

Starters

<b>Yukon Gold Potato Chips</b> <b>\$ 9</b> Roasted Onion, Red Pepper Aioli & Maytag Blue Cheese Dipping Sauces	<b>Grilled Shrimp Cocktail</b> <b>\$15</b> House made cocktail sauce
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Soups & Salads

<b>Bisque</b> <b>\$ 8</b> Lobster, Cognac & Crème Fraiche	<b>Kabocha Squash and Fennel Soup</b> <b>\$ 7</b> Candied Pumpkin seeds
<b>Sculpted Chicken Caesar Salad</b> <b>\$ 13</b> Our Signature Salad !	<b>Maple Glazed Salmon &amp; Mixed Greens</b> <b>\$ 14</b> Asian Pear, Candied Pecans, Sherry Vinaigrette
<b>Seared Ahi Tuna</b> <b>\$ 16</b> Asparagus, Roasted Tomato, Napa Salad & Hoisin	<b>Steak Salad</b> <b>\$ 19</b> NY Sirloin, Field Greens, Peppered Ranch Dressing & Crispy Onion Straws

Sandwiches

All of our Sandwiches are served with our Signature Homemade Kettle Chips

<b>French Dip Pannini</b> <b>\$ 15</b> Prime Rib, Au Jus, Provolone	<b>Kobe Bacon Cheese Burger</b> <b>\$ 15</b> 10oz Burger, Aged Cheddar, Maple Bacon
<b>Pan Roasted Turkey on Foccacia</b> <b>\$ 12</b> Avocado, Tomato & Lettuce	<b>Kobe "Surf &amp; Turf" Burger</b> <b>\$ 19</b> 10oz Burger, Lobster Tail Tarragon Aioli
<b>Steak Caesar Wrap</b> NY Sirloin & Classic Caesar wrapped in a Spinach Tortilla <b>\$ 14</b>	

Entrees

<b>Seared Halibut</b> <b>\$ 19</b> Wasabi Mashed, Spicy Sprouts, Ginger-Soy Vinaigrette	<b>Pacific Salmon</b> <b>\$ 19</b> Pan seared with spinach, pineapple and pomegranate reduction
<b>Wild Mushroom Ravioli</b> <b>\$ 19</b> Brown Butter, Sage, Pine Nuts	

Meats & Poultry

Served with Red Skinned Mashed Potatoes and Roasted Vegetables

<b>Bone in Ribeye 14oz</b> <b>\$ 25</b>	<b>Prime Mignon 5oz &amp; Shrimp Scampi</b> <b>\$ 29</b>
<b>Spicy Kobe Flatiron Steak 8oz</b> <b>\$ 31</b> Zinfandel Reduction & Crispy Onion Straws	<b>Organic Pan Roasted Chicken</b> <b>\$ 16</b> Spinach & Natural Pan Gravy

## Appetizers

**Crabcake** \$ 13  
Roasted Corn,  
Lemon Basil Aioli

**Pan Seared Diver Scallops** \$ 14  
With, Sweet Pea and Porchini Foam  
and Pancetta

**Grilled Shrimp Cocktail** \$ 15  
House made cocktail sauce

**Yukon Gold Potato Chips** \$ 9  
Roasted Onion, Red Pepper Aioli  
& Maytag Blue Dipping Sauces

**Lobster-Avocado Stack** \$ 15

**Seared Ahi Tuna 3 Ways** \$ 15  
Sesame, Peppered, Fresh Herbs

**Prince Edward Steamed Mussels** \$12  
With Shallots, Pernod, Tomato, Basil  
and Herb Crouton

**Four!** \$ 17  
Grilled Shrimp, Diver Scallop,  
Seared Ahi & Crabcake

**Artisan Cheese Plate** \$ 11  
Unique selection of California  
cheeses and fruits

## Soups & Salads

Lobster Bisque \$ 8  
Cognac & Crème Fraiche

Kabocha Squash and Fennel Soup \$ 7  
Candied Pumpkin seeds

Wedge \$ 7  
Maple Bacon, Gorgonzola Dressing

Organic Mixed Greens \$ 9  
Asian Pear, Blue Cheese,  
Candied Pecans, Sherry Vinaigrette

Caesar \$ 8  
Sculpted Our Way!

