***Entree***

***Chicken Picatta Landmark Chardonnay*** *27*

***breast of free-range chicken sautéed in lemon butter with capers and linguini***

***Cedar Plank Salmon Etude “Lyric” Pinot Noir***

***filet of salmon roasted on a cedar plank with roasted red bell pepper salsa*** *29*

##### Eggplant Parmesan Zaca Mesa Syrah 27

***parmesan crusted eggplant over a creamy tomato sauce***

***crowned with fresh mozzarella and basil***

##### Seared Scallops\* ½ Sancerre Pascal Jolivet 37

***six ounces of tender, sweet sea scallops seared to perfection,***

***served over a prickly-pear beurre rouge***

***True Dover Sole\* ½ Trefethen Chardonnay*** *46*

***served à la meuniere with rice and vegetable***

***Portobello Bolognese Landmark Chardonnay*** *26*

***portobello and porcini mushrooms cooked in a rich cabernet***

***tomato sauce served over spaghetti squash***

***Mushroom Streudel Poliziano Montepulciano di Rosso*** *26*

***assorted mushrooms sauté with garlic and thyme, tossed with feta***

***and provolone cheese, wrapped in a puff pastry***

***Roasted Duck Etude “Lyric” Pinot Noir*** *38*

***roasted duck accompanied by our wild rice and mushroom cake,***

***finished with a sun-dried cherry sauce***

***Center Cut Filet Mignon\* Frank Family Caberet Sauvignon*** *39*

***grilled with sauce béarnaise or au poivre***

***Colorado Rack of Lamb a la René\* Jordan Cabernet Sauvignon for two*** *105*

***our widely-acclaimed Specialty of the House, carved tableside,***

***served with mango chutney and mint hollandaise for one*** *55*

***Tenderloin of Antelope\* Zaca Mesa Syrah*** *45*

***seared all-natural tenderloin of antelope with a whisky juniper berry sauce***

***Double Cut Pork Chop Landmark Chardonnay*** *34*

***asian marinated double cut pork chop, grilled***

***After Dinner***

***Artisanal Cheese ½ Nivole Moscato d’Asti***  *19*

***manchego, cambozola, and Irish cheddar, served with fresh fruit and***

***lahvosh***

***Sweet Romance Sauternes*** ***for two***  *21*

***flambé specialties prepared tableside:***

***Cherries Jubilee, Bananas Foster or Crepes Suzette***

***Appetizer***

***Dungeness Crab Cake Borgo Pinot Grigio***

***flaky Dungeness crab mixed with bread crumbs sauté and topped with***  *13*

***hollandaise***

***Sand Dabs\* Consillience Viognier***

***Three ounces of sweet, delicate flatfish sauté, finished with brown butter*** *14*

***Blushing Quinoa Grgich Hills Fume Blanc***  *11*

***Quinoa, beets, red bell pepper, currants and carrots tossed with a lemon***

***vinaigrette***

***Escargots Piper Sonaoma Brut***  *14*

***traditional parsley garlic butter***

***Mushrooms Neptune ½ Veuve Clicquot Brut*** *18*

***fresh cremini mushroom caps stuffed with lobster and garlic cream cheese***

***Sauté Brie ½ Dr. Loosen Kabinett Riesling***  *13*

***creamy brie cheese lightly sauté, garnished with fresh fruit***

***Goat Cheese Stuffed Shrimp ½ Frank Family Chardonnay*** *17*

***three jumbo shrimp stuffed with goat cheese, roasted, and served over***

***roasted tomato coulis***

***Carpaccio of Antelope Crios Rose of Malbec*** *22*

***thinly sliced antelope with a trio of aioli and roasted red pepper bruschetta***

***Soup***

***Baked French Onion Soup Dry Sack Sherry***  *12*

***caramelized onions, laced with brandy and sherry,***

***topped with parmesan. gruyere, swiss and provolone cheese***

***Sweet Corn Soup ½ Adelsheim Pinot Gris*** *11*

***sweet corn simmered in chardonnay***

***Salad***

***Beefsteak Tomato and Blue Cheese Landmark Chardonnay*** *12*

***house mix of lettuces tossed with an herb vinaigrette topped with***

***beefsteak tomatoes and moody blue cheese***

***Pear and Blue Cheese Estancia Sauv Blanc*** *11*

***arugula and belgium endive tossed in a whole grain mustard vinaigrette***

***Topped with Asian pears, may tag blue cheese and toasted almonds***

***Spinach and Wild Mushroom Salad Chalk Hill Chardonnay*** *12*

***tender leaves of baby spinach tossed with a hazelnut vinaigrette***

***and topped with sautéed wild mushrooms***

***Arugula, Beet, and Goat Cheese Salad Estancia Sauvignon Blanc*** *10*

***organic baby arugula, tossed in an orange beet dressing,***

***garnished with roasted beets, goat cheese, and hazelnuts***

*$6.00 charge for split entrée*

*an eighteen percent gratuity will be added for parties of seven or more and for separate checks*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*