



FLATBREADS

- Blackened Steak & Blue Cheese** cremini mushrooms, spinach, caramelized onions 9.75
- Roasted Roma Tomato** fresh mozzarella cheese, Parmesan, ribbons of basil 8.50
- Grilled Garlic Pesto Chicken** fresh mozzarella cheese, balsamic onions, roasted red peppers, arugula 8.95
- Artichoke & Laura Chenel Goat Cheese** leaf spinach, balsamic onions, roasted peppers 9.95

APPETIZERS

- Warm Roasted Olives** citrus, fresh herbs, olive oil 6.95
- Grilled Chipotle Spiced Chicken Skewers** summer corn salad, tomatillo salsa 8.95
- Shrimp Scampi Skillet** roasted plum tomatoes, parsley, garlic butter, bruschetta 9.95
- Sonoma Goat Cheese Ravioli** tomato broth, roasted garlic, sweet basil 8.75
- Hummus Duo with Crisp Hawaiian Sea Salt Lavosh** minted edamame hummus, roasted red pepper hummus 6.75
- Gengler Family Farm Organic Edamame** steamed whole soybeans, Japanese green tea salt 5.75
- Lump Crab, Roasted Shrimp & Spinach Stuffed Mushrooms** under Parmesan-panko crust 9.50
- *Ahi Tuna Tartare** layered with wasabi-avocado mousse, tropical salsa, Hawaiian sea salt crisps 12.75

SMALL SALADS

- Tomato & Hass Avocado** arugula, 15 year-aged balsamic, grilled bruschetta 8.95
- Kalymnos Greek** feta cheese, cucumbers, tomatoes, sliced red onions, kalamata olives 7.95
- Organic Field Greens** cucumbers, tomatoes, sunflower seeds, white balsamic vinaigrette 5.75
- Organic Baby Spinach** raspberries, toasted pine nuts, crumbled goat cheese 7.95
- Crisp Romaine & Baby Kale Caesar** shaved Parmesan cheese, toasted garlic ciabatta croutons 7.95

ENTRÉE SALADS

- Summer Vegetarian Tasting** quinoa-citrus salad, soft taco, seasonal vegetables, cedar-roasted tofu, tropical salsa 15.25
- *Maui Tuna Crunch** sushi-grade seared tuna, organic greens, pineapple, toasted almonds, sesame dressing 16.95
- BBQ Chicken** baby spinach, romaine, sweet corn, roasted red peppers, sunflower seeds, crumbled blue cheese 12.95
- *Sesame Grilled Salmon** organic greens, pineapple, mango, jicama, lemongrass sauce, toasted sesame dressing 15.95
- Lump Crab Wedge** summer vegetables, zesty mustard dressing, yuzu vinaigrette 18.95
- *Grilled Flat Iron Steak** Bibb lettuce, summer corn, roasted tomatoes, crumbled blue cheese 15.75

FISH & SEAFOOD

- Caramelized Grilled Sea Scallops** sweet corn risotto, snap peas, toybox tomatoes, lemon butter drizzle 22.50
- Shrimp Cavatappi Pasta** broccolini, roasted Roma tomatoes, mushrooms, fire-roasted peppers, tomato-herb broth 18.95
- Grilled Boneless Rainbow Trout** baby carrots, crushed roasted potatoes, grilled lemon 17.25
- *Cedar-Plank Roasted Salmon** roasted vegetables & crushed potatoes, dill-mustard sauce, grilled lemon 19.95

POULTRY & MEAT

- *Oak-Grilled Rack of Lamb** summer vegetable ratatouille, Yukon Gold mashed potatoes 26.95
- *Wood-Roasted Pork Tenderloin & Portobello** soft herb polenta, broccolini, caramelized cipollini, roasted onion jus 17.75
- Herb-Roasted All-Natural Chicken** grilled panzanella salad, summer tomatoes, basil-infused olive oil 16.95
- Plainville Farms Turkey Skewer** grilled vegetable-farro pilaf, Zinfandel BBQ glaze 15.95
- *Oak-Grilled Filet Mignon** sugar snap peas, toybox tomatoes, cremini mushrooms, mashed potatoes, red wine sauce 26.95

