



## SMALL PLATES

WINE ISLAND SHRIMP CATALINA DRESSING, PROSCIUTTO, CHARRED LEMON	18	ROASTED SEASONAL VEGETABLE SAFFRON AIOLI, BLACKCURRANT AND PINE NUT RELISH	12
SCALLOP CRUDO GRAPEFRUIT HOT SAUCE, CUCUMBER, LIME	16	FOCACCIA ST. BRUNO BREAD CO., HOUSE PICKLES, PIMENTO CHEESE SPREAD	10
STEAK TARTARE CARAMELIZED SHALLOT CREME FRAICHE, POTATO CHIPS, MUSTARD CAVIAR, CURED EGG	18	GENERAL TSO CAULIFLOWER SRIRACHA CREMA, WASABI PEAS, CUCUMBER	13
FRIED BRUSSEL SPROUTS SWEET CHILI AIOLI, TOASTED CASHEWS, PICKLED RED ONION	11	HEARTH GRILLED CAESAR GRILLED ROMAINE, SPICED BREADCRUMBS, PARMESAN CHEESE, PEPPERONCINI PEPPERS	8
RABBIT LIVER CHOW CHOW, COMEBACK SAUCE, COWBOY JALAPENOS	13	STRAWBERRY SALAD STRAWBERRY PEPPER JELLY VINAIGRETTE, FETA, CANDIED PECANS, PICKLED STRAWBERRY	10

## LARGE PLATES

SEARED SCALLOPS SPRING PEA RISOTTO, TOMATO JAM, PINE NUT	44	SHORT RIB LASAGNA HERBED RICOTTA, MAGGIES MUSHROOMS, SHORT RIB BOLOGNESE	38
21-DAY DRY AGED PORKCHOP EL PASTOR, SUMMER PEPPERS, FRIED SWEET POTATOES	38	HEARTH BLACKENED REDFISH BLUE CORN GRITS, CRAB AND CORN RELISH	46
SALMON HARISSA, PURPLE COCONUT RICE, CUCUMBER	46	45-DAY DRY AGED RIBEYE 12OZ RIBEYE, TALLOW VINAIGRETTE TRUFFLE & BLACK GARLIC FRIES	62
PAPPARDELLE OYSTER MUSHROOM, PESTO, MANCHEGO, BLISTERED TOMATO	30	HEARTH-FIRED FILET 6OZ FILET, CREOLE DUCHESS POTATO, ASPARAGUS, DIANE SAUCE	54
LAMB SHANK SAFFRON RICE, RATATOUILLE, LAMB JUS	38		

*NO SPLIT CHECKS FOR PARTIES OVER 6*

*SPLIT ENTREES WILL HAVE AN ADDITIONAL \$6 CHARGE*

*20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE*

*IF YOU USE A CREDIT CARD, WE WILL CHARGE AN ADDITIONAL 2.86% TO HELP OFFSET PROCESSING COSTS. THIS AMOUNT IS NOT MORE THAN WHAT WE PAY IN FEES. WE DO NOT SURCHARGE DEBIT CARDS.*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*



## CHEF'S TASTING & WINE PAIRING

**\$130/PERSON**

### AMUSE-BOUCHE

SEARED FOIE GRAS  
TOASTED BRIOCHE, BLACKBERRY PORT REDUCTION

### COURSE TWO

CRAB BISQUE  
CREME FRAICHE, ROE  
*JOSEPH DROUHIN - CHARDONNAY - BURGUNDY, FRANCE*

### COURSE THREE

FRIED GREEN TOMATO PANZANELLA  
GREEN GODDESS DRESSING, BLISTERED HEIRLOOM, SWEET PEPPERS  
*CHEMISTRY - PINO GRIS - OREGON*

### COURSE FOUR

FRESH GULF FISH  
CORN MAQUE CHOUX, CRAWFISH ETOUFFEE  
*OLEMA - PINOT NOIR - SONOMA, CALIFORNIA*

### ENTREMENT

SORBET  
STRAWBERRY

### COURSE SIX

LAMB  
SWEET PEA RAVIOLI, MINT PESTO  
*MINER FAMILY "GIBSON RANCH" - SANGIOVESE - NAPA, CALIFORNIA*

### COURSE SEVEN

LIME SEMIFREDDO  
RASPBERRY GELE  
*DIVER BRUT ROSE - PINOT NOIR | CHARDONNAY - CALIFORNIA*

### A GIFT FROM CHEF

LOISIE COOKIE

### SOMMELIER SELECTION

**\$175/PERSON**

*\$100/PERSON WITHOUT WINE PAIRING  
ALL GUESTS IN PARTY MUST PARTICIPATE  
OFFERED MON THRU SAT - BETWEEN 5:00PM - 8:30PM*

## THE LOUNGE

### COCKTAIL LOUNGE

MONDAY-THURSDAY 4-8:30PM

FRIDAY 4-10PM

SATURDAY 11AM-10PM

SUNDAY 11AM-2PM

### HAPPY HOUR

MONDAY-SATURDAY 4-5PM

\$9 SPECIALTY COCKTAILS

1/2 PRICE 5 OZ WINE POURS

\$4 DRAFT BEERS

### SEASONAL COCKTAIL MENU

SPECIALTY COCKTAILS CRAFTED AROUND

SEASONAL INGREDIENTS, MANY OF

WHICH WE GROW OURSELVES ON

PROPERTY.

## WEEKLY SPECIALS

### BURGERS & BREWS

MONDAY

\$17.96 SMASHBURGER - \$4 DRAFT BEER

### STEAK NIGHT

TUESDAY

\$28 HANGER STEAK WITH FRIES

### WINE WEDNESDAY

WEDNESDAY

1/2 PRICE 5OZ WINE POURS

THANK YOU FOR BEING HERE TONIGHT! WE'RE GENUINELY EXCITED TO HAVE YOU JOIN US FOR A CULINARY EXPERIENCE THAT WE HOPE WILL LEAVE A LASTING IMPRESSION.

EXECUTIVE CHEF - DANIEL DREHER

SERVICE MANAGER - JACKSON STEWART