Panzanella Salad \$ 7  
Heirloom tomatoes, Maui onions,  
balsamic vinegar and basil olive oil

## Sides

### *Vegetables*

Pan Roasted Wild Mushrooms \$ 9  
Truffled Creamed Corn \$ 7  
Asparagus \$ 8  
Spinach & Roasted Garlic \$ 7  
Broccolini, Lemon & Olive Oil \$ 7  
Sweet Potato Casserole \$ 7

### *Potatoes and More*

Skinny Fries \$ 5  
Baked & Loaded \$ 6  
Roasted Fingerlings \$ 7  
Red Skin Mashed \$ 6  
Mac-n-Cheese \$ 6

## Entrées

We have carefully selected the finest meats available including Prime Aged Beef,  
Colorado lamb & Kobe Beef

Prime Filet Mignon 10oz	\$ 39	Prime Bone In Ribeye 22oz	\$ 40	Prime Porterhouse 22oz	\$ 41
Dry Aged NY Sirloin 14oz	\$ 38	Spicy Kobe Flatiron 8oz	\$ 31	Surf and Turf Filet and Lobster	\$ 51
Organic Pan Roasted Chicken Morels Spinach & Natural Pan Gravy	\$ 23	Wild Mushroom Ravioli Brown Butter, Sage, Pine Nuts	\$ 21	Rack of Lamb Dijon, Provencale Breadcrumbs, Zinfandel Reduction	\$ 36
Seared Ahi Tuna Spicy Sprouts and Ginger-Soy Vinaigrette	\$ 28	Pacific Salmon Pan seared with spinach, pineapple and pomegranate reduction	\$ 25	Twin Broiled Lobster Tails	\$ 55
Colossal Lemon-Garlic Shrimp	\$ 28	Pan Roast Chilean Seabass Haricot vert and Lemon Vinaigrette	\$ 28	Seafood Cioppino Scallops, Shrimp, Mussels, Sea Bass and Lobster	\$ 31

Desserts

Pound Cake French Toast with Cinnamon Ice Cream	\$ 8	Cheesecake topped with fresh berries	\$ 7
Berries and Chambord sweet cream	\$ 7	Gourmet Cookies with Vanilla Bean Ice Cream	\$ 7
Crème Brulee	\$ 7	Chocolate Terrine with caramelized bananas and passionfruit foam	\$ 8
Chocolate or Grand Marnier Souffle (allow 30min for preparation)	\$9	Apple Strudel with Vanilla Bean Ice Cream	\$ 8

Specialty Coffee

JW's Cappuccino with Amaretto & Frangelico	\$ 8.50	Irish Coffee	\$ 8.50
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Spirits & Cordials

Laphroaig Single Malt Scotch	\$ 11.25	Courvoisier VS Cognac	\$ 13.50
Johnnie Walker Blue	\$ 55	Remy Martin Cognac	
		VSOP	\$ 17.50
Macallan Single Malt Scotch		XO	\$ 37
12 year	\$ 14.75	Extra	\$ 67
18 year	\$ 35	Louis XIII	\$ 165
25 year	\$95		
Grand Marnier	\$12.50	Grappa Nonino Chardonnay	\$ 15
Grand Marnier "Cent Cinquantenaire"	\$ 40	Grappa Nonino Merlot	\$ 15

Ports

Calvados Pomme Prisonnier	\$ 25	Taylor Fladgate LBV	\$ 8.50
Calvados Poire Prisonnier	\$ 25	Sandeman's 20 year	\$ 13.50
		Dow Vintage Port 1985	\$19
		Dow Vintage Port 1970	\$30
		Dow Vintage Port 1966	\$60

## Cabernet

75 Wine Co, Napa 2004.....	48
Sterling, Napa 2005.....	50
St. Supery, Napa 2002.....	52
Clos du Val, Napa 2004.....	57
Stonestreet, Alexander Valley 2004.....	60
Freemark Abbey, Napa 2003.....	65
Heltz Cellars, Napa 2003.....	65
Merryvale Reserve, Napa 2003.....	80
Jordan, Sonoma 2003.....	85
Stag's Leap, Napa 2004.....	85
Arrowood, Sonoma 2002.....	90
Flora Springs "Trilogy", Napa 2003.....	90
Grglich Hills, Napa 2003.....	90
ZD, Napa 2005.....	95
Groth Estate, "Oakville", Napa 2004.....	92
Clos Pegase "Graveyard", Napa 2001.....	100
Fisher, Sonoma 2000/2002.....	110
Gianni Paoletti, Napa 1998.....	120
Chateau St Jean "Cinq Cepages", Sonoma 2003.....	125
Caymus, Napa 2005.....	130
Nickel & Nickel "Stelling Vineyard", Napa 2003.....	140
BV Georges Latour Private Reserve, Napa 2003.....	148
Penfolds Bin 707, South Australia 2002 .....	155
Beringer Private Reserve, Napa 2000.....	160
Jarvis, Napa 2002.....	170
Chateau Montelena Estate, Napa 2002/2003.....	175
Silver Oak, Napa 2000.....	175
Far Niente, Napa 2004.....	180
Duckhorn, Napa 2003.....	185
Robert Mondavi, Reserve, Napa 1999.....	195
Ridge Montebello, Napa 1998.....	200
Caymus Special Select, Napa 2003/2002.....	220
Robert Mondavi, Reserve, Napa 1997.....	250
Heltz Cellars "Martha's Vineyard", Napa 1999.....	250
Jarvis Reserve, Napa 2001.....	300

