

Entrees

Winery Burger ²⁰

80/20 CAB hand rolled with cheddar, applewood bacon and chips

Grilled New Zealand Rack of Lamb ⁴⁶

fresh mint, honey shallot chutney

choice of Mashed or Jasmine rice

16OZ New York Strip with Truffle Butter ⁴⁸

Homemade sauce, herb butter, vegetable with

choice of Mashed or Jasmine rice

Linguini Crostacei ³⁰

with shrimp and lump crab meat in marinara

Beef Short Ribs Braised for Days ³⁴

red wine braised with citrus garlic and mashed potatoes

Margani Yogurt Chicken ²⁶

Twin breast marinated, tomato ginger served with vegetable and mash

Pan-Seared Salmon ³²

Faroe island, old bay, glaze, edamame and jasmine rice

Wild Mushroom Risotto ²⁶

Portobello, crimini, shitake mushrooms, vialone risotto, truffle oil

FDA advises consuming raw or undercooked meats; poultry seafood or eggs increases your risk of foodborne illness. Please advise your server of any food allergies.