grapes by the glass

Cavit Lunetta Prosecco, Italy • 9.70

Wolf Blass Brut, Sparkling, Australia • 10.85

Beringer White Zinfandel, North Coast • 9.05

Wente Riverbank Riesling, Monterey • 9.95

Nobilo Sauvignon Blanc, New Zealand • 10.85

Ruffino Pinot Grigio, Italy • 9.50

Santa Margherita Pinot Grigio, Italy • 13.20

CK Mondavi Chardonnay, Willow Springs • 8.35

Hess Shirtail Creek Chardonnay, Monterey • 10.85

Wente Riva Ranch Chardonnay, Arroyo Seco • 12.05

Kendall Jackson Chardonnay, California • 10.65

Montes Pinot Noir, Chile • 12.05

Calera Pinot Noir, Central Coast • 14.55

Rosenblum Old Vines Zinfandel, Sonoma Valley • 12.70

CK Mondavi Merlot, Wildcreek Canyon • 8.35

Franciscan Estate Merlot, Napa Valley • 12.70

Pascual Toso Estate Malbec, Argentina • 10.40

"Lunatic" Red Blend Luna Vineyards, Napa Valley • 11.80

CK Mondavi Cabernet, Wildcreek Canyon • 8.35

Hogue Cabernet, Columbia Valley • 9.95

Clos du Bois Cabernet, Alexander Valley • 12.70

Sanctuary Cabernet, Napa Valley • 14.55

¿habla español?

Coconut Mojito • 9.95
Bacardi Coconut Rum, lime & pineapple juices with lavender & mint

Naked Margarita • 10.85
Patrón Silver, Patrón Citrónge & agave nectar with fresh lime (approx. 115 calories)

Sinless Strawberry Mojito • 9.50
Bacardi Limón Rum, strawberry purée & mint (approx. 113 calories)

Savin' some calories!

martinis

Sambuca Sling-Back • 11.55
Grey Goose Vodka, St-Germain & champagne

Pomtini • 11.55
Grey Goose Vodka & pomegranate

Mango Peach Martini • 10.85
ABSOLUT Mango & ABSOLUT Peach Vodka

Cool Cucumber Martini • 11.55
Hendrick's Gin, Lavendar syrup, fresh lime juice & muddled cucumber

Lemongrass Martini • 11.55
Grey Goose La Poire Vodka, ginger ale, lemongrass syrup & lemon juice

Sambuca 75 • 10.62
Stoli Vodka, fresh raspberry, fresh blackberry & topped with champagne

on the rocks

Cucumber Pineapple Crush • 9.95
SKYY Infusions Pineapple Vodka & fresh cucumber

Pink Lemonade • 10.85
Grey Goose Le Citron Vodka with cranberry & lemon juices (approx. 105 calories)

Mango Tango Mai Tai • 9.95
Smirnoff Mango Passion Sorbet Vodka, lime & pineapple juices, orgeat & grenadine

Apple Jack • 9.95
Yukon Jack Jacapple Whiskey, lime juice & grenadine

Sazerac • 11.55
Woodford Reserve Rye, absinthe & a dash of Peychaud's bitters

Texas Mule • 10.40
Tito's Handmade Vodka, lemon & lime juices, ginger liqueur & Fever Tree ginger beer

Cherry Sour • 10.85
Grey Goose Cherry Noir Vodka, amaretto, lime juice & simple syrup

cold as ice

Dragon Berry • 10.40
Bacardi Dragon Berry Rum infused with strawberry & dragon fruit

Agave Nectar Margarita • 10.85

Make Your Own Meltdown
Choose from Chambord, Grand Marnier, Midori or Patrón Silver for 2.55 each

small plates

MADE FOR SAMPLING

Bruschetta (V) • 7.50
balsamic-marinated tomatoes, basil, Parmesan cheese, ciabatta bread

Calamari Fritti • 10.25
amaretto-marinated, cherry peppers, marinara

Escargot En Croute • 12.25
lemon & garlic butter, spinach & smoked gouda, puff pastry

Acapulco Shrimp • 10.75
cilantro, avocado

Buca Beignets • 7.50
mozzarella, prosciutto, jalapeño-basil, balsamic glazes

Chicken Samosas • 8.25
potatoes, peas, puff pastry, sweet red pepper chutney

Chicken & Beef Satay • 10.75
with teriyaki & sriracha

Hummus Trio (V) • 7.50
roasted red pepper, red beet & traditional hummus

Chicken & Shrimp Tostadas • 8.50
roasted corn & poblano salad, Guajillo chili sauce, homemade guacamole

Shrimp & Crab Dip • 13.00
poblano peppers in baked cheeses, tortilla chips

Goat Cheese-Stuffed Artichokes (V) • 11.25
baked, served with toast points

Tuna Poke • 14.00
tartare in a rice paper cup, wasabi tobiko roe

Chicken Fried Oysters • 11.25
on the half shell, fennel cole slaw, poppyseed remoulade

Seared Duck Breast • 14.75
parsnip purée, oyster mushrooms, leeks, chipotle-honey gastrique

Roasted Beets (V) • 12.25
red & gold, goat cheese, candied walnuts, green goddess dressing

