



STARTERS

- Soup for Tonight 7.50
- Chilled Oysters - Cocktail and Mignonette Sauces A.Q.
- Artichoke Fritters - Tarragon Aioli 8.95
- Truffled Parmesan Fries 7.75
- Shishito Peppers - Maldon Sea Salt 7.75
- Homemade Gnocchi - Gorgonzola, Thyme 9.95
- Tuna Carpaccio - "Harry's Bar", Mizuna, Lemon, Cipriani Mustard Sauce 11.95
- Wood Grilled Calamari - White Beans, Fennel, Sambal Chili 9.95
- Grilled Comice Pear Flatbread - Gorgonzola, Local Honey, Walnuts 11.50
- Steak Tartare - Filet Mignon, Capers, Shallots, Farm Egg Yolk 12.50
- Burrata Mozzarella - Spicy Coppa, Olli Speck, Roasted Garlic, Marinated Olives, Garlic Toast 16.75
- Mac 'n' Cheese - Mushrooms, Caramelized Onions, Bacon 8.95

SALADS

- Organic "Star Route" Greens - Fresh Herbs, Meyer Lemon Vinaigrette 7.75
- Whole Leaf Caesar - Rustic Garlic Croutons, Grana Padana 8.75
- Dungeness Crab - Avocado, Blood Orange, Baby Gems 12.95
- Roasted Beets - Arugula, Banyuls Vinegar, Hazelnuts, Skyhill Farms Goat Cheese 10.95
- Warm Brussels Sprouts - Egg, Caramelized Onions, Bacon Croutons 9.50
- Chopped Chicken "44" - Avocado, Tomatoes, Jalapeño Tomatillo Vinaigrette 15.75

WOOD BURNING GRILL

- North Atlantic Salmon – Bloomsdale Spinach, Gnocchi, White Truffle Oil 23.95
- Chicken Paillard – Lemon, Fresh Herbs, Wild Arugula, Cider Vinaigrette and Goat Cheddar 16.95
- Berkshire Pork Chop – Gigante Beans, Bacon, Tomato Chutney 23.95
- Skirt Steak Frites – Sweet and Sour Red Onions, Watercress 21.50
- Coffee Crusted Ribeye – Twice Baked Potatoes, Gorgonzola, Bacon 29.95
- Kobe Beef Cheeseburger – Aged White Cheddar, Aioli, Fries 15.00

HOUSE SPECIALTIES

- Roasted Stuffed Peppers - Red Quinoa, Green Beans, Tomato Vinaigrette 17.50
- Sky Hill Goat Cheese Ravioli – Garlic-Tomato Sauce, Basil Oil, Asiago 15.95
- Miso Glazed Ahi Tuna - Garlic Red Rice, Grilled Baby Bok Choy 22.75
- Kickin' Fried Chicken – Mashed Potatoes, Local Honey "Cole Slaw" 18.50
- Kobe and Lamb Meatballs – Parmesan Risotto, Mint, Thyme 21.75
- Braised Short Ribs – Horseradish Cream, Mashed Potatoes 23.95

Join us for an evening with Frank Family Vineyards
 January 23rd @ 7:00pm - \$75.00 per guest

SUNDAY: Sliders MONDAY: Cabernet Braised Lamb Shank- Minted Orzo, Thumbelina Carrots
 TUESDAY: Bacon Wrapped Duck Breast - Herbed Speatzle, Apricot Gastrique WEDNESDAY: Live Music 8:00-11:00
 THURSDAY: Filet Mignon- Mushroom and Potato Gratin, Blue Lake Green Beans, Red Wine Butter
 FRIDAY & SATURDAY: Lobster Spaghetti