



STARTERS

SHRIMP COCKTAIL...\$12 GF

KIM CRAWFORD SAUVIGNON BLANC
FIVE JUMBO COLD POACHED SHRIMP,
HORSERADISH-TOMATO SAUCE, FRESH LEMON

CRISPY PORK BELLY...\$8 NEW ITEM!

LA CREMA PINOT NOIR
CAMELIZED ONION-ORANGE MARMALADE, ARUGULA, BUTTERY
SOURDOUGH CROSTINI, CHERRY REDUCTION



BAKED GOAT CHEESE...\$8 NEW ITEM!

MICHAEL DAVID, PETIT PETIT
THYME, TOASTED FENNEL SEED, TOMATO VODKA SAUCE,
ITALIAN SAUSAGE LARDONS, BASIL OIL, GRILLED GARLIC CROSTINI

BEER BATTER FRIED CALAMARI...\$10

BOHEMIAN “CZECH STYLE” PILSNER
GARLIC, PARSLEY, LEMON, PILSNER BEER, SPICY TOMATO SAUCE,
GREEN OLIVES, CAPERS, FRESH LEMON

HOUSE MADE CHICKEN WINGS...SEVEN \$8...ELEVEN \$12

BLACK TOOTH AMBER
GOLDEN FRIED JUMBO CHICKEN WINGS, CARROTS, CELERY,
BLUE CHEESE, RANCH, YOUR CHOICE OF TRADITIONAL BUFFALO,
BARBEQUE OR ASIAN SWEET CHILI SAUCE

SOUPS AND SMALL SALADS

SOUP OF THE EVENING...CUP \$4...BOWL \$6

FRENCH ONION SOUP...CUP \$5...BOWL \$8

RICH BEEF BROTH, CAMELIZED ONIONS, SHAVED GARLIC,
GARLIC CROSTINI, TRIO OF WINE, THYME, MELTED SWISS,
PROVOLONE, PARMESAN-ROMANO CHEESES, CHIVES



HOUSE SALAD...\$3

YOUNG FIELD GREENS, GRAPE TOMATOES, CUCUMBERS, CARROTS,
CROUTONS, CHOICE OF DRESSING

CAESAR BASKET...\$5

CRISP ROMAINE LETTUCE, CROUTONS, CREAMY CAESAR DRESSING,
PARMIGIANO-REGGIANO CHEESE BASKET

WEDGE SALAD...\$5 GF

ICEBERG LETTUCE, APPLEWOOD BACON LARDONS,
GRAPE TOMATOES, SCALLIONS, CRUMBLED BLUE CHEESE, CREAMY
BLUE CHEESE DRESSING

ENTREE SALADS

CHICKEN EN CROUTE...\$17 NEW ITEM!

OTTO’S CONSTANT DREAM SAUVIGNON BLANC
HEARTS OF ROMAINE-SPRING MIX MEDLEY, CANDIED WALNUTS,
GRANNY SMITH APPLES, SHAVED CELERY, PORT WINE CHERRIES,
HERB ROASTED-SHREDDED CHICKEN, BOURSIN CHEESE,
PUFF PASTRY, SUN-DRIED TOMATO DRESSING

TOP SIRLOIN STEAK...SM \$14...FULL \$19 GF NEW ITEM!

VINO COBOS FELINO MALBEC
HEARTS OF ROMAINE WEDGE, ARUGULA, BLUE CHEESE ROASTED
CREMINI MUSHROOMS, GRILLED YELLOW ONION, HEIRLOOM
CHERRY TOMATOES, FINGERLING POTATOES, ENGLISH SLICED
PEPPERCORN CRUSTED SIRLOIN STEAK, BALSAMIC-BBQ DRESSING



WHITE MEAT

MILK BRAISED PORK SHOULDER...SM \$12...FULL \$17

14 HANDS MERLOT NEW ITEM!
BUTTERMILK-CHIVE SPAETZLE, FRIED BRUSSELS SPROUTS, BRAISED
RED CABBAGE, SHOESTRING POTATOES,
NATURAL PAN JUS

HERB ROASTED CHICKEN ...\$14 NEW ITEM!

PARDUCCI PINOT NOIR
HALF CHICKEN, PARMESAN-HERB ROASTED FINGERLING POTATOES,
VEGETABLE OF THE EVENING, PAN JUS, FRESH LEMON

PASTAS

BUTTERNUT SQUASH RAVIOLI...SM \$12...FULL \$17

SCARPETTA PINOT GRIGIO NEW ITEM!
SWISS CHARD, CRISP PANCETTA, TOASTED PINE NUTS, CURRENTS,
SAGE, BROWN BUTTER EMULSION,
CIABATTA GARLIC BREAD

ORECCHIETTE & CHEESE...SM \$12...FULL \$16

ADD HERB ROASTED CHICKEN...\$ 4 OR CRAB MEAT...\$8
14 HANDS CHARDONNAY
“LITTLE EARS” PASTA, SEVEN CHEESE CREAM SAUCE,
BUTTERY HERB CRACKER CRUST, CIABATTA GARLIC BREAD

RED MEAT

FILET MIGNON ...SIX OUNCE \$29...EIGHT OUNCE \$36

14 HANDS MERLOT
BROILED, HERB BUTTERED, WHIPPED POTATOES & VEGETABLE OF
THE EVENING, TOBACCO ONIONS, MADEIRA VEAL JUS

BRAISED BONELESS BEEF SHORT RIBS...\$21

MICHAEL DAVID, PETIT PETIT
RED WINE SLOW BRAISED, CINNAMON, PEARL ONIONS,
FINGERLING POTATOES, VEGETABLE OF THE EVENING, AU JUS

BLACK & BLUE RIBEYE STEAK... \$36 GF

RUTHERFORD RANCH CABERNET SAUVIGNON
BLACKENED SIXTEEN OUNCE RIBEYE STEAK, WHIPPED POTATOES &
VEGETABLE OF THE EVENING, BLUE CHEESE GLAZED,
MADEIRA VEAL JUS

STEAK AU POIVRE...\$24 GF

KLINKER BRICK ZINFANDEL
PEPPER PAN SEARED TEN OUNCE TOP SIRLOIN STEAK,
PARMESAN AU GRATIN POTATOES, VEGETABLES OF THE EVENING,
GREEN PEPPERCORN-BRANDY JUS

FRESH CATCH

FISH & CHIPS...SM\$12...FULL \$17 NEW ITEM!

BOHEMIAN “CZECH STYLE” PILSNER
BEER BATTER FRIED NORTH ATLANTIC COD,
TRUFFLE-PARMESAN STEAK FRIES, COLE SLAW, TARTAR SAUCE,
MALT VINEGAR, FRESH LEMON

GRILLED SKUNA BAY SALMON FILLET...SM\$19...FULL \$24

KIM CRAWFORD SAUVIGNON BLANC **GF NEW ITEM!**
NICOISE OLIVE TAPENADE, RICE & VEGETABLE OF THE EVENING,
ROASTED RED PEPPER-TOASTED FENNEL SEED COULIS

GF *GLUTEN FREE ITEM*



HEART HEALTHY ITEM