DESSERTS

Mini Indulgences... individual servings of classic desserts 2.75 ea

- | | |
|------------------------------------|----------------------------------|
| Chocolate Peanut Butter Torte | Carrot Cake with Cinnamon Honey |
| Key Lime Pie | Belgian Chocolate S'more |
| Mocha Macchiato | Raspberry Chocolate Chip Cannoli |
| Pecan Pie with Vanilla Bean Mousse | Blueberries with Lemon Curd |

Espresso 3.00 • Cappuccino 3.50 • Hot Tea 2.75 • Coffee 2.75
Fiji (1 liter) 5.50 • San Pellegrino (500 ml) 2.95 • Fresh Brewed Iced Tea 2.75

Handmade Refreshments 2.95 ea

- Half & Half, Sweet Tea & Lemonade • Sparkling Raspberry Lemonade
Ginger Agave Soda • Mint Lemonade

Lisa M Knolla

Lisa Knolla, Managing Partner

Eric Eckard

Eric Eckard, Executive Chef Partner

*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.





wine

OUR MASTER SOMMELIER RECOMMENDS THESE DRINK THEM BEFORE THEY'RE FAMOUS WINES:

	GLASS	BOTTLE
Wolf Blass Chardonnay , South Australia '11	9	36
Penfolds Thomas Hyland Riesling , Adelaide, AU '11	10	40
Clarendon Hills Brookman Merlot , Clarendon, AU '07/'08	12.5	50
Clarendon Hills Sandown Cabernet Sauvignon , Clarendon, AU '07/'08	15	60

Our wine list has been hand selected by Master Sommelier, George Miliotes, one of fewer than 250 Master Sommeliers worldwide.



COCKTAILS

STRAWBERRY BASIL INFUSION

Strawberry-Infused Prairie Organic
Vodka, Agave Nectar &
Fresh Basil 11.75

STRAWBERRY-COCONUT SKINNY MARTINI

Strawberry-Infused Prairie Organic
Vodka, Pineapple-Coconut Water &
Agave Nectar 11.75

SUPERFRUIT MARTINI

Veev Açai Spirit, POM Pomegranate
Blueberry Juice & Organic
Agave Nectar 12.75

ORGANIC SUNSHINE MARTINI

Orange-Infused Prairie Organic Vodka
& Agave Nectar 10.75

POMEGRANATE MARGARITA MARTINI

Patrón Silver Tequila, Patrón Citrónge
& Pomegranate Juice 12.95

CITRUS SOUR APPLE MARTINI

Ketel One Citroen Vodka, Lime Juice &
Sour Apple Schnapps 10.75

MANDARIN ORANGE COSMOPOLITAN

Grey Goose L'Orange Vodka
& Patrón Citrónge 12.75

HAWAIIAN PINEAPPLE COSMOPOLITAN

Van Gogh Pineapple Vodka
& Patrón Citrónge 12.75

CHOCOLATE & ESPRESSO MARTINI

Van Gogh Double Espresso Vodka,
Bailey's Irish Cream & Godiva
Chocolate Liqueur 12.75

CUCUMBER BASIL SMASH

Prairie Organic Cucumber Vodka,
White Cranberry Juice, Agave, Fresh
Lime, Cucumber & Basil 10.50

MANGO JALAPEÑO CRUSH

Prairie Organic Gin, Mango, Housemade
Lemonade, Fresh Jalapeño,
Cilantro & Cucumber 9.95

PRAIRIE MULE

Prairie Organic Vodka, Ginger Beer,
Fresh Lime, Served in a Traditional
Copper Mug 9.50