Lobster Tempura • 17.00
spicy lobster salad, house-pickled jalapeños, ponzu sauce

Tomato Caprese (V) • 12.25
beefsteak & grape tomatoes, fresh mozzarella, white balsamic vinegar & basil oil

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leafy greens & savory bowls

all dressings are made in house

Caesar • 7.00
with homemade garlic-basil croutons

House • 7.00
tomato, cucumber, red onion & crumbled feta, dressed with aged balsamic vinaigrette

Baby Spinach • 7.00
strawberries, baby portobello, bacon & red onions in poppyseed dressing

Gorgonzola • 7.25
field greens in Gorgonzola dressing with caramelized walnuts

Bibb • 11.25
fresh orange slices, pistachios, avocado, green goddess dressing

Tortilla Soup cup 5.75 • **bowl** 7.25

Shrimp & Crab Bisque cup 6.25 • **bowl** 7.75

artisan pizzas

Margherita (V) • 11.00
sauceless pie with mozzarella, tomatoes, basil & aged Parmesan cheese

American Pie • 12.00
Canadian bacon, pepperoni, Italian sausage, ground beef, house-made Italian pizza sauce, fresh mozzarella

The Cosmo • 14.00
Canadian bacon, portobellos, Italian sausage, house-made spicy vodka sauce, gouda, goat cheese

Build Your Own • 12.25
marinara & mozzarella included, additional toppings .50 each

(V) vegetarian (G) no gluten-containing ingredients

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

off the hook

add house or caesar to entrée • 4.75

Pan-Roasted Salmon • 26.50
curried English pea purée, avocado-tomatillo relish, shaved fennel

Salmon Oscar (G) • 27.75
flame-grilled, crab & dill-spiked hollandaise, asparagus

Blackened Red Snapper Étouffée • 34.00
shrimp, crab, sautéed spinach, dirty rice

Miso Sea Bass • 35.00
jasmine rice, sautéed apples, bok choy

Margarita Shrimp • 24.50
tequila lime butter, cilantro lime rice, roasted vegetables

Lobster Enchiladas • 26.00
lobster, shrimp, jalapeño-jack cheese, chipotle-tomatillo sauce & Spanish tortilla

Pan-Roasted Striped Bass • 27.75
kale & quinoa, cucumbers & tomatoes, basil-mint vinaigrette

Shrimp & Crab Scampi • 27.25
lemon butter, linguini

Chili-Rubbed Scallops • 27.25
asparagus, risotto, smoked tomato cream sauce

Gulf Red Snapper Bouillabaisse • 33.00
lump crab, avocado & salsa verde

Fettucine Carbonara with Shrimp • 26.25
prosciutto & arugula, light cream sauce

from the range

add house or caesar to entrée • 4.75

Spring Chicken • 25.50
cauliflower purée, crisp brussel sprouts, bacon, herb-caper relish

Hickory-Smoked Prime Pork Chop • 25.50
charred tomato sauce, prosciutto mac & cheese

Ribeye - 16oz • 34.95
bacon-sautéed green beans, dilled Havarti potato tots

Blackened Flat Iron • 26.95
bacon-sautéed green beans, au gratin potatoes, marinated tomato relish

Filet - 7oz (G) • 34.95
Gorgonzola walnut butter, asparagus, port wine bordelaise

edgy veggies

Grilled Portobello (V) (G) • 21.50
quinoa, asparagus, roasted red pepper coulis

Mediterranean Veggie Lasagna (V) • 21.00
roma tomatoes, artichoke hearts, spinach, black olives, feta cheese, mozzarella, marinara

Grilled Polenta (V) (G) • 17.25
slow-roasted tomatoes, shishito peppers, shaved zucchini, chimichurri sauce

sides

Each • 7.25

Choose any three • 18.25

Asparagus with Lemon Oil

Au Gratin Potatoes

Bacon-Sautéed Green Beans

Broccoli with Garlic Shallots

Brussel Sprouts with Smoked Bacon

Dilled Havarti Potato Tots

Fire-Roasted Vegetables

Maple Bourbon Sweet Potatoes

Prosciutto Mac & Cheese

Smashed Potatoes

add-ons

À la Oscar • 7.75

Shrimp • 2.00 each

Lobster Tail • 18.25

Scallops • 6.75 each

add grilled garlic cheese bread sm 1.50 • lg 4.50

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champagne & sparkling

Cavit Lunetta Prosecco, Trentino-Alto Adige
g • 9.70 b • 37.00

Wolf Blass Brut, South Australia
g • 10.85 b • 41.00

Gruet Gold Label Brut, Albuquerque, New Mexico b • 41.00

Iron Horse Blanc de Noirs "Wedding Cuvee", Russian River Valley, California b • 65.00

