

STARTERS

LAVENDER CRUSTED AHI TUNA
arugula, pickled red onion, tomato,
pine nuts and balsamic vinaigrette
13

GRILLED ARTICHOKE & SPINACH TOPPED CROSTINI
creamy spinach and artichoke dip on grilled crostini
8

SOFT SHELL CRAB
sweet corn relish and roasted red pepper potatoes
11

BEEF CARPACCIO
arugula, pickled red onion, goat cheese,
red wine vinaigrette and a grilled baguette
10

CHEF'S BOARD
Chef's selection of Artisan cheeses, paired with
house made sausage, dried fruit and grilled crostini
13

SALADS

STRAWBERRY AND SPINACH SALAD
Candied walnuts, goat cheese, duck bacon
and a white balsamic vinaigrette
7

ASPARAGUS AND ARTICHOKE SALAD
spinach, arugula, red onion, preserved lemon
and a parmesan-lemon vinaigrette
7

CAESAR SALAD
romaine, capers, anchovies, Grana Padano cheese crisps
and Ophelia's caesar dressing
7
add chicken or shrimp 4

SMOKED SALMON HERB SALAD
mixed field greens, fresh spring herbs, orange supreme
and a pink peppercorn citrus vinaigrette
10

SOUP DU JOUR
cup 4 bowl 7

HOUSE SPECIALTIES

CHATEAUBRIAND SPIEDINI

filet chateaubriand stuffed with asparagus,
roasted red peppers and mozzarella cheese,
served with potato purée

32

9oz FILET

char-grilled and served with fingerling potatoes,
seasonal vegetable and morel mushroom demi

29

16oz RIB EYE

char-grilled and dry aged, served with potato purée,
seasonal vegetable and pistachio herb butter

28

LAMB CHOPS

seasoned, oven roasted lamb chops, served with
arugula, roasted tomatoes, fava beans
and a mint chimichurri

36

WIND HAVEN FARMS FREE RANGE CHICKEN BREAST

grilled artichoke hearts, Kalamata olives, tomatoes,
spinach, fried capers and lemon butter sauce

23

SEARED DUCK BREAST

potato blini topped with arugula and sliced duck breast,
garnished with mission figs, duck bacon and a fig gastrique

26

ALASKA HALIBUT

pan seared and served over fennel ragoût and roasted
beets, topped with citrus relish

33

SEARED DIVER SCALLOPS

English peas, morel mushrooms, potato gnocchi
and an herb butter sauce

28

DILL CRUSTED SALMON

pan seared, served with julienne carrot, herbed egg salad,
asparagus butter and pink peppercorn crème fraîche

24

STUFFED PORTABELLA

sautéed spinach, English peas, sweet corn, fava beans,
tomatoes and goat cheese

17

PASTA PRIMAVERA

linguini tossed with marinara sauce, zucchini,
summer squash and crimini mushrooms

15

