraiche \$20

PEPPERONI, marinara sauce, mozzarella \$15

MUSHROOM, garlic confit, fontina, chives \$16

*(Chef's wine recommendation: Francis Ford Coppola "Votre Sante", Sonoma County 2009 Pinot Noir, \$10 glass)*

## L A R G E P L A T E S

SMOKED LOBSTER CLUB, bacon, arugula, toasted whole grain bread, sweet potato fries, green salad \$26

BRAISED CHICKEN BREAST, artichoke hearts, new potatoes, pearl onions, tomatoes & basil, sherry vinegar sauce \$18

8 OZ. CHEESEBURGER, cabot cheddar cheese, old bay potato chips \$14

Grilled chicken breast available

*(Chef's beverage recommendation: Any draft beer)*

HOUSE SMOKED BABY BACK RIBS, sweet potato salad ancho-sherry vinaigrette, house made BBQ sauce, seasonal vegetables \$17

*(Chef's wine recommendation: Francis Ford Coppola "Director's Cut", Sonoma County 2009 Zinfandel, \$11 glass)*

OVEN ROASTED SALMON, oyster mushrooms, creamer potatoes, ponzu butter sauce \$19

*(Chef's wine recommendation: Sonoma Cutrer 2008 Estate Chardonnay, \$14 glass)*

ROASTED EGGPLANT GRATIN, spinach, mushroom, béchamel tomato sauce, mozzarella cheese \$14

GRILLED BISTRO STEAK, roasted potatoes, baby fennel, 3 peppercorn sauce \$21

*(Chef's wine recommendation: Francis Ford Coppola "Director's Cut", Sonoma County 2009 Cabernet Sauvignon, \$13.00 glass)*

TUNA TWO WAYS, tartare, ginger~ soy dressing, shiso pickles; steak, citrus~ soy marinade, mushrooms, edamame \$19

*(Chef's wine recommendation: Francis Ford Coppola "Votre Sante", Sonoma County 2009 Chardonnay, \$9 glass)*

BRAISED LAMB SHANK, with apricot cilantro walnut sauce, roasted yellow potatoes, baby fennel and a mint demi \$22

*(Chef's wine recommendation: Melville, Pinot Noir, Santa Barbara 2009, \$14 glass)*

**E X E C U T I V E   S O U S   C H E F   M I C H A E L   R E I N I N G**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.