

BETTER
is always in
SEASON

DINNER MENU | WINTER '18




When you're here, we want you to feel good about what you eat. It's why we prefer oak-fire grilling and brick-oven roasting to caramelize and highlight natural flavors. After all, you won't find a fryer in our kitchen, just food that's better for you and more than 50 varieties of produce that our Chef receives at the peak of freshness. No matter what you choose, you'll be enjoying the best of the season.

 Our favorites


FLATBREADS Gluten Sensitive Flatbread (+20 cal) +2

GARLIC PESTO CHICKEN mozzarella, balsamic cipollini onions, roasted red peppers, arugula (460 cal)	9.95
BRAISED SHORT RIB AND CHEDDAR pickled red onions, golden beets, horseradish crema, micro cilantro (460 cal)	11.95
FOUR-MUSHROOM goat cheese, truffle oil, scallions (430 cal)	10.95
ROASTED ROMA TOMATO mozzarella, Parmesan, basil (380 cal)	9.75
ALL-NATURAL PEPPERONI roasted Roma tomatoes, mozzarella, basil pesto (560 cal)	10.25
LOBSTER AND FRESH MOZZARELLA roasted red peppers, scallions, lobster sour cream (430 cal)	15.95


STARTERS

LUMP CRAB CAKE Maryland-style, mustard sauce (300 cal)	12.75
WHOLE ROASTED CAULIFLOWER cave-aged Gruyère cheese sauce, panko crust (550 cal)	9.95
 BURRATA MOZZARELLA, WINTER CITRUS AND TRUFFLE HONEY blood orange, grapefruit, almond granola (360 cal)	10.25
AVOCADO TOAST wood-grilled sourdough, toybox tomatoes, pickled red onions, cilantro, 15-year aged balsamic (460 cal)	7.95
LUMP CRAB AND SHRIMP STUFFED MUSHROOMS creamed spinach, panko crust (230 cal)	10.95
 GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS celery hearts, radishes, green olives (490 cal)	11.75
SHRIMP SCAMPI garlic butter, white wine, basil (290 cal)	10.95
 LOBSTER RAVIOLI Maine lobster, shiitake mushrooms, sherry-lobster sauce (370 cal)	14.95
AHI TUNA TARTARE* handline tuna, wasabi-avocado mousse, tropical salsa (480 cal)	13.95



SOUPS

BUTTERNUT SQUASH crispy shiitake mushrooms, chives (200/220 cal)	5.95 6.95
PORCINI MUSHROOM BISQUE sour cream, chives (260/310 cal)	5.95 6.95
 LOBSTER BISQUE sherry, chives (430/520 cal)	7.25 8.25

SALADS

 CALIFORNIA GOLDEN BEETS Laura Chenel goat cheese, toasted pistachios, micro basil (190 cal)	9.50
ROMAINE AND KALE CAESAR shaved Parmesan, toasted ciabatta croutons (340 cal)	8.95
CHOPPED GREEK chickpeas, Kalamata olives, red onions, pepperoncini, roasted red peppers, feta, vinaigrette (330 cal)	8.95
ORGANIC FIELD GREENS toybox tomatoes, savory granola, white balsamic vinaigrette (210 cal)	7.25
SPINACH AND CARAMELIZED BOSCH PEAR toasted walnuts, Gorgonzola, sherry-walnut vinaigrette (340 cal)	9.50

SEASONAL COCKTAILS

 CRANBERRY AND SAGE Prairie Organic Gin, white cranberry juice, candied sage leaf (200 cal)	10.25
 ORGANIC SUNSHINE MARTINI Orange-Infused Prairie Organic Vodka, simple syrup (170 cal)	11.25

BUBBLES FOR THE HOLIDAYS

(120 cal per 5-oz. glass/630 cal per 750-ml bottle)

Riondo 'Spumante' Prosecco	8.50 42
Schramsberg 'Mirabelle' Brut	12 60
Rated 92 points <i>Wine Enthusiast Magazine</i>	

ENTRÉE SALADS

CHOPPED GREEK WITH LEMON GRILLED SHRIMP chickpeas, Kalamata olives, red onions, pepperoncini, roasted red peppers, feta, vinaigrette (420 cal)	16.75
MAUI TUNA CRUNCH* seared handline tuna, organic greens, mango, almonds, toasted sesame dressing (370 cal)	19.75
SESAME GRILLED SALMON organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing (450 cal)	18.95
BBQ CHICKEN baby spinach, romaine, sweet corn, roasted red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette (470 cal)	14.95