## Merlot

Markham, Napa 2004.....	48
Stonestreet, Alexander Valley 2002.....	50
Luna, Napa 2003.....	50
Robert Mondavi, Napa 2004.....	52
Ferrari-Carano, Napa 2005.....	54
Provenance, Napa 2004.....	55
Robert Sinskey Vineyards, Los Carneros-Napa.....	60
Stags Leap, Napa 2004.....	65
Chateau. St. Michelle "Canoe Ridge", WA 2003.....	65
Merryvale Reserve, Napa 2003.....	78
Arrowood, Sonoma 2001.....	90
Duckhorn, Napa 2004.....	95
North Star, Columbia Valley, Washington 2003.....	110
Beringer "Howell Mountain", Napa 2001.....	130

## Zin

Kunde, Old Vines 2003.....	45
XY ZIN "50 Year" Alexander Valley 2004.....	48
Ridge, Lytton Springs 2005.....	60
Medusa "Lovers Lane" Old Vine Mendocino 2004.....	80
Gary Farrell "Tina's Block" 2003.....	90
Nickel & Nickel "Bonfire Vineyard", Dry Creek Valley '05.....	110
Nickel & Nickel "Ponzu", Russian River Valley 2005.....	110

## Pinot Noir

Benziger, Sonoma 2004.....	40
Saintsbury, Carneros 2005.....	46
Gary Farrell, Sonoma 2005.....	64
Taz "Fiddlestix Vineyard", Santa Rita Hills 2005.....	70
Byron Estate "Sierra Madre ", Santa Maria 2002.....	80
Hendry, Blocks 4 & 5, Napa, 2005.....	85
Au Bon Climat "Knox Alexander" Santa Maria 2004.....	90
ZD Reserve, Carneros, 2005.....	92
Domaine de Pedrix, Burgundy 2000.....	95
Duckhorn "Goldeneye", Anderson Valley, Napa 2004.....	95
Ponzi Reserve, Willamette Valley 2004.....	105
Sea Smoke "Southings" Santa Rita Hills 2004.....	110

## Bordeaux Blends

Tapestry Reserve, Napa 2003.....	70
Sena, Mondavi & Chadwick, Chile 2002.....	95
Hedges Reserve, Columbia Valley 1998 .....	100
Justin "Isosceles", Paso Robles 2004.....	115
Chateau Lynch Bages, Pauillac 2003.....	145
Quintessa, Napa 2002/2003.....	150
Merryvale "Profile", Napa 2003.....	180
Niebaum-Coppola "Rubicon" 2001.....	180
Joseph Phelps Insignia 2000.....	200
Opus One, Napa 2002/03.....	225
Mouton Rothschild, Pauillac 2001.....	350
Chateau Latour, Pauillac 1996.....	400

## Super Tuscans

Tassinata, Tuscany 2001 .....	100
Antinori "Tignanello" Tuscany 2004.....	125
Luce, Mondavi & Frescobaldi, Tuscany 1999.....	125
Gianni Paoletti "Ultra", Napa 1998.....	160
Ornellaia, Tuscany 1998/1999.....	240
Antinori "Solaia", Tuscany 2003.....	250
Ornellaia "Masseto", Tuscany 1999.....	525

## Unique Reds

Antinori Chianti Classico Riserva 2002/2003.....	40
Domingo Molina, Malbec, Argentina 2003.....	44
Sienna Ferrari-Carano, Napa 2005.....	52
Penfolds Bin 389 Cabernet/Shiraz, S.A. 2004.....	53
Treana, Paso Robles 2003.....	80
M. Chapoutier Chateauneuf du Pape 2004.....	80
Palo Domingo, Malbec, Argentina 2003.....	90
Rosemount "Balmoral" Syrah, Australia 2001.....	92
D'Arenberg Shiraz, McLarenvale 2004.....	100
Penfolds "Grange", Shiraz, South Australia 2000.....	400

