

# dish lunch

*Gorgonzola Chips* blue cheese cream, crumbled gorgonzola, served bubbling hot 8.5

*Crispy Crab Cake* lemon sauce, sweet pea sauce, celery root salad 11.5

*Caramelized Onion Parmesean Cheese Tart* 7.5

*Steamed Mussels* white wine, shallots, garlic and bacon 10

*Thai Chicken Lettuce Wraps* toasted cashews, Asian veggies, cashew dipping sauce 8.5

*Poached Egg and Curly Endive Salad* walnuts, Parmigiano-Reggiano, bacon, croutons, warm bacon vinaigrette 10.5

*Roasted Beet and Apple Salad* toasted pine nuts and gorgonzola, cider-shallot vinaigrette 9.5

*Sesame Crusted Chicken Salad* buckwheat noodles, veggies, cashews, soy ginger vinaigrette 9.5

*Dried Cranberry and Roasted Duck Salad* mixed greens, toasted pistachios and goat cheese, sweet cranberry vinaigrette 10.5

*Caesar Salad* Grana Padano cheese, brioche croutons 7.5

*House Salad* veggies and pine nuts, homemade Italian vinaigrette, raspberry vinaigrette or creamy gorgonzola dressing 6.5

*Sandwiches include fresh fruit and homemade parmesan potato chips*

*Toasted Almond Chicken Salad* 8.5

*Angus Beef Burger* bacon and Maytag bleu cheese 10

*Chicken Wrap* queso fresco, roasted peppers and tomato salsa, avocado dipping sauce 9

*Pan Fried Crab Cake Sandwich* lettuce and dill mayo on toasted brioche 12

*Meatloaf Sandwich* caramelized onions and mayo, toasted brioche 9.5

*Grilled Ribeye Sandwich* caramelized onions, provolone and lemon pepper mayo, toasted onion roll 14

*Chicken Pretzel Sandwich* bacon, provolone, tomato and dijon mayo 9

*Cornmeal Crusted Tilapia Sandwich* celery root remoulade on multi grain bread 10.5

*Grilled Ham and Brie Cheese Sandwich* cornichons and dijon mustard, dark rye 9.5

*Grilled Chicken Sandwich* provolone, avocado, bacon, sprouts and lemon mayo 9.5

*Pork Tenderloin Sandwich* shredded colby jack, caramelized onions, whole grain mustard mayo 11

*Sesame Chicken Breast* shiitake mushrooms and pearl onions, soy ginger butter, toasted sesame mashed potatoes 16

*Crispy Crab Cakes* lemon sauce, sweet pea sauce, roasted seasonal potatoes 21

*Baked Shrimp Scampi* steamed rice, lemon garlic butter 19

*Penne Pasta* grilled chicken, mushrooms, sweet peas, lemon parmesan cream 16

*Whole Wheat Angel Hair Pasta* tomatoes, pine nuts, garlic, lemon, basil and olive oil 16 add Shrimp 22

*Baked Macaroni and Cheese with Ham* 12

*Daily Box Lunch - 8.5*

# dish dinner

*Gorgonzola Chips* blue cheese cream, crumbled gorgonzola, served bubbling hot 8.5

*Crispy Crab Cake* lemon sauce, sweet pea sauce, celery root salad 11.5

*Buttermilk Fried Green Beans* 7.5

*Caramelized Onion Parmesan Cheese Tart* 7.5

*Crispy Fried Gulf Shrimp* tossed with chilis, lime, cilantro and sea salt 9.5

*Steamed Mussels* white wine, shallots, garlic and bacon 10

*Thai Chicken Lettuce Wraps* toasted cashews, Asian veggies, cashew dipping sauce 8.5

*Poached Egg and Curly Endive Salad* walnuts, Parmigiano-Reggiano, bacon and croutons, warm bacon vinaigrette 10.5

*Sesame Crusted Chicken Salad* buckwheat noodles, veggies, cashews, soy ginger vinaigrette 9.5

*Roasted Beet and Apple Salad* toasted pine nuts and gorgonzola, cider-shallot vinaigrette 9.5

*Dried Cranberry and Roasted Duck Salad* mixed greens, toasted pistachios and goat cheese, sweet cranberry vinaigrette 10.5