SEA

 WOOD-GRILLED HANDLINE TUNA TABOULI* tomato salad, preserved lemon hummus (560 cal)	25.95
SOUTHERN-STYLE SHRIMP AND GRITS chorizo, bacon, stone ground cheddar grits (580 cal)	19.95
CEDAR PLANK-ROASTED SALMON crushed potatoes, Caulilini, dill-mustard sauce, grilled lemon (490 cal)	22.50
CARAMELIZED GRILLED SEA SCALLOPS leek and butternut squash risotto, Caulilini, lemon butter (500 cal)	25.95
WOOD-GRILLED BONELESS RAINBOW TROUT roasted vegetables, crushed potatoes, grilled lemon (520 cal)	18.95
ASIAN-GLAZED CHILEAN SEA BASS black rice, snow peas, shiitake mushrooms, micro wasabi (620 cal)	32.75
NANTUCKET BAY SCALLOPS Meyer lemon and ricotta ravioli, brown butter, micro arugula (460 cal)	30.50

LAND

SLOW BRAISED BEEF SHORT RIB stone ground cheddar grits, heritage carrots, horseradish crema (880 cal)	25.50
KONA-CRUSTED LAMB LOIN* roasted vegetables, Yukon mash, balsamic demi-glace (520 cal)	29.95
 LASAGNA ROLLATINI butternut ricotta, kale, mushrooms, tomato-basil sauce (590 cal)	19.50
MAPLE-GLAZED ALL-NATURAL ROASTED HALF CHICKEN roasted vegetables, Yukon mash, zesty jus (580 cal)	18.50
WOOD-GRILLED PORK TENDERLOIN* roasted vegetables, sweet potato mash, zesty jus (600 cal)	19.50
BARBECUE MEATLOAF grass-fed beef blended with mushrooms, green beans, Yukon mash (770 cal)	17.95
 GNOCCHI WITH WINTER VEGETABLES butternut, spiced cauliflower, almond granola, sundried-tomato pesto (600 cal)	16.50
WOOD-GRILLED FILET MIGNON* roasted mushrooms, Caulilini, Yukon mash, red wine sauce (480 cal)	28.95
 ROASTED MANCHESTER FARMS QUAIL mushroom risotto stuffing, spinach, bacon, balsamic demi-glace (530 cal)	25.95

SIDES

 MAC N' CHEESE cave-aged Gruyère cheese sauce, panko crust (610 cal)	6.95
CARAMELIZED BRUSSELS SPROUTS crispy Applewood bacon, 15-year aged balsamic (260 cal)	4.95
ROASTED CAULIFLOWER FLORETS (210 cal)	4.95
MAINE LOBSTER TAIL (150 cal)	11.50
CARAMELIZED SEA SCALLOPS (290 cal)	10.50
LEMON GRILLED SHRIMP SKEWER (90 cal)	9.50

*CONTAINS (OR 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. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

DRINK THEM BEFORE THEY'RE FAMOUS

Discover wines on the verge of becoming highly rated and widely recognized.

White (150 cal per 6-oz. glass/630 cal per 750-ml bottle) | Red (160 cal per 6-oz. glass/660 cal per 750-ml bottle)

Bonny Doon 'Gravitas'
White Blend, CA '15
7 | 28

Bibi Graetz Casamatta,
Sangiovese, Tuscany '16
9.50 | 38

Laya Grenache/Monastrelle,
Almansa, Spain '16
7 | 28

Drops of Jupiter, Cabernet
Sauvignon, South Australia '16
11.50 | 46

Tinto Rey Rosé,
Dunnigan Hills, CA '17
7.50 | 30

WHITES

(150 cal per 6-oz. glass | 630 cal per 750-ml bottle)

SPARKLING (120 cal per 5-oz. glass/630 cal per 750-ml bottle)

bright flavors of orchard fruit, white flowers and hints of toast

Riondo 'Spumante' Prosecco, Veneto, Italy NV 8.50 | 42
Marques de Gelida Brut, Cava '14 55
Domaine Carneros, Carneros '13/'14 58
Schramsberg 'Mirabelle', North Coast NV 12 | 60
Chartogne-Taillet 'Cuvée Sainte-Anne',
Champagne NV 80
Gimonnet Cuvée 'Gastronome', Champagne '12 89

