

BETTER  
is always in  
SEASON

## DINNER MENU | SUMMER '18

Summer's here and with it comes some of the most vibrant flavors of the year. From wild salmon to heirloom tomatoes and sweet corn, enjoy dishes that highlight the essence of summer. Here, Better is Always in Season.



## FLATBREADS Gluten Sensitive Flatbread (+20 cal) +2

- GARLIC PESTO CHICKEN**  
mozzarella, balsamic Cipollini onions, roasted red peppers, arugula (460 cal) 10.95
- BRAISED SHORT RIB & CHEDDAR**  
pickled red onions, golden beets, horseradish crema, micro cilantro (460 cal) 12.50
- SUMMER VEGETABLE**  
zucchini, yellow squash, carrot, garlic-herb cheese (400 cal) 10.50
- ALL-NATURAL PEPPERONI**  
roasted Roma tomatoes, mozzarella, basil pesto (530 cal) 10.75
- ROASTED ROMA TOMATO**  
mozzarella, Parmesan, basil (380 cal) 10.50
- LOBSTER & FRESH MOZZARELLA**  
roasted sweet peppers, scallions, lobster sour cream (430 cal) 16.50

## STARTERS

- WHOLE ROASTED CAULIFLOWER**  
Gruyère, cheddar & Parmesan cheese sauce (640 cal) 9.95
- LUMP CRAB CAKE**  
Maryland-style, mustard sauce (300 cal) 13.75
- DUCK WING "LOLLIPOPS"**  
Korean Gochujang red chili glaze, sesame seeds (470 cal) 10.95
- PIMIENTO CHEESE SPREAD**  
artisan crisps (650 cal) 9.95
- AVOCADO TOAST**  
wood-grilled sourdough, toybox tomatoes, pickled red onion, cilantro, 1.5-year aged balsamic (460 cal) 8.50
- LUMP CRAB, ROASTED SHRIMP & SPINACH STUFFED MUSHROOMS**  
panko crust (230 cal) 11.95
- SUMMER HUMMUS**  
roasted sweet corn, toybox tomatoes, assorted breads (860 cal) 8.50
- SHRIMP SCAMPI**  
garlic butter, white wine, basil (290 cal) 11.50
- SWEET CORN & RICOTTA RAVIOLI**  
roasted red peppers, Applewood bacon (290 cal) 10.50
- AHI TUNA TARTARE\***  
handline tuna, wasabi-avocado mousse, tropical salsa (480 cal) 14.50

## SALADS

- WATERMELON & HEIRLOOM TOMATO**  
arugula, red onion, feta, cilantro, lemon vinaigrette (190 cal) 9.50
- HEIRLOOM TOMATO & BURRATA**  
prosciutto, arugula, 1.5-year aged balsamic (300 cal) 10.95
- CHOPPED GREEK**  
chickpeas, Kalamata olives, red onions, pepperoncini, roasted red peppers, feta, Greek dressing (340 cal) 9.95
- CRISP ROMAINE & TUSCAN KALE CAESAR**  
shaved Parmesan, toasted ciabatta croutons (340 cal) 9.95
- ORGANIC FIELD GREENS**  
toybox tomatoes, savory granola, white balsamic vinaigrette (210 cal) 7.75
- SPINACH**  
raspberries, toasted almonds, Laura Chenel goat cheese, white balsamic vinaigrette (220 cal) 10.25
- MAUI TUNA CRUNCH\***  
seared handline tuna, organic greens, mango, almonds, toasted sesame dressing (370 cal) 19.95
- SESAME GRILLED SALMON**  
organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing (450 cal) 19.75
- BBQ CHICKEN**  
baby spinach, romaine, sweet corn, roasted red peppers, sunflower seeds, Gorgonzola, cumin-lime vinaigrette (470 cal) 15.95

## SOUPS

- SUMMER CORN**  
crispy Applewood bacon, chives (300/350 cal) 6.75 | 7.75
- CHICKEN TORTILLA**  
tortilla crisps (250/310 cal) 6.75 | 7.75
- LOBSTER BISQUE**  
(430/520) 7.95 | 8.95