DOMESTIC & IMPORTED BEERS

American / Classic 4.95

• Budweiser • Bud Light • Miller Lite
• Michelob Ultra

Specialty / Import 5.75

• Amstel Light • Newcastle Brown Ale
• Stella Artois • Guinness
• Sam Adams Lager • Heineken
• Sierra Nevada • Corona
• Samuel Smith's Organic Lager
• Beck's Non-Alcoholic
• Boulevard Bully! Porter
• Boulevard Double-
Wide IPA • Boulevard Pale Ale
• Boulevard Unfiltered Wheat

SINGLE MALT SCOTCH (2 oz)

Glenfiddich 12 Year Old	10.5
Glenlivet 12 Year Old	10.5
Macallan 12 Year Old	12.5
Macallan 18 Year Old	26

WHITES

CHARDONNAY

apple to citrus to tropical fruit, listed light to heavy oak

	GLASS (1/4 bottle)	BOTTLE
Indaba, West Cape '13	6.5	26
Greg Norman Estates, Eden '12	9	36
Carmel Road, Monterey '11/'12	9.5	38
Markham, Napa '11/'12	11	44
ZD, California '12	13.5	54
Chehalem INOX, Willamette '11	14.5	58
Mer Soleil, Central Coast '12	16	64
Cakebread, Napa '12	18	72
Thierry Matrot Chevalieres, Meursault '10/'11	86	
Far Niente, Napa '12	95	

PINOT GRIGIO/PINOT GRIS

ripe apple with a touch of almond and light body

Santa Julia, Mendoza '13	7.5	30
King Estate, Willamette '12	10.5	42
Conte Brandolini, Friuli-Venezia Giulia '12/'13	11.5	46
Trimbach, Alsace '09/'11	17	68

PINOT BLANC

peaches and cream and kiss of oak

Selbach-Oster, Mosel '12	11.5	46
--------------------------	------	----

SAUVIGNON BLANC

pink grapefruit and crisp finish

Brampton, West Cape '13	7.5	30
Spy Valley, Marlborough '12/'13 (sustainable)	10.5	42
Honig, Napa '12/'13 (sustainable)	9.5	38
Bayten, Constantia '13	12	48

RIESLING

fruity to lightly sweet with a finish like a perfect Granny Smith apple

Selbach QbA, Mosel '12/'13	9.5	38
Selbach-Oster Kabinett, Mosel '11/'12	12.5	50
Sokol Blosser Evolution, American MV	41	
Eroica, Columbia '12/'13	46	

VIOGNIER

pear, apricot and spice with a touch of oak

Casillero del Diablo, Casablanca '11/'12	8.5	34
--	-----	----

FABULOUS UNOAKED WHITES/ROSÉ

crisp and clean, listed sweet to dry

Borsao Rosé, Campo de Borgia '13	6.5	26
Jam Jar Sweet White Blend, Western Cape '12/'13	7.5	30
Pacific Rim Gewürztraminer, Yakima '12	7.5	30
Aveleda Vinho Verde, Portugal '12/'13	7	28
Tilia Torrontes, Salta '12/'13	8	32
Raats Family Original Chenin Blanc, Coastal '12	8.5	34
Hirsch #1 Grüner Veltliner, Kamptal '11/'12	10.5	42

WHITE ZINFANDEL

Woodbridge by Robert Mondavi, California '13	6.5	26
---	-----	----

SPARKLING

perfect any time

	5-oz POUR	BOTTLE
Zardetto Prosecco, Treviso NV	8.5	38
Marques de Gelida Brut, Cava '08/'09	9	40
Schramsberg Mirabelle North Coast MV	41	
Domaine Carneros, Carneros '07/'09 (organic)	57	
Chartogne - Taillet Cuvee Sainte Anne, Champagne MV	14.5	65
Gimonnet Cuvee Gastronom, Champagne '06/'08	88	

