

SOUPS

Lobster and Butternut Squash Bisque
Served with pernod cream and fresh chives
\$9

French Onion
Served with sourdough crostinis,
Topped with melted gruyere cheese
\$7

SALADS

Classic Caesar

Crisp romaine lettuce served with Caesar dressing, ; crisp parmesan wheel, white anchovy and seasoned croutons
\$9

Fresh Mixed Green Berry Salad with Fresh Raspberries

Fresh baby mixed green topped with red and gold raspberries, shaved parmesan and warm apple vinaigrette on the side
\$9

Heirloom Tomato Salad

Sliced tri-color heirloom tomatoes drizzled with ext virgin olive oil, aged balsamic vinegar, fresh basil chiffonade, salt and black pepper
\$9

Frisee Lettuce Bleu Cheese Salad

Fresh Frisee lettuce with bleu cheese dressing, gorgonzola cheese, candied walnuts and crispy pancetta
\$10

Melon Carpaccio with Prociutto

Thinly sliced honeydew & canteloupe served with thinly sliced prosciutto with shaved pecorino cheese and basil infused olive oil
\$10

Baby Spinach Salad with Lemon Thyme Vinaigrette

Baby spinach tossed with a lemon thyme vinaigrette, crispy fried shallots and grape tomatoes
\$9

APPETIZERS

Le Roule Herb Crusted Cheese Plate

Sliced Le Roule cheese served with passion fruit, port wine reduction, garlic ciabatta bread, and micro basil
\$13
**Kim Crawford Sauvignon Blanc*

Southwest Tequila Shrimp Cocktail

Jumbo shrimp sautéed with anejo tequila served cold with salsa fresco, guacamole, and fried tortilla
\$10

Oysters on the Half Shell

Half dozen fresh oysters served over ice with lemon, Tabasco, and fresh horseradish, salt and black pepper
\$12
**Sonoma Cutrer "Russian River Ranches" Chardonnay*

Pan Fried "Jumbo Lump" Crab Cake

A crab cake made from "jumbo lump" blue crab served with cilantro oil, saffron aioli, and tomato salsa
\$12

Ahi Tuna Napoleon with Avocado and Wonton

Asian marinated Ahi-Tuna layered with fresh avocado, drizzled with a soy sauce and balsamic reduction, and accompanied with crispy wonton
\$10

Escargot Bourguignon

Baked escargot in a lemon, butter and tarragon sauce with puff pastry
\$10

SIDES

Choose any side for \$8

Mashed Potatoes
Asparagus with Bearnaise Sauce
Baked Pommes Duchese with Fresh Herbs
Sauteed Crimini Mushrooms
White Macaroni & Cheese
Creamed Spinach topped with Manchego Cheese



BIEN SHUR
ROOFTOP RESTAURANT

Pan Seared Scallops
Seared dive boat scallops with
Papardelle pasta with a beet pesto
sauce served with sautéed baby squash
\$28

**Chilean Seabass w/ Potato Confit
and Bell Pepper Coulis**
Served with tomato and fingerling potato confit,
sautéed baby fennel,
and a roasted red bell pepper coulis
\$38

Grilled Atlantic Salmon w/ Barley Risotto
A 7oz. cut of fresh Atlantic Salmon served with
barley risotto, sautéed asparagus,
and sauce Poisson au Crème
\$25
**Caymus Conundrum*

Pan Roasted Shelton Ranch

7oz. Filet of Beef \$36
\$31
**J Lohr 7 Oaks Cabernet*

10 oz. Filet of Beef
\$35

20oz. Ribeye Steak
\$36

20oz. Porterhouse Steak
\$37
**Duckhorn Cabernet*

**10oz. Applewood Bacon Barded
Buffalo Tenderloin**
\$40

14oz. N.Y. Steak

Seasonal Appetizer
Yellowtail Sashimi
Yellowtail sashimi style with blood orange
segments, wilted sweet pea tendrils and a
pineapple balsamic cause
\$12

Seasonal Salad
Mache salad
Mache salad with avocado dressing, tomato confit
and cilantro bread crackers
\$8

Seasonal Entrees

Chicken Breast
A Shelton Ranch chicken breast sautéed
in olive oil served with Lyonnais potatoes, sautéed
asparagus, and a drizzle of truffle oil
\$24
**Acacia Pinot Noir*

A Whole Steamed Lobster
A 2 ¾ lb. whole steamed Maine Lobster, split in
half and served with drawn butter on the side
\$64
**Far Niente "Estate" Chardonnay*

Talus Wind Grilled Half Rack o' Lamb
\$36
**Penfolds Koonuga Hill, Shiraz/Cabernet*

Add ½ lb. of King Crab Legs to Any Steak
\$20

Add a Lobster Tail to Any Steak
\$18

Sauces
Red Wine Demi-Glace, Red Chili Demi-Glace,
Green Peppercorn Demi-Glace,
Roasted Garlic Demi-Glace,
Horseradish Demi-Glace, Bernaise Sauce

Veal Medallions
Veal medallions with a sweet potato mousse,
white asparagus and carmel squash blossoms
\$32

Seared Trout
Seared trout with grilled heirloom tomato and
pickled watermelon radish salad with Peruvian
potatoes in tarragon lobster nage
\$25

Seared Elk
Seared elk with maple syrup gastrique, sweet
cognac dark cherries and salsify moussleine
\$41

Seasonal Dessert
Bittersweet Chocolate Custard Cake
Bittersweet chocolate custard cake with pistachio
emulsion, red currant sorbet, mandarin orange
gelee and candied chestnuts
\$9

ENTREES

STEAKS AND CHOPS

SEASONAL CHOICES