

STARTERS

CAMEMBERT EN CROUTE | v | hen of the woods mushrooms | cherry-pinot noir syrup | 8

LAMB STUFFED PIQUILLO PEPPER SLIDERS | olive tapenade | garlic aioli | potato buns | 7

KUNG PAO CALAMARI | toasted peanuts | carrots | cilantro | spicy kung pao sauce | 10

POMME FRITES | v | truffle oil and herbs | garlic aioli dip | 5.50

STUFFED DATES | gf | shaft's blue cheese | grilled prosciutto | jalapeno | 5

CHAPARRAL CHILI | aged white cheddar | red onions | cup 5 | bowl 8

SEASONAL SOUP OF THE DAY | cup 5 | bowl 8

To amuse the palate

CHANDON | Sparkling Wine | Napa Valley | 10

CROSSINGS | Sauvignon Blanc | New Zealand | 9

PIZZA

PEAR & PORK SAUSAGE | blue cheese | fried sage | saba | 10

SALUMI | pecorino tuscano | cauliflower | vandouvan spice | 10

ROASTED PUMPKIN | candied bacon | goat cheese | sage brown butter | 10

TOMATO | basil | lemon oil | saba | 10

Brewed compliments

ST. LOUIS GUEUZE | lambic | 12.7 oz | 9

LIEFMANS CUVÉE BRUT | fruit vegetable | 750 ml | 17

SALADS

FIELD GREEN | gf | v | pecorino cheese | pumpkin seeds | pumpkin vinaigrette | 6 | 10

WEDGE SALAD | gf | v | iceberg lettuce | smoked bacon | red onion | tomato | blue cheese | egg yogurt lemon dressing | 7 | 10

NAPA | mixed greens | grilled chicken | mandarin oranges | brie cheese | pecans | wontons raspberry vinaigrette | 8 | 12

CHOP SALAD | gf | romaine | iceberg | grilled chicken | salumi | rainbow beets | manchego cheese cilantro white balsamic | 8 | 13

add chicken for \$ 4 or salmon \$ 8

VEGETARIAN (v)

GLUTEN FREE (gf)

Consuming raw or undercooked meats and seafood may increase your risk of food borne illness.

BURGER & SANDWICHES

PRIME BURGER | pepper jack | guacamole | smoked bacon | red onion | butter lettuce | brioche bun | 13

HICKORY SMOKED PORK | red wine bbq sauce | jalapeno coleslaw | ciabatta roll | 11

ROTISSERIE SMOKED TURKEY | balsamic braised onions | guacamole | smoked bacon | swiss ciabatta roll | 11

PRIME RIB | caramelized onion | swiss | horseradish cream | red peppers | rosemary focaccia | 12

FROM THE OCEAN

HALF MAINE LOBSTER & FILET MIGNON | gf | chard & potato gratin | lobster-vanilla butter | 52

SANTA BARBARA SEA BASS | gf | butter poached | lime and mint courgettes | tarragon buerre blanc | 23

SEAFOOD PAELLA | gf | scallops | shrimp | bass | alaskan king crab | spanish bomba rice | 24

ALASKAN SOCKEYE SALMON | gf | cedar smoked | red quinoa | grapefruit | brown butter molasses | 24

Compliments from the vine

ANDREW MURRAY | Syrah | 10

CARMEL ROAD | Pinot Noir | 10

STEAK, CHOPS & CHICKEN

LAMB OSSO BUCCO | gf | baby turnips | brussel sprouts | creamy polenta | huckleberry sauce | 24

CHICKEN POT PIE | sherry braised chicken | carrot | celery | parsnip | puff pastry | 18

SMOKED HALF RACK OF RIBS | St. Louis cut | red wine barbeque sauce | french fries | 15

BEEF STROGANOFF | egg papardelle pasta | portabella | asparagus | brandy cream | 19

APRICOT CORNBREAD STUFFED PORK CHOP | smoked bacon | cipollini onions | baby turnips | cider sauce | 22

CERTIFIED ANGUS FILET MIGNON | gf | coffee rub | chard & potato gratin | cipollini onion | cabernet sauce | 28

Compliments from the vine

FREEMARK ABBY | Merlot | Napa Valley | 11

FOREFRONT | Cabernet | Napa Valley | 13

TASTING SATURDAYS

Join Us Every Saturday Night for Our
Tasting Portions and Wine Flights

4:00 pm

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