



SHARED

Bread Basket

accompaniments

Cheese & Charcuterie (GF available)

daily a la carte selection

Marinated Vegetable Board [Veg]

assorted marinated vegetables and pickled vegetables

Pairs well with our SCW Sauvignon Blanc

SMALL PLATES

Fall Crab Cake

savory crab cake, green apple salad, pickled onion, pomegranate molasses

Pairs well with our SCW Pinot Grigio

Scallops & Bacon

roast parsnip puree, maple glazed bacon, green apple, orange, cilantro

Pairs well with our SCW Zinfandel

Butternut Squash Ravioli (Veg)

brown butter, sage, sweet potato, spiced nuts

Pairs well with our SCW Chardonnay

Carolina BBQ Ribs

Garlic aioli, fried shallot, scallions

Pairs well with our SCW Anderson Valley Pinot Noir

Cioppino Appetizer (GF available)

shellfish broth, clams, mussels, fish, scallop, grilled bread

Pairs well with our SCW Red Blend

Lobster Tater Tots

scallion cream sauce, chives

Pairs well with our SCW Sparkling Brut

Tuna Tacos

guacamole, pico de gallo, spicy aioli

*Pairs well with our SCW Sparkling Rose**

Short Rib Lettuce Wraps GF

spicy orange soy glaze, carrot, radish, scallion, butter bibb, white sesame

Pairs well with our SCW Moscato

SALADS

House (GF/V)

house SCW Cabernet dressing, tomato, cucumber, mixed greens

Kale Caesar (Veg)

croutons, parmesan cheese, Caesar dressing

Beet Salad (Veg)

warm goat cheese, roasted beets, maple cider dressing, marcona almonds, fried shallot

Add-on Salad Options

5oz marinated chicken ½ dozen shrimp 7 oz Salmon filet *

*Denotes food item is cooked to order or served raw. Consuming raw or undercooked meat, egg, or fish may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has an allergy.

(V-Vegan) (Veg-vegetarian) (GF-Gluten Free)

ENTREES (split plate charge - \$5)

Clam and Mussels Linguine

puttanesca sauce, white wine, butter, toast points

Pairs well with our Chardonnay

Apple Cider Glazed Salmon* (GF)

toasted barley risotto, pear, arugula, and parmesan salad, fried onions

Pairs well with our SCW Sauvignon Blanc

Surf and Turf Pasta

filet mignon medallions, lobster, roasted mushrooms, cherry tomatoes, scallion, arugula, tarragon, lobster sauce

Pairs well with SCW Napa Valley Reserve Pinot Noir

Beef Braciola

gnocchi in red sauce, potatoes, black garlic, giardinera

Pairs well with our SCW Zinfandel

Blackened Walleye (GF)

cheesy cauliflower rice, fried herbed cauliflower, curried sweet potato, rainbow chard

Pairs well with our SCW Chenin Blanc

Shrimp & Grits* (GF)

savory grits, sweet and spicy pancetta cream sauce, parsley

Pairs well with our SCW Rose'

Airline Chicken Breast

sweet corn cake, chicken stew, kielbasa, swiss chard

Pairs well with our SCW Red Blend

6 oz Filet Mignon or 16 oz Ribeye Delmonico* (GF)

pommes puree, bordelaise sauce, sauteed mushroom and onion

Pairs well with our SCW Cabernet Reserve

Burger*

braised pork belly, red onion, cheddar, lettuce, tomato, pommes frites, roasted garlic aioli

Pairs well with our SCW Cabernet

Fall Seasonal Mushrooms (V, GF)

quinoa tabbouleh, marinated portabella, puree of black and roasted garlic, watercress, pickled onion

Pairs well with SCW Anderson Valley Reserve Pinot Noir

Halibut en croute

artichoke barigoule, fried artichoke, mushrooms

Pairs well with SCW Sparkling Brut

SIDES

Pommes Frites

parmesan, roasted garlic aioli

Fried Asparagus (Veg)

salt and fresh ground pepper, lemon citronette

Brussels Sprouts (GF)

sage butter

Mashed Potatoes (GF)

butter

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