

Fruits de Mer

The Winery Seafood Tower

Combination of Lobster Tail, King Crab Legs, Jumbo Shrimp, Oysters & Ahi Tuna Spoons
Petite 70 / Large 125

Seared Rare Ahi Tuna

Mango, Cucumber Tower, Avocado Cigar &
Orange-Cilantro Vinaigrette
15.95

Selection of Fresh Seasonal Oysters

Mignonette & Peppered Vodka Cocktail Sauce
½ Dozen 18

Chilled Jumbo Shrimp Cocktail

19.95

Hawaiian Ahi Poke

Seaweed Salad, Cucumber, Avocado,
Taro Chips
15.95

Jumbo Lump Crab Cocktail

22.95

Alaskan King Crab Leg

½ lb. 38.95

Appetizers & Fresh Greens

YG's Alsatian "Pizza"

Applewood Smoked Bacon, Crème Fraiche, Gruyere
Cheese & White Onion 12.95

Parmesan Crusted Asparagus Fries

Served with Blue Cheese & Spicy Tomato-Saffron Aioli
10.95

Crispy Kurobuta Pork Belly Lollipops

Cannellini Bean Ragout & Wasabi Yuzu &
Toasted Sesame Seeds 14.95

The Winery Charcuterie & Artisanal Cheese Board

Served with Grilled Baguette &
Walnut Bread Slices 22.95

Crispy Almond Dusted Calamari

Lime Marinated Cucumber Salad &
Spicy Tomato-Saffron Aioli 14.95

The Winery House Salad

Organic Baby Greens, Candied Walnuts,
Roquefort Cheese, Red Grapes, Red Onions,
Tomatoes, Apples & Dijon Mustard Vinaigrette
10.95

Classic Caesar Salad

Shaved Parmesan & Kalamata Olive Tapenade
Crostoni 10.95

Add Protein

Grilled Chicken 6.95 Seared Ahi Tuna 7.95
Grilled Shrimp 10.95 Grilled Salmon 9.95
6oz Cajun Flatiron 15.95

Seasonal Local Heirloom Tomatoes

Fresh Burrata Mozzarella, Micro Arugula,
Garlic Croutons, Extra Virgin Olive Oil &
Aged Balsamic Vinegar 13.95

The B.O.B. Salad

Petite Romaine, Applewood Smoked Bacon,
Red Onion & Blue Cheese Dressing
13.95

Soup Du Jour

Chef's Seasonal Market Flavors
10.95

Sandwiches

Served with Herb Pommes Frites

Prime Rib Dip

Swiss and Blue Cheese, Watercress, Caramelized Onions on Onion Hoagie
16.95

Catch of the Day Sandwich

Napa Cabbage-Yuzu Slaw, Tropical Fruit Chutney &
Spicy Saffron Aioli on Seeded Bun
16.95

Lobster & Shrimp Roll

Celery, Tarragon, Green Onion And House Made Pickles
18.95

Grilled Chicken Sandwich

Basil Pesto, Arugula, Avocado, Tomato, Red Onion & Mozzarella on Toasted Ciabatta
15.95

Substitute Side Salad, Mixed Veggies, Fresh Fruit or
Sweet Potato Fries 2.95

Entrées

Grilled Beef Tenderloin Salad

Baby Greens, Alsatian Potato Salad,
Roasted Piquillo Peppers, Green Beans,
Roasted Heirloom Tomatoes, Blue Cheese Crumbles
& Chimichurri Sauce
23.95

Mary's Farm Chopped Chicken Salad

Baby Greens, Tomatoes, Butternut Squash,
Toasted Pumpkin Seeds, Feta, Red Onion,
White Balsamic Vinaigrette
17.95

Seared Yellowfin Ahi Tuna Salad "Nicoise" Style

Green Beans, Tomatoes, Roasted Peppers,
Hard Boiled Eggs, Kalamata Olives & Sherry Vinaigrette
17.95

Grilled Shrimp, Organic Quinoa & Baby Beets Salad

Arugula, Toasted Almonds, Goat Cheese &
Orange-Tarragon Vinaigrette
19.95

King Salmon "a la Plancha"

Trio of Organic Quinoa, Grilled Asparagus & Vine
Ripe Tomato-Basil Sauce Vierge
24.95

The Winery Corkscrew Pasta

Sonoma Farm Chicken, Baby Artichokes, Zucchini,
Red Onion, Sun Dried Tomatoes & Basil Pesto Cream
17.95

Chili Lime Rubbed Mahi Mahi

Grilled Tropical Fruit Chutney, Jasmine Rice,
Pistachio & Lemongrass-Gewurztraminer Butter
26.95

Traditional "Coq au Vin"

Mushrooms, Pearl Onions, Lardons, Braising Jus
& Pommes Frites
21.95

Chef's Daily Tacos

Trio of Tacos on Homemade Tortillas
16.95

Vadouvan Grilled Cauliflower Steak

Parsnips, EVOO Puree, Braised Mustard Greens, Sauce Vierge
& Fried Capers 19.95

The Winery "Grand Cru" Burger

½ lb American Kobe Beef, Caramelized Onions, Lettuce, Tomato on a Brioche Bun served with Pommes Frites

15.95

Choice of Cheese: Swiss, Brie, Blue or Cheddar

Additional Toppings: 2.50

Avocado Nueske Bacon Wild Mushrooms Roasted Red Peppers Fried Egg
Sautéed Foie Gras 25

From the Grill

Served with Herb Pommes Frites

Honey Glazed Niman Ranch Tomahawk Pork Chop

33.95

12oz. Brandt Family Reserve, Cajun Flatiron Steak

32.95

8 oz. Brandt Family Reserve, Filet Mignon

40.95

16 oz. Double R Ranch, New York Steak

47.95

18 oz. Double R Ranch, Bone-In Rib Eye Steak

54.95

Steak Sauces

Black Truffle & Green Peppercorn 2.95

Sides

Organic Sautéed Spinach

Garlic Cream & Roasted Almonds

Asparagus

Steamed or Grilled with Aged Balsamic Drizzle

10.50

Roasted Brussels Sprouts

Crispy Pork Belly Bits

Wild Mushroom Medley

Garlic Cream

Herbed or Truffle-Parmesan Pommes Frites

Dipping Sauces

"A meal without wine is like a day without sunshine"

- Brillat Savarin