

SUSHI

- SPICY TUNA ROLL* 14
 VEGETABLE ROLL 12
 CLASSIC CALIFORNIA ROLL 12
 SHRIMP & MACADAMIA ROLL 14
 COCONUT SHRIMP ROLL 14
 RAINBOW ROLL* 14
 SALMON MANGO ROLL* 14
 THAI TUNA ROLL* 14
 BBQ EEL & MANGO ROLL 14
 SUSHI COMBO PLATE* 19

STARTERS/SIDES

- TODAY'S SOUP 6
 SPRING ROLLS 12
 CHEESE TOAST 6
 HOME SMOKED SALMON 13
 SPINACH & ARTICHOKE DIP 12
 HAND-CUT FRENCH FRIES 4
 COUSCOUS 4
 COLESLAW 4
 DIRTY RICE 4
 SEASONAL VEGETABLE 4

SOUP CALENDAR

- SUN MUSHROOM & ARTICHOKE
 MON NEW ORLEANS RED BEAN
 TUE BLACK BEAN
 WED CHICKEN & SHRIMP GUMBO
 THU TORTILLA
 FRI TODAY'S CHILLED SOUP
 SAT FIREHOUSE CHILI

DESSERTS

- WARM FIVE-NUT BROWNIE 8
 TRES LECHES WITH FRESH FRUIT 8
 KEY LIME PIE 8

SPLIT PLATE +3

NO CELL PHONES IN THE DINING ROOM
 PLEASE NOTIFY US OF ANY FOOD ALLERGIES
 18% GRATUITY ADDED TO PARTIES OF 5 OR MORE

SATISFACTION GUARANTEED

BURGERS & SANDWICHES

- CHEESEBURGER* 14
 Fresh-ground chuck with Cheddar, tomato, lettuce and onion on a toasted egg bun
- HOUSE-MADE VEGGIE BURGER 14
 Brown rice, black beans and oat bran recipe with sweet soy and melted Jack
- HICKORY BURGER* 14
 Canadian bacon, chopped Cheddar cheese and onion with hickory sauce
- BILTMORE CHICKEN SANDWICH 14
 Grilled chicken with melted Jack, red onion, tomato and arugula
- FRESH FISH SANDWICH* 16
 Grilled fillet with leaf lettuce, red onion and our Chef's dressing
- FAMOUS FRENCH DIP AU JUS* 18
 Slow roasted prime rib, thinly sliced and piled high on a toasted French roll

SALADS

- SPICY TUNA ROLL SALAD* 18
 Inside-out #1 tuna roll with miso dressed avocado, mango and cucumber
- GRILLED CHICKEN SALAD 16
 Mixed greens and tortilla strips with honey-lime vinaigrette and peanut sauce
- CAESAR SALAD 10
 Crisp romaine with Reggiano, rustic croutons and our eggless Caesar dressing
- TRADITIONAL SALAD 10
 Mixed greens, house-made croutons, chopped egg and smokehouse bacon
- THAI STEAK & NOODLE SALAD* 18
 Marinated filet, fresh noodles, avocado, mango and fresh herbs in Thai dressing

ENTRÉES

- TODAY'S SIMPLE GRILLED FISH I & II* MKT
 Filleted in house daily, served with seasonal vegetable
- FARMER'S MARKET VEGETABLE PLATTER 14
 This season's hand-selected vegetables, served with a vegetable spring roll
- ROTISSERIE CHICKEN 18
 Half a roasted chicken with crushed herbs, served with Louisiana-style dirty rice
- SEARED TUNA STEAK* MKT
 Ahi tuna seared rare with vinaigrette, coleslaw and thick-sliced tomato
- RUTHERFORD RIB EYE* 31
 Marinated and grilled over hardwood, with thick-sliced tomato and blue cheese
- BARBECUE PORK RIBS 27
 Slow cooked, fall-off-the-bone pork ribs with French fries and coleslaw
- NEW YORK STRIP STEAK* 34
 Aged New York strip seasoned and hardwood grilled, with seasonal vegetables
- ROASTED PRIME RIB* 29
 Aged prime rib roasted on the bone, served with choice of potato
- CENTER-CUT FILET* 32
 Beef tenderloin grilled over hardwood, served with seasonal vegetable
- Caesar or Traditional Salad to accompany your entrée 5

*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses.

SPARKLING WINE & CHAMPAGNE

Heidsieck and Co. *Brut*, France 10 / 39
Bruno Paillard *Premiere Cuvée*, France 12 / 56
Schramsberg *J. Schram Brut*, Napa Valley 72

CHARDONNAY

Felipe Rutini, Argentina 9 / 29
Dierberg *Three Saints*, Santa Maria 10 / 34
Newton *Red Label*, Carneros 11 / 37
Rombauer, Carneros 49
Shafer *Red Shoulder Ranch*, Carneros 62
Peter Michael *Belle Côte*, Knights Valley 95

MORE WHITES

Etude *Pinot Noir Rosé*, Napa Valley 9 / 29
Zemmer Pinot Grigio, Alto Adige, Italy 8 / 25
La Val Albariño, Rias Baixas, Spain 8 / 25
Schloss Vollrads Riesling, Germany 8 / 25
Pascal Jolivet Sancerre, France 8 / 25
Craggy Range Sauvignon Blanc, New Zealand 9 / 29
Jermann *Vintage Tunina*, Venezia, Italy 80
Didier Dagueneau Pouilly Fumé, France 120

PINOT NOIR

Morgan *Twelve Clones*, Santa Lucia Highlands 11 / 36
Foley, Santa Rita Hills 13 / 44
Robert Stemmler, Carneros 14 / 47
Belle Glos *Las Alturas*, Santa Lucia Highlands 62
Tantara *Garys' Vineyard*, Monterey 90

TEMPRANILLO

Neo Sentido, Ribera del Duero, Spain 11 / 37
Emilio Moro, Ribera del Duero, Spain 45
Numanthia *Termanthia*, Toro, Spain 195

CABERNET SAUVIGNON & CABERNET BLENDS

Montes Alpha, Chile 9 / 30
B.R. Cohn *SyrCab*, Sonoma 12 / 39
Honig, Napa Valley 12 / 45
St. Supéry *Élu*, Napa Valley 14 / 49
Ladera, Napa Valley 16 / 54
Odfjell *Aliara*, Chile 40
Fisher *Coach Insignia*, Napa Valley 89
Luca *Beso de Dante*, Mendoza, Argentina 90
Caymus, Napa Valley 100
Ladera *Howell Mt.*, Napa Valley 110
Bacio Divino, Napa Valley 110
Rudd *Estate*, Napa Valley 120
Viader, Napa Valley 120
Almaviva *Puente Alto*, Maipo, Chile 120
Duckhorn *Estate*, Napa Valley 125
Lewis Cellars *Hillstone*, Napa Valley 160

MERLOT

Casa Lapostolle *Cuvée Alexandre*, Chile 10 / 35
Merryvale *Starmont*, Napa Valley 11 / 37
Swanson, Napa Valley 12 / 40
Chappellet, Napa Valley 50

MORE REDS

Barahonda Monastrell, Yecla, Spain 9 / 30
Catena Malbec, Mendoza, Argentina 9 / 30
Luigi Bosca *Reserva* Malbec, Argentina 28
Stags' Leap Petite Syrah, Napa Valley 12 / 40
Vinum *The Scrapper* Cabernet Franc, El Dorado 13 / 45
Treana Blend, Paso Robles 45
Frog's Leap Zinfandel, Napa Valley 11 / 38
Titus Zinfandel, Napa Valley 42
Cheval des Andes, Mendoza, Argentina 95