



Dinner Menu

OPENERS

4X GOLDEN BEAR
CHARCUTERIE FOR TWO 28

4X GOLDEN BEAR
CHARCUTERIE FOR FOUR 42

Chef's choice of assorted dry meats, import and domestic cheese, dried fruit and nuts

CALAMARI FRIES 18

Lemon, spicy marinara

ROASTED CAULIFLOWER &
TEMPURA ASPARAGUS 15

Romesco sauce, lemon oil, parsley

SOUP & SALAD

SOUP DU JOUR 9

THE VINEYARD ROSE SALAD 15

HALF SALAD 10

Field greens, cucumbers, roasted grapes, dried cranberries, local chèvre, candied pecans, white balsamic vinaigrette

Add: Chicken Breast 8 / Shrimp 9

SOUTH COAST CAESAR SALAD 14

HALF SALAD 9

Hearts of romaine, egg, parmesan cheese, SCW olive crouton

Add: Chicken Breast 8 Shrimp 9

ENTRÉES

PRIME STEAK & FRITES 42

10 ounce sliced grilled prime sirloin steak, garlic Parmesan pommes frites, roasted brussels sprouts, compound butter

PENNE PASTA 28

Seasonal garden vegetables, parmesan cheese, parsley, pesto

Add: Chicken 8 Shrimp 9

PAN ROASTED SKUNA BAY SALMON 36

Roasted pee wee potatoes, house buttered haricot verts, heirloom tomato marmalade, lemon *gf*

ROASTED JIDORI CHICKEN BREAST 26

Pee wee potatoes, pancetta, mushrooms, kale, stone ground mustard glaze, mustard frill *gf*

SLOW BRAISED SHORT RIBS 38

Mashed potato, heirloom tomato marmalade, broccolini, red wine reduction

SEARED DAY BOAT SCALLOPS 42

Cauliflower duo, pork belly, asparagus tips, micro greens

GRILLED FILET MIGNON 59

7 oz filet, smashed fingerlings, wild mushroom, asparagus, red wine reduction *gf*

DESSERTS

DARK CHOCOLATE DECADENT

WALNUT FUDGE BROWNIE 10

Fresh blackberries, Black Jack port reduction

BAKED APPLE CROSTATA 10

Vanilla ice cream, caramel sauce

NEW YORK STYLE

CHEESECAKE 10

Fresh berries, whipped cream, strawberry reduction

CLASSIC CREME BRULÉE 10

Vanilla bean, fresh berries

gf - gluten-free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.



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BEER & WINE

BUBBLES

- Brut 10
- Vineyard Rosé Sparkling 10
- Pinot Grigio 10
- Ruby Cuvée 10
- Gewürztraminer 10

WHITE WINE

- Sauvignon Blanc 10
- Reference Chardonnay 12
- Sans Chêne Chardonnay 10
- Carter Estate Chardonnay 14
- Grenache Blanc 10
- Pinot Grigio 10
- Viognier 12
- Riesling 10
- Muscat Canelli 10
- Gewürztraminer 10
- Dry Gewürztraminer 11
- White Romanza 10

RED WINE

- Pinot Noir "Santa Lucia Highlands" 15
- Wild Horse Peak Cabernet Sauvignon 14
- Rolling Hills Cabernet Sauvignon 12
- Wild Horse Peak Merlot 12
- Wild Horse Peak Meritage 14
- Wild Horse Peak Syrah 14
- Wild Horse Peak Zinfandel 10
- Group Therapy Red Blend 12
- Penrose Blend Carter Estate 14
- Grenache 10
- Wild Horse Peak Tempranillo 10
- Wild Horse Peak Touriga Nacional 12
- Red Romanza 10

ROSÉ

- Rosé of Tempranillo 10
- Merlot Rosé 10
- Grenache Noir Rosé 10

BEER

ON TAP

*Rotating interesting craft beers.
Please see server for selections*

BOTTLES & CANS

- Mikkeller California Dream | Pilsner 10
- The Lost Abbey Farmhouse | Lager 7
- Refuge Brewing Blood Orange Wit | Witbier 8
- Mother Earth Cali Creamin' | Cream Ale 7
- Pizza Port Chronic Amber | Amber Ale 8
- Mikkeller Windy Hill | Hazy IPA 9
- Beachwood Brewing Citrahollic | West Coast IPA 10
- Alesmith Nut Brown | Brown Ale 7
- Fremont Brewing Darkstar | Imperial Oatmeal Stout 10
- Oskar Blues Wild Basin Black Raspberry | Hard Seltzer 6
- Brooklyn Brewery Special Effects | N.A. 6



For our guests who prefer a digital menu

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