May we recommend a glass of our Irvine & Roberts Wine, produced from the Hills in Ashland Oregon where the distinctive soils and climate produce wines with an extraordinary balance, flavor and intensity.

<table>
<thead>
<tr>
<th>IRVINE &amp; ROBERTS FAMILY VINEYARDS</th>
<th>PINOT NOIR</th>
<th>Glass....</th>
<th>Bottle....</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Double Gold Medal Winner – Oregon Wine Experience/Received 89 Points from Wine Enthusiast)</td>
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<tr>
<td>IRVINE &amp; ROBERTS FAMILY VINEYARDS</td>
<td>CHARDONNAY</td>
<td>Glass....</td>
<td>Bottle....</td>
</tr>
<tr>
<td>ROBERTS RESERVE PINOT NOIR</td>
<td>Glass....</td>
<td>Bottle....</td>
<td></td>
</tr>
<tr>
<td>ROBERTS RESERVE CHARDONNAY</td>
<td>Glass....</td>
<td>Bottle....</td>
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**ST A R T E R S**

- Lobster Bisque - Truffled Chantilly Cream
- French Onion Soup - Gruyere Cheese, Crouton
- Oysters on the Half Shell - 6 Oysters, Cocktail Sauce, Pink Peppercorn Mignonette, Lemon
- Seafood Sampler - 6 Oysters, 4 Shrimp, 8 OZ slow Poached Lobster Tail, Pink Peppercorn Mignonette, Duane’s Louisiana Cocktail Sauce and Lemon
- Pan Roasted Crab Cakes - Parsnip Puree, Grilled Radicchio, Brussels Sprouts
- Roasted Bone Marrow - Citrus Horseradish Panko, Chives, Grilled Baguette

**G A R D E N**

- Inn Keeper Salad - Romaine Hearts & Radicchio, Olives, Bacon, Hearts of Palm, Blue Cheese, Sherry Garlic Vinaigrette
- Mixed Green Salad - Lolla Rossa and Red Oak Lettuces, Shaved Cucumber, Carrot, Cherry Tomato, Brioche Croutons, Sherry Shallot Vinaigrette
- Baby Gem Caesar Salad - Parmesan, Brioche Crouton, Caesar Dressing
- Winter Vegetable Spinach Salad - Shaved Beets, Roasted Squash, Candied Pistachios, Goat Cheese, Champagne Vinaigrette

**F R O M   T H E   S E A**

- Alaskan Halibut - Pan-Seared, Celery Root Puree, French Green Beans
- Chilean Sea Bass - Spiced Beluga Lentils, Mustard Cream
- Scottish Salmon - Parsnip Puree, Mushrooms, French Green Beans
- Blackened Swordfish - Boursin Mashed Potatoes, Garlic Asparagus, Mustard Cream Sauce
- Jumbo Scallops - Roasted Cauliflower, Brown Butter Yams, Toasted Walnuts

**Chefs de Cuisine**

Andrew Verrier

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any allergy of any type of food.
USDA PRIME BEEF & SPECIALTY CUTS

<table>
<thead>
<tr>
<th>Cut</th>
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<tbody>
<tr>
<td>Filet Mignon Center Cut</td>
<td>8 oz.</td>
<td>Filet Mignon Center Cut</td>
<td>12 oz.</td>
</tr>
<tr>
<td>Rib Eye</td>
<td>16 oz.</td>
<td>Colorado Lamb Chops</td>
<td>12 oz.</td>
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<tr>
<td>Bone-in New York Strip</td>
<td>20 oz.</td>
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Please allow minimum of 20 minutes cooking time for large bone in steaks

HOUSE SPECIALTIES

Peppercorn Steak 14 oz.
Seared New York Steak, Peppercorn Sauce, Boursin Mashed Potatoes, Garlic Asparagus

Classic Steak Diane 8 oz.
Filet Medallions, Boursin Whipped Potatoes, Asparagus, Mushroom Sauce

Steak Oscar 8 oz.
Filet Medallions, Boursin Whipped Potatoes, Sautéed Asparagus, Béarnaise Sauce, Dungeness crab

Filet & Shrimp
6 oz. Filet, 3 Scampi-Style Jumbo Shrimp, Boursin Whipped Potatoes, French Green Beans, Bordelaise Sauce

Filet & Lobster
6 oz. Filet, 8 oz. Australian Lobster Tail, Boursin Whipped Potatoes, French Green Beans, Bordelaise

Pan Roasted Muscovy Duck Breast
Brown Butter Yams, Toasted Walnuts, French Green Beans, Demi Glaze

Pasture bird Farms (Murrieta, CA) Free Range Breast of Chicken
Chargrilled Semi Boneless Pasture Bird, Roasted Cauliflower and Brussel Sprouts, Parsnip Puree, Charred Radicchio and Chicken Jus

ACCOMPANIMENTS

Baked Potato Sour Cream, Butter, Chives
Creamed Spinach Pecorino, Shallots and Garlic
Boursin Whipped Potatoes Garlic Herb Cheese
Macaroni and Cheese Smoked Gouda Cheese Sauce, Potato Crumbs
Pan Roasted Asparagus Lemon Zest, Garlic, Shaved Pecorino
Sautéed French Green Beans Sherry Glaze, Crushed Marcona Almonds
Bourbon Glazed Mushrooms Garlic and Onions
Roasted Sweet Potatoes Honey Glazed, Thyme and Rosemary

STEAK SAUCES
Béarnaise Bordelaise Mushroom Green Peppercorn

STEAK ADDITIONS
Blue Cheese Crust Horseradish Gremolata Oscar 2 oz.