



APPETIZERS

Bread Basket

accompaniments

Cheese & Charcuterie (GF available)

daily a la carte selection

Red Pepper Hummus (V/GF available)

naan, cucumbers, sumac

Pairs well with our SCW Sauvignon Blanc

Fall Crab Cake

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

Pairs well with our SCW Rose'

Chilled Scallops Aguachile Negro

hearts of palm, artichoke, radish, tomato, cilantro, seasoned tortilla chips

Pairs well with our SCW Viognier

BBQ Braised Bacon (GF)

pickled parsnip, cucumber relish, sweet bbq glaze

Pairs well with our SCW Red Blend

Mushroom Ravioli (Veg)

mushrooms, caramelized onion soubise, fried chickpeas, scallions

Pairs well with our SCW Zinfandel

Burrata Cheese (GF available)

roasted broccolini, pepita seed mole', calamansi vinaigrette, toast points

Pairs well with our SCW Brut

Lobster Tater Tots

scallion cream sauce, chives

Pairs well with our SCW Sauvignon Blanc

Short Rib Lettuce Wraps (GF)

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

Pairs well with our SCW Moscato

Creamy Yukon Potato Soup (Veg/GF)

black truffle crema, roasted redskin potato, leek

Pairs well with our SCW Chardonnay

SALADS

House (GF/V)

house SCW Cabernet dressing, tomato, cucumber, mixed greens

Kale Caesar (Veg)

croutons, parmesan cheese, Caesar dressing

Beet Salad (Veg/GF)

spinach, arugula, burrata cheese, smoked bleu cheese, candied hazelnut, salsa verde

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

Clam and Mussels Linguine

puttanesca sauce, white wine, butter, toast points

Pairs well with our SCW Pinot Noir

Seared Salmon* (GF)

roasted beet risotto, goat cheese, pickled beet and arugula salad, chive oil

Pairs well with our SCW Viognier

Surf and Turf Pasta

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

Pairs well with SCW Anderson Valley Reserve Pinot Noir

Apple Cider Braised Lamb Shank (GF)

great northern beans, braised napa cabbage, caraway, juniper, apple, parsley

Pairs well with our SCW Zinfandel

Black and Bleu Walleye (GF)

blackened walleye, smoked bleu cheese, creamy herbed polenta, tomato vinaigrette, jalapeno, sweet potato

Pairs well with our SCW Chenin Blanc

Shrimp & Gnocchi*

kielbasa, roasted red pepper, kale, creamy pan sauce, scallions

Pairs well with our SCW Reserve Chardonnay

Seared Moulard Duck Breast

butternut squash puree, kale, delicata squash, toasted hazelnut, pickled pomegranate, Sapphire Creek malbec dried cherry demi

Pairs well with our SCW Malbec

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

gratin fries, bordelaise, compound butter

Pairs well with our SCW Cabernet Reserve

Burger*

bbq braised bacon, red onion, cheddar, lettuce, tomato, pommes frites, roasted garlic aioli

Pairs well with our SCW Cabernet

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

SIDES

Pommes Frites (Veg)

parmesan, roasted garlic aioli

Asparagus (GF/Veg)

salt and fresh ground pepper, lemon citronette

Brussels Sprouts (GF/Veg)

sage butter

Sweet Potato Mash (GF/Veg)

butter

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