RIESLING AND GRÜNER VELTLINER

fruity to lightly sweet with a finish of Granny Smith apple

Dr. Hermann Dry Riesling, Mosel '16 9.50 | 38
Hirsch #1 Grüner Veltliner, Kamptal '16 10.50 | 42
Eroica, Columbia '16 46
Selbach-Oster 'Kabinett', Mosel '16 12.50 | 50

SAUVIGNON BLANC

pink grapefruit and a crisp finish

C.K. Mondavi and Family, California '17 7 | 28
Bayten, Constantia '17/'18 36
Honig, Napa '17 (sustainable) 11.50 | 46
Spy Valley, Marlborough '17 (sustainable) 12 | 48

PINOT GRIGIO, GRIS AND BLANC

ripe apple with a touch of almond and a light body

Open Ranch, California '17 7 | 28
Santa Julia, Mendoza '17/'18 9 | 36
King Estate Pinot Gris, Willamette '15 11.50 | 46
Selbach-Oster Pinot Blanc, Mosel '16/'17 46
Conte Brandolini, Friuli-Venezia Giulia '16/'17 46
Trimbach Pinot Gris, Alsace '14 68

CHARDONNAY

apple to citrus to tropical fruit

Harvest Sun, California '17 7 | 28
Indaba, West Cape '16/'17 8 | 32
Chateau Ste. Michelle 'Mimi',
Horse Heaven Hills '17 9 | 36
De Wetshof, Robertson,
South Africa '17 (unoaked) 46
Markham, Napa '16/'17 12.50 | 50
Mer Soleil 'Reserve', Central Coast '16/'17 16.50 | 66
Cakebread, Napa '16/'17 22 | 88
Far Niente, Napa '17 96

INTERESTING WHITES

from tart, lean and clean to lush and full-bodied wines

Aveleda Vinho Verde, Portugal '17 7.50 | 30
Jam Jar 'Sweet White' Moscato,
Western Cape '17/'18 8 | 32
Pacific Rim Gewürztraminer, Yakima Valley '16/'17 32
Raats Family 'Original' Chenin Blanc,
Coastal Region, South Africa '17/'18 34
Tilia Torrontes, Salta '16/'17 36
Yalumba Viognier, South Australia '16/'17 (organic) 40
Sokol Blosser 'Evolution', American NV 42

ROSÉ

light floral and tart berries from dry to slightly sweet

Royal Post Sweet Rosé, California '17 6.50 | 26
Jean-Luc Colombo 'Cape Bleue' Méditerranée,
France '17 8 | 32

REDS

(160 cal per 6-oz. glass | 660 cal per 750-ml bottle)

PINOT NOIR

silky smooth texture with bright cherry, earth and cola

Mirassou, California '16 8 | 32
Macedon, Macedonia '16/'17 9.50 | 38
Loveblock, Central Otago,
New Zealand '15/'16 12.50 | 50
Schug, Sonoma Coast '16 14.50 | 58
Ponzi 'Tavola', Willamette '16 62
La Crema, Willamette '15/'16 16.50 | 66
Sinskey, Carneros '14 (organic) 71
Fisher 'Unity', Anderson Valley '15 80
Etude, Carneros '16 83
Freeman, Russian River '15/'16 87

SHIRAZ, GRENACHE AND MOURVÈDRE

rich and plump with black pepper spice and power

Jam Jar 'Sweet Shiraz', South Africa '17/'18 7.50 | 30
Wrongo Dongo Monastrell, Jumilla '15/'16 32
Breca Garnacha, Calatayud, Spain '15 11.50 | 46
Earthworks, Barossa Valley, Australia '16 50
Torbreck 'Woodcutter's', Barossa '17 58
Jean-Luc Colombo 'Les Bartavelles',
Châteauneuf du Pape '15 80
Alto Moncayo Garnacha, Campo de Borja '15 89

SANGIOVESE

cherries and bright fruit, perfect for food

Antinori 'Santa Cristina', Tuscany '15 7.50 | 30
Retromarcia, Chianti Classico '16 44
Antinori 'Pèppoli', Chianti Classico '15/'16 61

MERLOT

velvety with plush tannins

Juntos, Alicante '15 7 | 28
Anna's Vineyard, Slovenia '16/'17 9 | 36
Ray's Station, North Coast '14 42
St. Francis, Sonoma '14/'15 13.50 | 54
Chateau Ste. Michelle 'Indian Wells',
Columbia '16 62
Twomey, Napa '13/'14 85