## SEA

- WOOD-GRILLED HANDLINE TUNA\***  
black rice, vegetable slaw, sesame-peanut vinaigrette (530 cal) 25.95
- SOUTHERN-STYLE SHRIMP & GRITS**  
chorizo, bacon, stone ground cheddar grits (580 cal) 19.95
- CEDAR PLANK-ROASTED SALMON**  
roasted vegetables, crushed potatoes, dill-mustard sauce, grilled lemon (490 cal) 24.50
- WOOD-GRILLED BONELESS RAINBOW TROUT**  
sauté of vegetables, crushed potatoes, grilled lemon (510 cal) 19.95
- CARAMELIZED GRILLED SEA SCALLOPS**  
sweet corn risotto, snap peas, toybox tomatoes (540 cal) 28.75
- ASIAN-GLAZED CHILEAN SEA BASS**  
black rice, snow peas, shiitake mushrooms, micro wasabi (620 cal) 32.95
- WILD ALASKA SALMON**  
sweet corn risotto, toybox tomatoes, snap peas (550 cal) 33.50

## LAND

- BONELESS BEEF SHORT RIB**  
slow braised, sauté of vegetables, stone ground cheddar grits, horseradish crema (890 cal) 26.75
- KONA-CRUSTED LAMB LOIN\***  
sauté of vegetables, Yukon mash, balsamic demi-glace (500 cal) 29.95
- HONEY & HERB ALL-NATURAL ROASTED HALF CHICKEN**  
sauté of vegetables, Yukon mash, lemon-herb jus (570 cal) 19.95
- WOOD-GRILLED BBQ MEATLOAF**  
grass-fed beef blended with mushrooms, green beans, Yukon mash (770 cal) 18.95
- WOOD-GRILLED PORK TENDERLOIN\***  
sauté of vegetables & bacon, sweet potato mash, zesty jus (590 cal) 19.95
- VEGETABLE TASTING**  
wood-grilled kohlrabi steak, vegan paella, asparagus, broccoli, Parmesan (520 cal) 16.95
- WOOD-GRILLED FILET MIGNON\***  
sugar snap peas, roasted mushrooms, toybox tomatoes, Yukon mash, red wine sauce (510 cal) 29.95
- WOOD-GRILLED NEW YORK STRIP\***  
sauté of vegetables, Yukon mash, roasted garlic butter (730 cal) 30.95

## SIDES

- TRUFFLE "MAC 'N' CHEESE"**  
cave-aged Gruyère & cheddar, cauliflower purée, roasted mushrooms, panko crust (560 cal) 6.95
- ROASTED SUMMER CORN SKILLET**  
crispy Applewood bacon, caramelized onion, Parmesan (410 cal) 5.50
- WHOLE ROASTED CAULIFLOWER**  
Gruyère, cheddar & Parmesan cheese sauce (640 cal) 9.95
- MAINE LOBSTER TAIL** (150 cal) 12.25
- CARAMELIZED SEA SCALLOPS** (290 cal) 11.25
- SHRIMP SCAMPI** (290 cal) 11.50

To conserve natural resources, water is served upon request.

\*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

# DRINK THEM BEFORE THEY'RE FAMOUS

Discover wines on the verge of becoming highly rated and widely recognized.

White (150 cal per 6-oz. glass/630 cal per 750-ml bottle) | Red (160 cal per 6-oz. glass/660 cal per 750-ml bottle)

Domaine de Nizas White Blend, Languedoc, France '15 14.50   58	Delas Saint-Esprit Red Blend, Côtes du Rhône, France '16 10.50   42	The Monterey Vineyard Pinot Noir, Monterey County, CA '16 10   40	Alheit Vineyards Flotsam & Jetsam Cinsault, South Africa '17 13   52	Matchbook 'Tinto Rey' Tempranillo Rosé, Dunnigan Hills, CA '17 9   36
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## WHITES (150 cal per 6-oz. glass | 630 cal per 750-ml bottle)

### SPARKLING (120 cal per 5-oz. glass/630 cal per 750-ml bottle)

bright flavors of orchard fruit, white flowers and hints of toast

Schramsberg 'Mirabelle', North Coast NV	49
Riondo 'Spumante' Prosecco, Veneto, Italy NV	10.50   52
Marques de Gelida Brut, Cava '14	13   65
Domaine Carneros, Carneros '13	66
Chartogne-Taillet 'Cuvée Sainte-Anne', Champagne NV	18   90
Gimonnet Cuvée 'Gastronome', Champagne '12	98

### RIESLING & GRÜNER VELTLINER

fruity to lightly sweet with a finish of granny smith apple

Dr. Hermann Dry Riesling, Mosel '16	11.50   46
Hirsch #1 Grüner Veltliner, Kamptal '16	12.50   50
Eroica, Columbia '16	54
Selbach-Oster 'Kabinett', Mosel '16	14.50   58