## Champagne

Mumm Cuvee, Napa.....	32
Schramsburg Demi Sec, Napa 2004.....	52
Tattinger Brut "La Francaise".....	75
Veuve Clicquet "Yellow Label".....	80
Moet & Chandon Brut Rose Imperial.....	90
Perrier Jouet Fleur de Champagne 1998.....	160
Cuvee Dom Perignon 1999.....	190

## Sauvignon Blanc

Brancott, Marlborough , New Zealand 2006.....	28
Markham, Napa 2004.....	30
Ferrari-Carano, Sonoma 2006.....	35
Beringer Alluvium, Knights Valley 2006.....	36
Groth, Napa 2006.....	40
Mulderbosch, Stellenbosch, South Africa, 2005.....	55

## Unique Whites

Valley of the Moon Pinot Blanc, Sonoma 2004.....	34
Sokol Blosser Evolution, Oregon State 9 <sup>th</sup> Edition .....	38
Luna Pinot Grigio, Napa 2006.....	40
Leeuwin Estates Riesling, Margaret River 2005.....	45
Treana, Central Coast 2004.....	50
Chateau St. Michelle, Dr. Loosen Riesling 2006.....	50
Caymus Conundrum, Napa 2005.....	65

"Wine to me is passion. It's family and friends.

It's warmth of heart and generosity of spirit. Wine is art. It's culture.

It's the essence of civilization and the act of living..."

-Robert Mondavi

## Chardonnay

Sanford, Santa Rita Hills 2005.....	35
Merryvale Starmont, Napa 2006.....	38
Glenn Carlou, Paarl, S.A. 2004.....	40
Cht. St. Michelle, Canoe Ridge, Columbia Valley 2005.....	43
Groth, Napa 2004.....	45
Jordan, Sonoma 2005.....	45
Bernardus, Central Coast 2004.....	48
G. Duboeuf Pouilly Fuisse 2005.....	50
Stags Leap, Napa 2005.....	50
Sonoma Cutrer, Russian River 2005.....	56
Ferrari-Carano, Napa 2004.....	58
Gary Farrell, Sonoma 2004.....	60
Fisher, Sonoma 2004.....	60
Grgich Hills, Napa 2003.....	62
Girard, Napa 1999/2004.....	65
Cakebread Cellars, Napa 2005.....	70
Beringer Reserve, Napa 2002/2003.....	72
Robert Mondavi Reserve 2004.....	75
Nickle & Nickle Searby 2005.....	75
Chalk Hill, Sonoma 2001.....	75
Mer Soleil, Central Coast 2004/05.....	80
Far Niente, Napa 2005.....	85
ZD Reserve, Napa 2004.....	90
HdV, Carneros 2004.....	95
Beringer Sbraglia 2005.....	95
Jarvis Finch Hollow, Napa 2005.....	100
Jarvis Reserve 2005.....	125

## Dessert Wines

Robert Mondavi, Moscato D'Oro 2005.....	34
EOS "Tears of Dew "Late harvest Moscato 2006.....	40
Royal Tokaji "Red Label", Hungary 2000.....	60
Grgich Hills "Violetta" Late Harvest, Napa 2003.....	70
Inniskillin, Riesling, Niagara Peninsula 2006.....	90
Royal Tokaji "Azu Essencia", Hungary 1995.....	400





## First Course

Choose One

Organic Mixed Greens Salad  
Ginger Butternut Squash Soup  
Crab Cake with Lemon Basil Aioli

## Entrée

Choose One

Organic Pan Roasted Chicken  
8 oz. Prime Petit Filet  
Seared Alaskan Halibut  
*- Sustainable Clean Fish -*  
Scottish Salmon

## Vegetable

Choose One

Wild Mushrooms  
Rainbow Baby Carrots  
Spinach and Roasted Garlic  
Broccolini  
Asparagus

## Starch

Choose One

Skinny Fries  
Red Skin Mashers  
Roasted Fingerling Potatoes  
White Cheddar Mac & Cheese

## Desserts

Choose One

Apple Strudel  
Berries Chambord



## First Course

Choose One

Organic Mixed Greens Salad  
Ginger Butternut Squash Soup  
Crab Cake with Lemon Basil Aioli

## Entrée

Choose One

Organic Pan Roasted Chicken  
8 oz. Prime Petit Filet  
Seared Alaskan Halibut  
*- Sustainable Clean Fish -*  
Scottish Salmon

## Vegetable

Choose One

Wild Mushrooms  
Rainbow Baby Carrots  
Spinach and Roasted Garlic  
Broccolini  
Asparagus

## Starch

Choose One

Skinny Fries  
Red Skin Mashers  
Roasted Fingerling Potatoes  
White Cheddar Mac & Cheese

## Desserts

Choose One

Apple Strudel  
Berries Chambord