

**Apple Salad 7**  
granny smith apples, field greens, candied pecans,  
rogue river blue cheese, walnut vinaigrette *gf\**  
Lois, Gruner Veltliner, Kamptal Austria

**Soba Noodle Salad 7**  
fresh vegetables, tahini-soy vinaigrette  
Qupe Marsanne, Santa Ynez, California

**Meze Platter 6**  
hummus, eggplant caviar, artichoke and  
red pepper relish, served with pita bread  
Aveleda Fonte, Vinho Verde, Portugal

**Artisan Cheeses Plate 9**  
three cheeses, grilled baguette  
Miner Viognier, Napa, California

**\*Tuna Tartare Napoleon 10**  
crispy wonton triangles, avocado,  
red onion, wasabi aioli  
ZD Pinot Noir, Caneros, California

**House Smoked Salmon 8**  
hickory smoked, lemon caper tartar sauce,  
Muga Tempranillo, Rioja, Spain

**Crawfish Beignets 8**  
red pepper jelly  
Desierto Malbec, Mendoza, Argentina

**Jerk Pork Tenderloin 10**  
jicama slaw & mango vinaigrette  
Gillbert Cellars, Left Bank, Wahluke, Washington

**Smoked Chicken Stuffed Poblano 9**  
smoked gouda, roasted tomato cream sauce  
Calera Chardonnay, Central Coast, California

**Grilled Salmon & Grits 10**  
peach chipotle bbq sauce  
Decero Petit Verdot, Mendoza, Argentina

**Grilled Hawaiian Sunfish 10**  
leek & fennel gratin and lemon bierre blanc *gf*  
Flowers Chardonnay, Sonoma Coast, California

**Grilled Chicken Kebabs 7**  
fresh mint, red onion, greek salad  
Trimbach Gewurztraminer, Alsace, France

**Blackened Shrimp 11**  
on fried artichoke bottom with feta pimento ragout  
Bonanno Cabernet Sauvignon, Napa Valley, California

**Southern Fried Chicken Livers 8**  
chipotle buttermilk dressing, bread & butter pickles  
Chateau Gloria, Bordeaux, France

**BBQ Short Rib Slider 8**  
molasses cider coleslaw *gf*  
Tres Picos Granacha, Campo De Borja, Spain

**Long Caesar 7**  
pumpernickel crouton, shaved asiago  
Busi, Chianti Classico, Italy

**Roasted Beet Salad 7**  
goat cheese, mint & orange marmalade vinaigrette *gf*  
Hendry Rose, Napa Valley, California

**Truffle Papas Fritas 6**  
twice fried potatoes, fresh herbs, white truffle oil,  
spicy house made ketchup *gf*  
Whitehall Lane Merlot, Napa Valley, California

**Crab & Brie Cheesecake 10**  
saffron cream sauce  
Cliff Lede Sauvignon Blanc, Napa Valley, California

**Fritters Trio 6**  
sweet corn fritter w/ spicy cucumber relish, black  
bean fritter w/ lime crema, zucchini fritter w/ tzatziki  
Monchhof Riesling, Mosel Germany

**BBQ Pork Tacos 7**  
slow cooked pork, flour tortilla,  
granny smith apple slaw  
Clayhouse Adobe Red, Central Coast, California

**Short Rib Agnolotti Pasta Stroganoff 8**  
Braised short rib with a sour cream demi  
Guenoc Petite Sirah, Lake County, California

**Duck Confit Stilton Egg Rolls 8**  
port wine-black cherry sauce  
Cade Cuvee, Napa, California

**Italian Sausage-Wild Mushroom Risotto 9**  
shaved Parmesan and white truffle oil *gf*  
Decoy by Duckhorn Merlot, Napa, California

**\*Grilled Marinated Hangar Steak 12**  
asparagus, chimichurri sauce, *gf*  
Porque No? Blend, Zinfandel, Napa, California

**\*Kobe Beef Sliders 10**  
red onion marmalade, reypenaer cheese  
Kaiken Ultra, Cabernet Sauvignon, Argentina

**Pistachio Crusted Scallops 10**  
orange juice reduction, roasted baby zucchini *gf*  
Catena, Chardonnay, Mendoza, Argentina

**\*Grilled Beef Tenderloin 12**  
truffle mushroom bread pudding, thyme demi  
Pahlmeyer Proprietary Red, Napa Valley, California

**Blue Crab Claw Lemon Piccata 8**  
sauteed blue crab claws, lemon caper butter sauce  
Girard Old Vine Zinfandel, Napa Valley, California

**Skipjack Slider 9**  
ground ahi tuna, apple cranberry ginger chutney *gf*  
Chateau du Trignon Gigondas, Gigondas, France

*gf* = no gluten ingredients used | *gf\** = do not eat bread,  
wonton, or blue cheese | no substitutions, please

\*THE CONSUMPTION OF RAW OR UNDER COOKED EGGS,  
HAMBURGERS, SHELLFISH, POULTRY, FISH, OR STEAKS MAY  
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# Dessert Menu

## Chocolate Cayenne Mousse Fleur du Sel Brownie Sandwich

raspberry coulis

7

Grahams 6 Grapes Port  
2.42 7.25 14.50 46

## Creme Brulee gf

6

Alvear Solera Cream Sherry  
2.10 6.31 12.62 40

## Flourless Chocolate Tort

Kahlua cream sauce *gf*

7

Alvear Solera  
3.95 11.75 23.50 40

## Damson Plum Tamale

red plums, cinnamon & ginger in sweet  
tamale dough served with lime sabayon

7

Ceretto Moscato d Asti  
1.92 5.76 11.51 37

## Chocolate Coconut Pie

vanilla bean ice cream

6

Justin Obtuse Port  
2.75 8.15 16.25 52

## Bananas Foster Cream Pie

phyllo cup

6

Chateau LaRibotte Sauternes  
2.95 8.75 17.50 56