ZINFANDEL AND PRIMITIVO

spicy and fruity, perfect for food off the wood-burning grill

Verso Primitivo, Salento '16/'17 38
Cline 'Ancient Vines', Contra Costa '16 11.50 | 46
Mauritson, Sonoma '15/'16 50
Ravenswood 'Teldeschi', Dry Creek '14 68

TEMPRANILLO

bright red fruit, exotic spice and baked earth

Sierra Cantabria Crianza, Rioja '15 11 | 44
Vinha Grande by Casa Ferreirinha,
Portugal '14/'15 46
Cune 'Reserva' Rioja, Spain '13 55

MALBEC

inky ripe purple and blue fruit with dusty earth

Tilia, Mendoza '16/'17 7 | 28
Gascón, Mendoza '16 9.50 | 38
Catena 'Vista Flores', Mendoza '16 12 | 48

CABERNET SAUVIGNON AND BORDEAUX BLENDS

the king of the reds, with tannin, force and structure

Farm & Fare Cellars, California '16 7 | 28
De Martino Estate, Maipo Valley '16 (organic) 9 | 36
Château de Parenchère, Bordeaux '14/'15 10.50 | 42
Lake Sonoma, Alexander '15 13.50 | 54
Jim Barry 'The Cover Drive', Australia '15 56
Coyam, Colchagua '14/'15 (biodynamic) 68
Markham 'Cellar 1879', Napa '15 19 | 76
Chappellet 'Signature', Napa '15/'16 88
De Toren 'Fusion V', Stellenbosch '14/'15 95
Silver Oak, Alexander Valley '13/'14 111
Caymus, Napa '16 120
Silver Oak, Napa '13 178
Caymus 'Special Selection', Napa '14/'15 199

INTERESTING REDS

savory olive, dried herbs, and baked red and black berries

Santa Rita 'Secret Reserve' Red Blend,
Maipo Valley '17/'18 7.50 | 30
Casillero del Diablo Carmenere, Central Valley '17 34
Lamadrid 'Reserva' Cabernet Franc,
Mendoza '14/'15 9.50 | 38
Michael David 'Petite Petit' Petite Sirah, Lodi '15/'16 12 | 48

DESSERT WINE AND PORT (140 cal per 3-oz. glass)

ripe berries and dried fruit with a savory, sweet finish

Selbach-Oster, Auslese Sweet Riesling, Mosel '16/'17 8.50
Warre's Otima 10-Year Aged Tawny Port NV 11.50

BEERS

(cal per 12-oz.)

SPECIALTY / IMPORT

5.95

Allagash White Ale (150 cal)
Amstel Light (100 cal)
Beck's Non-Alcoholic (130 cal)
Bell's Amber Ale (150 cal)
Bell's Oberon Ale (150 cal)
Bell's Two Hearted Ale (210 cal)
Church Street Scottish Ale (150 cal)
Corona Extra (150 cal)
Domaine DuPage French Country Ale (150 cal)
Goose Island 312 Urban Wheat Ale (150 cal)
Guinness Stout (150 cal)
Hacker-Pschorr Weisse (150 cal)
Heineken (150 cal)
Lagunitas IPA (210 cal)
Samuel Adams Boston Lager (150 cal)
Sierra Nevada (150 cal)
Stella Artois (150 cal)
Woodchuck Hard Cider (200 cal)

AMERICAN / CLASSIC

4.95

Bud Light (100 cal)
Michelob Ultra (100 cal)
Miller Lite (100 cal)

COCKTAILS

* CRANBERRY AND SAGE

Prairie Organic Gin, white cranberry juice,
candied sage leaf (200 cal)

10.25

HAWAIIAN PINEAPPLE COSMOPOLITAN

pineapple vodka, Patrón Citrónge (230 cal)

12.25

* ORGANIC SUNSHINE MARTINI

Orange-Infused Prairie Organic Vodka,
simple syrup (170 cal)

11.25

CUCUMBER BASIL SMASH

Prairie Organic Cucumber Vodka, white cranberry
juice, cucumber, basil, lime (230 cal)

10.95

PRAIRIE MULE

Prairie Organic Vodka, ginger beer, lime (200 cal)

9.75

ROSÉ LEMONADE

Ketel One Grapefruit and Rose Botanical Vodka,
Royal Post Rosé, lemon (160 cal)

9.75

POMEGRANATE MARGARITA MARTINI

Chavo Malo Tequila, Patrón Citrónge,
pomegranate juice (230 cal)

12.75

NEW OLD FASHIONED

Breaker Craft Bourbon, Cherry Heering,
apple bitters (220 cal)

11.50

 Our favorites