*Caesar Salad* Grana Padano cheese, brioche croutons 7.5

*House Salad* veggies and pine nuts, homemade Italian vinaigrette, raspberry vinaigrette or creamy gorgonzola dressing 6.5

*Beef Short Ribs* bacon-maple Brussels sprouts, Yukon gold whipped potatoes 20

*Pan Seared Pork Tenderloin Medallions* roasted Fingerling potatoes, oven roasted cauliflower, lemon caper pan sauce 19

*Sesame Chicken Breast* shiitake mushrooms and pearl onions, soy ginger butter, toasted sesame mashed potatoes 16

*Whiskey BBQ Baby Back Ribs* house cut French fries 20

*Italian Sausage and Veal Meatloaf* mushroom gravy, steamed rice 16

*Grilled Veal Rib Chop* caramelized onion and roasted garlic cream sauce, green beans and Romano petite fries 30

*Smoked Chili-Citrus Marinated Duck Breast* crispy yellow cornmeal fries, avocado sauce, tomatilla salsa 22

*Baked Shrimp Scampi* steamed rice, lemon garlic butter 19

*Grilled Lamb Loin Chops* goat cheese potato custard, toasted pistachio butter, sweet fig-balsamic reduction 24

*Grilled Kobe Flat Iron Steak* tempura asparagus and cashew rice, wasabi lime sauce 32

*Penne Pasta* grilled chicken, mushrooms, sweet peas, lemon parmesan cream 16

*Whole Wheat Angel Hair Pasta* tomatoes, pine nuts, garlic, lemon, basil and olive oil 16 add Shrimp 22

*Flank Steak* 20

*Filet* 6 oz 30 8 oz 36

*Bone-In Ribeye* 16 oz 38

steaks served with vegetable, choice of petite fries, potato gratin or roasted seasonal potatoes  
porcini mushroom demi and bleu cheese butter

*Cheesecake Flavor Of The Day* 8.5

*Carrot Cake and Vanilla Ice Cream* 8.5

*Bread Pudding of The Day* 7.5

*Tiramisu* 7.5

*Vanilla Crème Brûlée* 7.5

*Double Layer Chocolate Mousse Pie* 8.5

*Homemade Pie of The Day* 7.5

## *featured martinis*

### *Holiday “Merry” Tini 9*

*Festive mix of Vanilla Royal, Egg Nog and White Godiva, and a sprinkle of nutmeg*

### *Peppermint Patty 9*

*A minty treat with cinnamon and Peppermint Schnapps, White Godiva, Creme De Cocoa, a candy cane and a kiss*

### *Lemon Drop 9*

*A refreshing mix of Absolut Citron, Triple Sec, with a sour splash and a sugar rimmed glass*

### *Key Lime Pie 8.5*

*A creamy treat with Stoli Vanilla and Lime Vodka make this drink even more enjoyable than an actual slice*

### *Pearadise 8.5*

*A refreshing blend of Absolut Pear, Pear Nectar juice, Cointreau and a splash of lemonade*

### *Chocolate Covered Cherry 9*

*Effen black vodka, white chocolate “Godiva”, Bailey’s and a treat at the bottom*

### *Pomegranate 9*

*Most choose pomegranate for its health benefits, you’ll choose it to start your Friday night*

### *Peach Sunset 8.5*

*Absolut “Peach”, Peach Schnapps Cointrea and fresh juice. As refreshing as it is stimulating*

### *Cappucino Kiss 9*

*A combo of Starbucks Liqueur, Absolut Vanilla and chocolate. End your night with a kiss*

### *FDR (Dirty) 8.5*

*You decide the vodka or gin and we “dirty” it with olive juice*

### *Chocolate 9*

*Our signature martini. This smooth creation is a great way to start or complete your evening*

### *Razberi 9*

*The ultimate martini made with Hanger One Raspberry and Chambord, ask for it up or blended with sorbetto*