### SAUVIGNON BLANC

pink grapefruit and a crisp finish

C.K. Mondavi & Family, California '17	8   32
Honig, Napa '17 (sustainable)	13   52
Spy Valley, Marlborough '17 (sustainable)	14   56
Bayten, Constantia '17/'18	54

### PINOT GRIGIO, GRIS & BLANC

ripe apple with a touch of almond and a light body

Open Ranch, California '16/'17	8   32
Santa Julia, Mendoza '17	9.50   38
King Estate Pinot Gris, Willamette '15	13.50   54
Selbach-Oster Pinot Blanc, Mosel '16	13.50   54
Conte Brandolini, Friuli-Venezia Giulia '16/'17	54
Trimbach Pinot Gris, Alsace '13/'14	19   76

### CHARDONNAY

apple to citrus to tropical fruit

Harvest Sun, California '16/'17	8   32
Indaba, West Cape '16/'17	9   36
Chateau Ste. Michelle 'Mimi', Horse Heaven Hills '16/'17	10.50   42
De Wetshof, Robertson, South Africa '17 (unoaked)	13.50   54
Markham, Napa '16/'17	14.50   58
Mer Soleil 'Reserve', Central Coast '15/'16	18.50   74
Cakebread, Napa '16	24.50   98
Far Niente, Napa '15/'16	100

### INTERESTING WHITES

from tart, lean and clean to lush and full bodied wines

Aveleda Vinho Verde, Portugal '17	9   36
Jam Jar 'Sweet White' Moscato, Western Cape '17/'18	9.50   38
Pacific Rim Gewürztraminer, Yakima Valley '16	9.50   38
Raats Family 'Original' Chenin Blanc, Coastal Region, South Africa '17/'18	10.50   42
Tilia Torrontes, Salta '16/'17	44
Yalumba Viognier, South Australia '16/'17 (organic)	48
Sokol Blosser 'Evolution', American NV	49

### ROSÉ

light floral and tart berries from dry to slightly sweet

Royal Post Sweet Rosé, California '17	8.50   34
Jean-Luc Colombo 'Cape Bleue' Méditerranée, France '16	9.50   38

## REDS (160 cal per 6-oz. glass | 660 cal per 750-ml bottle)

### PINOT NOIR

silky smooth texture with bright cherry, earth and cola

Mirassou, California '16	9   36
Macedon, Macedonia '16/'17	12   48
Loveblock, Central Otago, New Zealand '15	14.50   58
Schug, Sonoma Coast '16	16.50   66
Ponzi 'Tavola', Willamette '16	70
La Crema, Willamette '15	18.50   74
Sinskey, Carneros '13/'14 (organic)	78
WindRacer, Russian River Valley '13/'14	82
Fisher 'Unity', Anderson Valley '15	90
Etude, Carneros '15/'16	90
Freeman, Russian River '15/'16	97

### SHIRAZ, GRENACHE & MOURVÈDRE

rich and plump with black pepper spice and power

Jam Jar 'Sweet Shiraz', South Africa '17	9.50   38
Wrongo Dongo Monastrell, Jumilla '15/'16	10   40
Breca Garnacha, Calatayud, Spain '15	13.50   54
Earthworks, Barossa Valley, Australia '16	14.50   58
Torbreck 'Woodcutter's', Barossa '17	65
Jean-Luc Colombo 'Les Bartavelles', Châteauneuf du Pape '14	87
Alto Moncayo Garnacha, Campo de Borja '15	96

### SANGIOVESE

cherries and bright fruit perfect for food

Santa Cristina, Tuscany '15	9.50   38
Retromarcia, Chianti Classico '15/'16	13   52
Antinori 'Pèppoli', Chianti Classico '15/'16	68

### MERLOT

velvety with plush tannins

Juntos, Alicante '15	9   36
Anna's Vineyard, Slovenia '16/'17	11.50   46
Ray's Station, North Coast '14	50
St. Francis, Sonoma '14	15.50   62
Chateau Ste. Michelle 'Indian Wells', Columbia '15/'16	17.50   70
Twomey, Napa '13/'14	92

### ZINFANDEL & PRIMITIVO

spicy and fruity, perfect for food off the wood-burning grill

Verso Primitivo, Salento '16/'17	10.50   42
Ravenswood, Napa '14/'15	13.50   54
Mauritson, Sonoma '14/'15	56
Ravenswood 'Teldeschi', Dry Creek '13/'14	75

