

APPETIZERS

Bruschetta 6
roma tomatoes, garlic parmesan crostini,
balsamic reduction

Crab & Artichoke Dip 5
crostini

Calamari 8
roasted garlic lemon aioli

Seared Scallop 7
sweet cashew curry sauce

Mushroom Puff 9
boursin cheese, dijon cream

Land & Sea Skewers 12
filet mignon, grilled shrimp,
chorizo sausage, salsa verde,
three signature dipping sauces

Beef Carpaccio 8
truffled brown butter, tarragon, fried capers,
arugula, shaved parmigiano-reggiano

Ahi Tuna 7
wasabi emulsion, ponzu,
crisp garlic, herb salad

Crab Cake 9
preserved lemon, tangerine emulsion,
almond oil

Artisan Cheese Plate 15
selection of cheeses, fig confit,
grapes, nutmeg poached pear

GRILLED FLATBREADS

Chicken 12
roasted vegetables, caramelized onions,
olive oil, garlic, hoisin honey soy sauce

Garden 11
artichokes, tomatoes, green olives,
parmesan, basil, balsamic vinegar

Italian Sausage 10
sweet peppers, scallions

Sun Dried Tomato 13
caramelized onions, fresh mozzarella

SOUPS

Thai Sweet Potato Soup cup 4 / bowl 6

Wild Rice Soup with Roasted Chicken cup 5 / bowl 7

French Onion Soup 7

SALADS

Mixed Greens 6
grape tomatoes, toasted pumpkin seeds,
light balsamic ice wine vinaigrette

Grilled Shrimp 8
arugula, jicama, pico de gallo,
cilantro, avocado, lime vinaigrette

Roasted Beet 8
herb salad, goat cheese,
candied pecans, hazelnut vinaigrette

Spinach 7
smoked chicken, feta cheese,
hard boiled egg,
whole grain mustard vinaigrette

Caesar 7
hearts of baby romaine, garlic croutons
with chicken 12 **calamari** 13 **shrimp** 14
scallops 16 **salmon** 15

Max Cobb 13
pesto chicken, thick-cut bacon, avocado,
tomato, amablu cheese,
egg, citrus yogurt dressing

FISH & SEAFOOD

Fish of the Day
Market Price

Shrimp 23
angel hair, seasonal vegetables,
olive oil, garlic

Scallops 26
braised swiss chard, bacon,
caramelized onions, butternut squash,
meyer lemon, brown butter

Cod 25
manila clams, celery root,
fingerling potato, bacon, fennel

Salmon 24
turnip, granny smith apple,
fingerling potato,
black truffle emulsion

Sea Bass 29
miso sake marinade,
broccolini, smashed parsnips

Tuna 27
giant white beans, smoked ham,
poached leeks and tomato confit

MEAT & POULTRY

Chicken 21
garlic smashed potatoes, green beans,
lemon thyme chicken jus

Venison 32
potato confit, onion, turnip,
foie gras pan sauce

Lamb 34
t-bone and short ribs, sunchokes,
polenta cake, porcini stuffing, lamb jus

Top Sirloin 28
USDA Prime
garlic smashed potatoes, bordelaise

Filet Mignon 32
herb risotto

New York Strip 35
root vegetable gratin, bordelaise

Ribeye 34
roasted fingerling potatoes, shallots,
peppers, dirty butter

Rabbit 22
tagliatelle pasta, wild mushrooms,
shallot, truffle oil, garlic, assorted herbs

Risotto 18
black truffle, artichokes,
arugula, mascarpone
with Chicken 21

Please inquire for vegetarian or vegan options.

SIDES

Asparagus 5

Garlic Smashed Potatoes 4

Green Beans 3

Herb Risotto 5

Broccolini 3

Root Vegetable Gratin 6

Smashed Parsnips 4

Roasted Fingerling Potatoes 5

Truffle Fries 4

DESSERT

chef's personal presentation
of individual servings of dessert 2.5

Butterscotch Oatmeal Cookie
Macadamia Nut Pie
Chocolate Peanut Butter Whopper Cake
Orange Sherbet Cake
Lemon Lavender Pie
Raspberry Limoncello Mousse
Tiramisu
Double Chocolate Cake
Chef's Creation

Banana Cream Pie 6

Crème Brûlée 5

Molten Chocolate Cake 6

Bread Pudding 5

Ice Cream Sundae 5

Sorbet 5

Artisan Cheese Plate 15
selection of cheeses,
fig confit, grapes, nutmeg poached pear

SPECIALTY DRINKS

the progressives

Healdsburg Homage 9
hangar one kaffir lime vodka, thai basil,
galangal simple syrup, lime juice

Gatsby's Daisy 9
charbay green tea vodka, lavender simple syrup,
tarragon, cranberries

North Point 9
forty-four north huckleberry vodka, mint,
blood orange, sweet & sour, tonic water

Mississippi Molotov 9
citron, serrano chiles, sweet & sour,
orange, lemon & strawberries

Humphrey's Tea 9
opulent vodka, grey goose la' poire,
ginger simple syrup, rosemary, sweet & sour

East of Oregon 9
hangar one fraser river raspberry vodka, pineapple juice,
sage, raspberries, cardamom simple syrup

the classics

London Dry Martini 11
spanish queen olive and dill infused
bombay sapphire gin, dry vermouth

Manhattan 11
meyer lemon and black cherry infused makers mark,
clove maraschino liqueur, sweet vermouth, bitters

Mojito 9
pusser's rum, sugar cane, mint,
lemon & lime juices, mint citrus simple syrup

Cosmopolitan 11
grey goose vodka, lemon, lime, grand marnier,
red & white cranberry juice

Tom Collins 10
hendricks gin, lemon & lime juices, maraschino liqueur

Moscow Mule 10
imperia vodka, limes, galangal simple syrup, ginger beer

Complimentary Valet Parking after 4pm

Lunch	M-F	11a
Dinner	M-Sa	5:30p
Bar	M-F	11a
	Sa	4p

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