



Happy
Valentine's Day!

Create Your Own Prix Fixe

3 Course, 48 or 67 with wine pairings

4 Course, 58 or 82 with wine pairings

Chilled Shellfish

🍷 Oysters on the Half .15

½ dozen mignonette, tomatillo cocktail sauce

Bouvet Brut Rosé

🍷 Shrimp Cocktail .15

tomatillo cocktail sauce

Stump Jump White Blend

🍷 Crab Cocktail .18

\$3 prix fixe supplement

roasted tomato + cilantro cocktail sauce

Domaine de Vaufray Vouvray

Starters

♥ Beef Short Rib Stew .11

braised in red wine, Cunningham's bread

Delas Côtes du Rhône

Cream of Crab Soup .13

lump crab, dry sherry, Cunningham's bread

Stump Jump White Blend

∞ Cheese + Charcuterie .12

Sommelier Recommendation

🍷 Hickory Smoked Salmon .13

fried capers, dill vinaigrette,
cream cheese spread, toast points

Maison L' Envoye Cote du Py Gamay Noir

Whipped Feta .14

marinated olives, hot honey, grilled flatbread

Chateau La Gravière Sauvignon Blanc

♥ Al Pastor Arancini .12

braised pork shoulder rolled in risotto, pico remoulade

#3 Merlot

♥ Seafood Risotto...15

sautéed shrimp, lemon + basil risotto

Nortico Alvarinho

♥ Bacon wrapped Scallops...18

\$3 prix fixe supplement

lemon dill crema, crispy shallots, balsamic reduction

Haut-Blanville Reserve Chardonnay

...Annotations ...

∞ - May contain tree nuts V- Vegan 🍷- Gluten Free

♥ -Valentine's Day Special

From the Garden

Flash Grilled Romaine Caesar .10

crouton crumble, fried capers, aged parmesan

Ca' Del Sarto Pinot Grigio

🍷 ∞ Golden Beets .11

Third Way Farm mixed greens,

crumbled goat cheese, grapes, candied walnuts,

honey lemon poppy seed vinaigrette

Bernard Magrez Bleu de Mer Rosé

♥ Spinach Salad...11

strawberries, almonds, red onions, feta,

orange vinaigrette

Cline Old Vine Zinfandel

Entrées

Bistro Steak Au Poivre .29

black angus local beef, parmesan truffle frites,

peppercorn gravy

Substance Cabernet Sauvignon

🍷 Cider + Honey Glazed Chicken .26

herbed risotto, roasted brussels sprouts

Alta Vista Vive Malbec

🍷 Seared Tofu .26

curry carrot purée, braised kale, coconut cream

Domaine de Vaufray Vouvray

♥ Pepita Crusted Salmon .30

goat cheese polenta, charred tomatoes

Noble Vines 667 Pinot Noir

♥ Carbonara Tagliatelle .28

pancetta, peas, parmesan

Troublemaker Red Blend

USDA Prime Beef .58

\$31 prix fixe supplement

14 oz Rib Eye

14 oz New York Strip

7 oz Filet Mignon

served with demi butter

choice of two a la carte sides

A La Carte Sides .5

parmesan truffle frites, wild mushrooms + roasted

onions, seasonal vegetables, herb risotto,

roasted garlic mashed potatoes,

sautéed brussels sprouts

Add-On Options

South African Lobster Tail .24

Broiled Crabcake .19

Scampi (shrimp, scallops, crab) .24





Desserts

♥ Berry Shortcake...11

strawberries, raspberries, cherries, almonds,
fresh whipped cream
Poema Cava Extra Dry

♥ Triple Chocolate Mousse...11

white, milk + dark chocolate mousse, orange caramel,
hazelnut, puff pastry
Cline Old Vine Zinfandel

Ⓢ Flourless Chocolate Cake .10

berries, fresh whipped cream
Oliver Cherry Moscato

Ⓢ Madagascar Vanilla Crème Brûlée .10

Quinta Tawny Port

∞ Village Market Ice Cream Sundae .11

choice of local ice cream, mini chocolate dipped Belgian
waffle, candied walnuts, whipped cream, cherry
Cline Old Vine Zinfandel