### *Cosmopolitan 8.5*

*This benchmark is hard to resist, made with Skyy Citrus*

### *Washington Apple 8*

*Try this and you’ll find out why it’s an employee favorite*

## *w i n e s*

### *whites*

Bonterra Chardonnay, Mendocino	24
Cakebread Chardonnay, Napa	80
Acacia Chardonnay, Napa	40
Foley Estate Chardonnay, Santa Barbara, CA	50
Newton (Unfiltered) Chardonnay, Napa	100
Leeuwin Chardonnay, Australia	70
Chalone Cardonnay, California	50
Bouchaine Estate Chardonnay, Napa	45
Dry Creek Fume Blanc, Sonoma	20
Pomelo Sauvignon Blanc, Oakville	20
The Crossing Sauvignon Blanc, New Zealand	30
Santa Margarita Pinot Grigio, Italy	55
Twisted River Gewurztraminer, Germany	25

### *reds*

David Bruce Pinot Noir, Russian River	85
MacMurray Pinot Noir, Sonoma Coast	35
Archery Summit Pinot Noir, Willamette, Oregon	85
Domaine Chandon Pinot Meunier, Napa	55
Amphora Windsor Oaks Pinot Noir, Napa	75
Alexander Valley Merlot, California	30
L’Ecole No. 41 Seven Hills Merlot, Washington	73
Clarendon Hills Brookman Merlot, Australia	125
Silverado Merlot, Napa	50
Chalk Hill Merlot, Sonoma	140
Shafer Cabernet Sauvignon, Napa	115
Shafer Cabernet Sauvignon, Napa	half bottle 65
Signorello Estate Cabernet Sauvignon, Napa	68
B.R. Cohn Cabernet Sauvignon, Sonoma	35
Casa Silva Cabernet Sauvignon, Chile	38
Joseph Phelps Cabernet Sauvignon, Napa	100
Oberon Cabernet Sauvignon, Napa	38
William Hill Estate Cabernet Sauvignon, Napa	48
Robert Craig Cabernet Sauvignon, Napa	85
Cakebread Cabernet Sauvignon, Napa	155
Constant Cabernet Sauvignon, Napa	160
Chappellett Signature Cabernet Sauvignon, St. Helena	75
Newton (Unfiltered) Cabernet Sauvignon, Napa	100
Penfold Bin 128 Shiraz, South Australia	36
McWilliams Stentiford Shiraz, Australia	115
Spellbound Petite Sirah, Napa	35
Dona Paula Malbec, Argentina	40
Priorat Clos Severi, Spain	50

### *by the glass*

Santa Margarita Pinot Grigio Italy	11	Lang Pinot Noir Oregon	9
Edna Valley Chardonnay San Luis Obispo	8	Merryvale Merlot Stamont	8
Montevina White Zinfandel Napa	5	Kunde Cabernet Napa	7
Twisted River Gewurztraminer Germany	6	Jacob’s Creek Reserve Shiraz South Australia	6
Saint M. Riesling Germany	5	Da Vinci Chianti Italy	6
Cakebread Sauvignon Blanc Napa	10	Kokomo Zinfandel Sonoma	7
Decero Malbec Argentina	7		

### *champagne*

Pop	21
Jordan	65
1/2 Taittinger	45
Taittinger	95
1/2 Clicquot	50
Clicquot	95
Shingleback Sparkling Shiraz	42

### *ports*

Taylor Fladgate Tawny 40 Year	22
Croft Vintage Port	14
Fonseca Vintage Port	16
Sandeman’s 20 Year Tawny	8
Graham’s Six Grapes	7
Far Niente Dolce	22
Chiarlo Nivole Moscato	7 glass/28 bottle

### *bottle beer*

Miller Genuine Draft	2.5
Amstel Light	3.5
Miller Lite	2.5
Heineken	3.5
Coors Light	2.5
Samuel Adams Lager	3.5
Goose Island Honkers Ale	3.5
Fat Tire Amber Ale, 22 oz.	7.5
Ayinger Brau Weiss	6
Guinness	4.5
Pilsner Urquell	3.5
Corona	3.5
Hacker Pschorr, 17 oz.	5

### *dessert drinks*

Godiva Chocolate Martini	9
Bailey’s and Coffee	5
Cappuccino	3.5
Cappuccino with Kahlua, Frangelico or Amaretto	6.5
Irish Coffee	8
Espresso	2.5