DESSERT WINE

Selbach-Oster Bernkastler Badstube Riesling Auslese, Mosel '10	8.5	
---	-----	--

PORT

Warre's Otima 10-Year Aged Tawny Port	11.5	
---------------------------------------	------	--

REDS

MERLOT

velvety with plush tannin

Juntos, Alicante '12/'13	6.5	26
Anna's Vineyard, Slovenia '12/'13	9	36
Ray's Station, North Coast '12	10.5	42
St. Francis, Sonoma '08/'09	12.5	50
Chateau Ste. Michelle Indian Wells, Columbia '11	14.5	58
Robert Mondavi, Napa '11	52	
Twomey, Napa '09	92	

PINOT NOIR/GAMAY

silky smooth and sexy

Mirassou, California '12/'13	6.5	26
Macedon, Macedonia '12/'13	8.5	34
Jolie Saison Gamay, France '12	11	44
Kim Crawford, Marlborough '13 (sustainable)	11.5	46
Schug, Sonoma Coast '12	14	56
Chehalem 3 Vineyard, Willamette '11/'12	18	72
Sinskey, Carneros '10/'11 (organic)	70	
Etude, Carneros '11/'12	82	
Vincent Girardin Old Vine, Pommard '09/'11	86	
Freeman, Russian River '10	92	

PETITE SIRAH

blackberry flavors, inky purple color and strong tannins

Michael David Petite Petit, Lodi '11	12	48
--------------------------------------	----	----

SHIRAZ/GRENACHE/MONASTRELL

rich and plump with power

Jam Jar Sweet Shiraz, South Africa '12/'13	7.5	30
Wrongo Dongo Monastrell, Jumilla '12/'13	8	32
Monte Oton Garnacha, Campo de Borja '12/'13	8.5	34
Woop Woop, South Eastern Australia '13	9	36
St Hallet Gamekeeper's Reserve, Barossa '12	10.5	42
Torbreck Woodcutters, Barossa '12	57	
Jean-Luc Colombo Les Bartavelles, Chateaufeuf du Pape '11/'12	79	
Alto Moncayo Garnacha, Campo de Borja '10/'11	88	

ZINFANDEL

spicy with ripe fruit and perfect for food off the wood-burning grill

Ravenswood, Napa '12	10.5	42
Mauritson, Sonoma '11/'12	48	
Ravenswood Teldeschi, Dry Creek '11	67	

TEMPRANILLO

animal and exotic, perfect with red meat

Sierra Cantabria Crianza, Rioja '11/'12	10	40
Muga Prado Enea Gran Reserva, Rioja '05/'09	87	

SANGIOVESE

cherries and earth screaming for food

Santa Cristina, Tuscany '12	7	28
Retromarcia, Chianti Classico '10/'11	10	40
Antinori Pèppoli, Chianti Classico '10/'11	60	

CABERNETS & BORDEAUX VARIETALS

the king of the reds with tannin, force and structure

Concha y Toro Xplorador, Central '12/'13	6.5	26
Casillero del Diablo Carmenere, Central '12	8	32
Gascon Malbec, Mendoza '12	8.5	34
Chateau Rostaing Cabernet Franc, Bordeaux '11	9.5	38
Chateau de Parenchère, Bordeaux '10	10	40
Lake Sonoma, Alexander '10	12	48
Catena Vista Flores Malbec, Mendoza '11/'12	10.5	42
Markham Cellar 1879, Napa '11	18.5	74
Glenelly, Stellenbosch '11	15	60
Coyam, Colchagua '09/'10 (biodynamic)	17	68
Ladera Stiles Block, Napa '10	78	
Chappellet Signature, Napa '10	85	
De Toren Z, Stellenbosch '10/'11	68	
Silver Oak, Alexander '09	114	
Caymus, Napa '11	129	
Silver Oak, Napa '08	199	
Caymus Special Selection, Napa '11/'12	227	