



INTROS

Harissa Dusted Scallop Cannellini Bean, Corn Ragoût	13
Lump Crab Cake Seasonal Greens, Avocado Vinaigrette	12
Tuna Tartare Sweet Chili and Sesame Dressing	11.5
Crispy Fried Pot Stickers Ponzu Sauce	9
Crispy Calamari Fritto Sambal Aioli	12
Japanese Pumpkin Ravioli Brown Sage Butter, Dried Cranberry	11.5
Crispy Haricot Vert Lightly Breaded, Chipotle Honey Aioli	11.5
Pesto Hummus Grilled Pita Chips	8
Heirloom Tomato Bruschetta Burrata Cheese, Micro Basil, Aged Balsamic Vinegar	8

GREENS

Caesar Salad Romaine Lettuce, Traditional Dressing, Parmesan, Chopped White Anchovy, Garlic Crouton	9
Served in a Parmesan Bowl	11.5
Vines Salad Candied Pecans, Teardrop Tomatoes, Crumbled Blue Cheese, White Balsamic Dressing	7.5
Beet Salad Cherry Vinaigrette, Warm Goat Cheese Pistachio Crouton	7
Warm Asparagus & Brioche Sunny-Side Up Cage Free Egg, Bacon Vinaigrette	9

18% gratuity will be added to parties of six or more.

It is our pleasure to assist you with any of your dietary requirements or other special requests that will make your dining experience memorable.

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SOUPS

Vines Roasted Tomato & Basil Soup Fire Roasted, Goat Cheese Beignet	7
Corn Chowder Roasted Sweet Corn, Leeks, Crisp Bacon	7.5



SEAFOOD ENTRÉES

Seafood Risotto 32

Lobster Tail, Jumbo Shrimp, Diver Scallops, Asparagus, Lobster Crème Sauce

Chef's Wine Pairing: *Canvas Pinot Grigio*

Grilled Wild Salmon 28

Norwood Rice, Lemon-Garlic Wok Style Asparagus and Shiitake Mushroom

Chef's Wine Pairing: *La Crema Pinot Noir*

Blackened Ahi Tuna 28

Seared Rare, served with Japanese Pumpkin Ravioli, Pea Tendrils, Yuzu Green Butter Sauce

Partial Plate 19

Chef's Wine Pairing: *Stags' Leap Winery Chardonnay*

Alaskan Halibut 29

Crab Meat Crusted, Tomato Chutney, Yukon Gold Smashed Potato

Partial Plate 22

Chef's Wine Pairing: *Canvas Chardonnay*

Garlicky Diver Scallop & Shrimp 30

Garganelli Pasta, Sautéed Spinach, Creamy White Wine Sauce

Partial Plate 19

Chef's Wine Pairing: *Wild Rock Sauvignon Blanc*

MEAT ENTRÉES

Filet Mignon 38

Grilled Tenderloin, Baby Portobello Mushrooms, Yukon Gold Smashed Potatoes, Seasonal Vegetables

Chef's Wine Pairing: *Opolo, Mountain Zinfandel*

Flat Iron Steak 28

All Natural Brandt Beef, Crisp Parmesan Potato, Asparagus, Merlot Reduction

Partial Plate 22

Chef's Wine Pairing: *Beringer Knights Valley Cabernet Sauvignon*

Rack of Lamb 38

Artichoke-Potato Hash, Asparagus, Port Wine Reduction

Partial Plate 22

Chef's Wine Pairing: *La Crema Pinot Noir*

Free Range Chicken Breast 24

Cranberry-Apple Raisin Compote, Seasonal Vegetable, Whipped Potato

Chef's Wine Pairing: *Napa Cellars Chardonnay*

Beef Short Rib 28

Braised Beef Short Rib, Chipolini Onion Brandy Sauce, Fiscalini Cheese Grits

Partial Plate 22

Chef's Wine Pairing: *Beringer, Cabernet Sauvignon*

Berkshire Pork Chop 26

Wild Mushroom Risotto, Roasted Campari Tomato, Cherry Port Wine Sauce

Chef's Wine Pairing: *Napa Cellars, Merlot*

GRAIN ENTRÉES

Garganelli Pasta 15

Roasted Tomato, Spinach and Haricot Verts Tossed with Extra Virgin Olive Oil

Chef's Wine Pairing: *Canvas, Chardonnay*

Arborio Risotto 15

Seasonal Vegetables, Fresh Herbs

Chef's Wine Pairing: *Napa Cellars, Chardonnay*



DECADENT DESSERTS

Tahitian Vanilla Crème Brûlée	8
"Burnt Cream", Fine Tahitian Vanilla Beans, Smooth Creamy Custard, topped with Caramelized Sugar, Fresh berries	
Cranberry-Apple Crumble	8
Fresh Cranberry and Apple, Vanilla Ice Cream, topped with a Buttery Streusel	
Florentine Art	9
Almond Sugar Shell Crust, White Chocolate Mousse, Seasonal Berries, Raspberry Coulis	
Warm Chocolate Molten Cake	9
Intensely Rich Chocolate Cake, Chocolate Sauce Center, served with Vanilla Ice Cream	
Classic Cheesecake	8
Traditionally Luscious, served with Berries dipped in Grand Marnier	
Banana Toffee Tart	9
Vanilla Pastry Cream, Banana Brûlée, Almond Chocolate Toffee	
Chocolate Parfait	9
Layer of Dark Chocolate Mousse, Fresh Whipped Cream, Pastry Cream, Rum Sponge Cake	

CUPS AND SAUCERS

Torrefazione Italia Coffee	3.25
Espresso Double	4.75
Cappuccino, Latte or Mocha	3.75
French Press	5
Selected Varieties of Tazo Teas	3.25

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AFTER DINNER DRINKS

Scotch

Chivas 12 year	12
Chivas 18 year	18
Johnny Walker Gold	18
Johnny Walker Blue Label	38
Glenfiddich 12 year	12
Glenlivet 12 year	12
Laphroaig Single Islay	12
McCallan 12 year	12
McCallan 18 year	25
Glenlivet 18 year	18
Glenmorangie 10 year	14
Oban "West Highland"	18
Talisker "Distillers Edition"	8

Irish Whiskey

Bushmills	10
Jameson	10

Bourbon

Basil Hayden's	11
Knob Creek	10
Bookers	12
Woodford Reserve	10
Wild Turkey	9

Whiskey

Crown Royal	10
Jack Daniels	9
Gentleman Jack	12
Maker's Mark	9

Cognac

Courvoisier VS	12
Hennessey VS	10
Martell Cordon Bleu	13
Remy Martin VSOP	18
Remy XO	25

Port

Dow's Fine Ruby	9
Dow's Tawny Porto 10 year	10
Harvey Bristol Cream	11
Taylor-Fladgate 20 year Tawny	12
Dow's Trademark Finest Reserve Porto	9