Veuve Clicquot "Yellow Label" Brut, Reims, France b • 93.00

Maison Delamotte, Blanc de Blancs Grand Cru, Le Mesnil, France b • 143.00

Moet and Chandon, Dom Perignon, Epernay, France b • 255.00

eclectic whites

Beringer White Zinfandel, North Coast, California g • 9.05 b • 33.00

Wente Riverbank Riesling, Arroyo Seco, California g • 9.95 b • 37.00

Lafite-Rothschild Bordeaux Blanc, Réserve Spéciale, Bordeaux, France
b • 41.00

Lagar de Cervera Albariño, La Rioja Alta, Rias Baiaxis, Spain b • 45.00

Wente Murrieta's Well "The Whip", Livermore Valley, California b • 47.00

Blackbird Vineyards Arriviste Rosé, Napa Valley, California b • 50.00

pinot gris & grigio

Ruffino, Venezie, Italy g • 9.50 b • 36.00

King Estate, Willamette Valley, Oregon
b • 45.00

Santa Margherita, Alto Adige, Italy
g • 13.20 b • 51.00

sauvignon blanc

Nobilo, Marlborough, New Zealand
g • 10.85 b • 41.00

Hanna, Russian River Valley, California
b • 44.00

Pascal Jolivet Sancerre, Loire Valley, France
b • 59.00

Cloudy Bay, Marlborough, New Zealand
b • 62.00

chardonnay

CK Mondavi, Willow Spring, California
g • 8.35 b • 32.00

Kendall Jackson, Sonoma, California
g • 10.65 b • 37.00

Hess Shirtail Creek, Monterey, California
g • 10.85 b • 41.00

Wente Riva Ranch, Arroyo Seco, California
g • 12.05 b • 45.00

Sonoma Cutrer, Russian River Valley, California
b • 48.00

Rombauer, Napa Valley, California b • 65.00

Cakebread, Napa Valley, California b • 79.00

pinot noir

Montes, Casablanca Valley, Chile
g • 12.05 b • 45.00

Lyric by Etude, Central Coast, California
b • 50.00

Calera, Central Coast, California
g • 14.55 b • 59.00

Cashburn, Otago, New Zealand b • 64.00

Emeritus Hallberg Ranch, Russian River Valley, California b • 69.00

Vincent Girardin Volnay Vieilles Vignes, Burgundy, France b • 76.00

by the glass b by the bottle

eclectic reds

Pascual Toso Estate Malbec, Mendoza, Argentina g • 10.40 b • 39.00

Kaiken Ultra Malbec, Mendoza, Argentina b • 47.00

Qupé Syrah, Central Coast, California b • 47.00

Rosenblum Old Vines Zinfandel, Sonoma Valley, California g • 12.70 b • 48.00

Villa Antinori "Super Tuscan," Tuscany, Italy b • 48.00

Girard Petite Sirah, Napa Valley, California b • 59.00

Luca Malbec, Mendoza, Argentina b • 62.00

Saldo Zinfandel, The Prisoner Wine Company, North Coast, California b • 63.00

La Rioja Alta Vina Arana Reserva, Haro, Rioja, Spain b • 64.00

blends & meritages

Luna Vineyards Lunatic, Napa Valley, California g • 11.80 b • 44.00

Amancaya Gran Reserva by CARO, Mendoza, Argentina b • 47.00

Duckhorn Decoy, Napa Valley, California b • 59.00

Chappellet Mountain Cuvee, Napa Valley, California b • 59.00

Cain Cuvee NV9, Napa Valley, California b • 65.00

Chateau de la Coste Margaux, Bordeaux, France b • 67.00

BV Tapestry, Napa Valley, California b • 79.00

Chateau St. Jean Cinq Cépage, Sonoma Valley, California b • 92.00

CARO CAtena & ROthschild, Mendoza, Argentina b • 95.00

Blackbird Vineyards Contrarian, Napa Valley, California b • 127.00

Opus One Rothschild/Mondavi, Oakville, Napa Valley, California b • 211.00

merlot

CK Mondavi, Wild Creek Canyon, California g • 8.35 b • 32.00

Franciscan Estate, Napa Valley, California g • 12.70 b • 49.00

Sbragia Home Ranch, Dry Creek, Sonoma Valley, California b • 57.00

cabernet sauvignon

CK Mondavi, Wild Creek Canyon, California g • 8.35 b • 32.00

Hogue Cellars, Columbia Valley, Washington g • 9.95 b • 34.00

Benzinger Family Winery, Sonoma County, California b • 47.00

Clos du Bois Reserve, Alexander Valley, California g • 12.70 b • 48.00

Sanctuary, Rutherford, Napa Valley, California g • 14.55 b • 58.00

Bennett Family Reserve, Rutherford, Napa Valley, California b • 59.00

Franciscan Estate, St.Helena, Napa Valley, California b • 59.00

Robert Mondavi Estate, Napa Valley, California b • 61.00

Markham, St.Helena, Napa Valley, California b • 68.00

Provenance Estate, Rutherford, Napa Valley, California b • 71.00

Mount Veeder, St.Helena, Napa Valley, California b • 74.00

ZD, Rutherford, Napa Valley, California b • 89.00

Jordan, Alexander Valley, California b • 90.00

Cakebread Cellars, Rutherford, Napa Valley, California b • 110.00

Caymus Vineyards, Rutherford, Napa Valley, California b • 116.00

Silver Oak Cellars, Napa Valley, California b • 163.00