

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, a crisp parmesan wheel, white anchovy
and seasoned croutons
\$9

**Fresh Mixed Green Berry Salad
with Fresh Raspberries**
Fresh baby mixed greens 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
extra virgin olive oil, aged balsamic vinegar, fresh
basil chiffonade, salt and black pepper
\$9

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

Melon Carpaccio w/ Prosciutto
Thinly sliced honeydew & cantaloupe 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

Frisee Lettuce Bleu Cheese Salad

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

Seafood on Ice for Two
Half Maine lobster served cold with two mussels,
two oysters, two clams, two crab claws, and king
crab legs
\$70

**Robert Mondavi Chardonnay*

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

ENTREES

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
\$36

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

CERTIFIED ANGUS BEEF STEAKS AND CHOPS

7oz. Filet of Beef

\$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

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*

Buffalo Tenderloin

\$35

14oz. N.Y. Steak

\$36

Grilled Half Rack o' Lamb

\$34

**Penfolds Koonuga Hill, Shiraz/Cabernet*

Add ½ lb. of King Crab Legs to Any Steak

\$16

Add a 6oz. Lobster Tail to Any Steak

\$18

SIDES \$8

Mashed Potatoes

Sautéed Crimini Mushrooms

Asparagus with Béarnaise Sauce

White Macaroni & Cheese

Baked Pommes Duchesse with Fresh Herbs

Creamed Spinach Topped with Manchego Cheese

SAUCES

Red Wine Demi-Glace

Roasted Garlic Demi-Glace

Green Peppercorn Demi-Glace

Béarnaise Sauce

Horseradish Demi-Glace

Red Chili Demi-Glace

**Bien Shur recommended wine pairing*

ALBERT DESIO

BIEN SHUR MANAGER

LAURIE MORALES

ASSISTANT RESTAURANT
MANAGER

CHRIS GARRISON

CHEF DE CUISINE