Casual A La Carte

French Onion Soup . 11

gruyère, provolone, baguette crouton
Delas Côtes du Rhône

Fried Mozzarella .11

pretzel crust, marinara sauce
Cline Old Vine Zinfandel

Oysters Rock .15

andouille, pressed spinach, sambucca cream
Frisk Riesling

Lobster Mac + Cheese .15

house cheese blend, panko crust
Folie à Deux Chardonnay

Dry Aged Beef Sliders .15

served with frites

Brad's Farm beef, bacon, caramelized onions,
Keyes creamery smoked cheddar, cumin aioli
Substance Cabernet Sauvignon

Classic Hummus .11

grilled flatbread
Cosentino Zinfandel

Parmesan Truffle Frites .8

cumin aioli

Troublemaker Red Blend

∞ Cheese + Charcuterie

2 cheeses ■ 1 charcuterie ■ 15

with three wine pairings ■ 30

3 cheeses ■ 2 charcuterie ■ 25

with five wine pairings ■ 50

V Vegan Square Flatbread.13

marinara, mushroom ragout, artichokes, roasted peppers
+ garlic, vegan mozzarella, balsamic reduction

Noble Vines 667 Pinot Noir

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♥ Valentine's Day Special



Signature Cocktails .12

Burning Desire

blood orange infused tequila,
Ancho Reyes liqueur, Cointreau, lime juice,
agave, tajin or jalapeño salt rim

Eros

pear infused scotch, Drambuie, lemon juice, ginger

Fountain of Love

butterfly pea flower gin, hibiscus syrup, lemon juice,
Poema, garnish with fresh orchid flower

Bad Romance

house infused cheery bourbon, red wine, simple syrup

Love Struck

house infused raspberry rum, ambrosia aperitif,
lemon + lime juice, muddled oranges, agave

Sparkling Wines 3oz . 6oz . Bottle

Nicholas Feuillatte Champagne ■ 9 ■ 17 ■ 49

Bouvet Brut Rosé ■ 5.5 ■ 10.5 ■ 30

Poema Cava Extra Dry ■ 4.5 ■ 8.5 ■ 23

Torresella Prosecco ■ 5 ■ 9.5 ■ 27

White Wines 3oz . 6oz . Bottle

Bernard Magrez Bleu de Mer Rosé ■ 5 ■ 9.5 ■ 26

Nortico Alvarinho ■ 5.5 ■ 10.5 ■ 30

d'Arenberg The Stump Jump White Blend ■ 5 ■ 9.5 ■ 26

Ca' Del Sarto Pinot Grigio ■ 5 ■ 9.5 ■ 25

Pine Ridge Chenin Blanc-Viognier ■ 5 ■ 9.5 ■ 27

Chateau La Gravière Sauvignon Blanc ■ 5 ■ 9.5 ■ 26

Kuranui Sauvignon Blanc ■ 5 ■ 9.5 ■ 26

Haut-Blanville Chardonnay ■ 5.5 ■ 10 ■ 28

Folie à Deux Chardonnay ■ 5.5 ■ 10.5 ■ 30

Domaine de Vaufruges Vouvray ■ 5 ■ 9.5 ■ 27

Frisk Riesling ■ 5 ■ 9.5 ■ 25

Red Wines 3oz . 6oz . Bottle

Noble Vines 667 Pinot Noir ■ 5 ■ 9.5 ■ 26

Maison L' Envoyé Côte du Py Gamay Noir ■ 6 ■ 11.5 ■ 32

Alta Vista Vive Malbec ■ 5 ■ 9.5 ■ 25

Delas Côtes du Rhône ■ 5.5 ■ 10.5 ■ 29

Cline Old Vine Zinfandel ■ 5 ■ 9.5 ■ 27

Velvet Devil Merlot ■ 5 ■ 9.5 ■ 27

Substance Cabernet Sauvignon ■ 5.5 ■ 10 ■ 28

Troublemaker Red Blend ■ 5.5 ■ 10.5 ■ 30

Austin Hope Cabernet Sauvignon ■ 9 ■ 17 ■ 49

Caymus-Saison Petite Sirah ■ 10 ■ 17 ■ 50

Specialty Flights

Sparkling ~ Nicholas Feuillatte, Bouvet Rose,
Torresella Prosecco ■ 18.5

French ~ Bernard Magrez Bleu de Mer.

Haut-Blanville Chardonnay, Maison L' Envoyé Côte du Py
Gamay Noir ■ 15.5

Sweet ~ Villa Jolanda Moscato, Oliver Cherry Moscato,
Quinta Ruby Port ■ 13