### TEMPRANILLO

bright red fruit, exotic spice and baked earth

Sierra Cantabria Crianza, Rioja '14	13   52
Vinha Grande by Casa Ferreirinha, Portugal '14/'15	13.50   54
Cune 'Reserva' Rioja, Spain '13	59

### MALBEC

inky ripe purple and blue fruit with dusty earth

Tilia, Mendoza '16/'17	9   36
Gascón, Mendoza '16	10.50   42
Catena 'Vista Flores', Mendoza '15/'16	14   56

### CABERNET SAUVIGNON & BORDEAUX BLENDS

the king of the reds, with tannin, force and structure

Farm & Fare Cellars, California '15/'16	8   32
De Martino Estate, Maipo Valley '16 (organic)	9.50   38
Château de Parenchère, Bordeaux '14/'15	12.50   50
Lake Sonoma, Alexander '15	15.50   62
Jim Barry 'The Cover Drive', Australia '15	16   64
Coyam, Colchagua '14/'15 (biodynamic)	76
De Toren 'Z', Stellenbosch '13/'14	76
Markham 'Cellar 1879', Napa '15	20.50   82
Chappellet 'Signature', Napa '15	97
Silver Oak, Alexander Valley '13/'14	118
Caymus, Napa '15/'16	120
Silver Oak, Napa '13	178
Caymus 'Special Selection', Napa '14/'15	199

### INTERESTING REDS

savory olive, dried herbs, and baked red and black berries

Santa Rita 'Secret Reserve' Red Blend, Maipo Valley '15	9.50   38
Casillero del Diablo Carmenere, Central Valley '16	9.50   38
Lamadrid 'Reserva' Cabernet Franc, Mendoza '14/'15	12.50   50
Michael David 'Petite Petit' Petite Sirah, Lodi '15	14   56

### DESSERT WINE & PORT (140 cal per 3-oz. glass)

ripe berries and dried fruit with a savory, sweet finish

Selbach-Oster, Auslese Sweet Riesling, Mosel '16	10
Warre's Otima 10-Year Aged Tawny Port NV	13.50

## BEERS (cal per 12-oz.)

### SPECIALTY / IMPORT 6.25

Allagash White Ale (150 cal)	
Ballast Point Sculpin IPA (210 cal)	
Beck's Non-Alcoholic (130 cal)	
Corona Extra (150 cal)	
Coronado Mermaid's Red Ale (150 cal)	
Firestone 805 Blonde Ale (150 cal)	
Green Flash West Coast IPA (210 cal)	
Guinness Stout (150 cal)	
Heineken (150 cal)	
Lagunitas IPA (210 cal)	
Mission IPA (210 cal)	
PranQster Belgian Style Golden Ale (210 cal)	
Sierra Nevada (150 cal)	
Stella Artois (150 cal)	
Stone IPA (210 cal)	
Woodchuck Hard Cider (200 cal)	

### AMERICAN / CLASSIC 5.50

Bud Light (100 cal)	
Michelob Ultra (100 cal)	
Miller Lite (100 cal)	

## COCKTAILS

### HAWAIIAN PINEAPPLE COSMOPOLITAN

pineapple vodka, Patrón Citrónge (230 cal) 12.95

### MEYER LEMONADE

Crop Organic Meyer Lemon Vodka, pineapple juice, lemon, agave (180 cal) 11.50

### STRAWBERRY BASIL INFUSION

strawberry-infused Prairie Organic Vodka, agave, basil (260 cal) 13.25

### CUCUMBER BASIL SMASH

Prairie Organic Cucumber Vodka, white cranberry juice, cucumber, basil, lime (230 cal) 10.95

### PRAIRIE MULE

Prairie Organic Vodka, ginger beer, lime (200 cal) 9.95

### ROSÉ LEMONADE

Ketel One Grapefruit & Rose Botanical Vodka, Royal Post Rosé, lemon (160 cal) 9.95

### MANGO JALAPEÑO CRUSH

Prairie Organic Gin, mango, housemade lemonade, jalapeño, cilantro, cucumber (240 cal) 10.50

### BLUEBERRY RUM COOLER

Mount Gay Eclipse Rum, blueberry, mint, lemon (240 cal) 10.50

### POMEGRANATE MARGARITA MARTINI

Chavo Malo Tequila, Patrón Citrónge, pomegranate juice (230 cal) 13.50

### BOURBON PEACH SMASH

Maker's Mark Bourbon, peach nectar, mint (250 cal) 11.95

### NEW OLD FASHIONED

Breaker Craft Bourbon, Cherry Heering, apple bitters (220 cal) 11.95

