

Sir Winston's Restaurant

Appetizers

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| Bocconcini & Vine-Ripe Tomato - dressed micro-greens, reggiano crisp..... | \$12 |
| Roasted Asparagus - baby tomatoes, tarragon aioli..... | \$10 |
| Wild Mushroom Chevre Strudel - madeira glaze, crème fraiche..... | \$12 |
| Roast Oysters - york ham, baby spinach and farmer's cheese..... | \$14 |
| Queenies - sea scallops, apple wood bacon bard, parsley butter..... | \$12 |
| Cured Scottish Salmon - preserved lemon cream, tomato caper relish..... | \$14 |
| Lobster Ravioli - truffled cauliflower puree, scallion oil..... | \$15 |
| Carpaccio of Prime Beef Tenderloin - crumbled stilton, extra virgin olive oil..... | \$13 |

Soups & Salads

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| Lobster Bisque..... | \$10 |
| Sweet Onion Tart Apple Soup - stilton crust..... | \$10 |
| Lobster Salad - dressed greens, caviar lemon mayonnaise, mint vinaigrette..... | \$18 |
| Bibb Lettuce Bouquet - endive, micro-greens, english cucumber, pommery dressing..... | \$11 |
| Sir Winston's Classic Caesar Salad - romaine lettuce, homemade croutons, fresh grated parmesan cheese, homemade sir winston's signature caesar dressing..... | \$11 |

Sir Winston's Classics

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| Beef Wellington - truffle sauce..... | \$43 |
| Vegetable Wellington - tomato herb compote..... | \$29 |
| Chateaubriand for Two- red onion marmalade, bernaise, red wine sauce..... | \$76 |
| Chateaubriand for One- red onion marmalade, bernaise, red wine sauce..... | \$38 |

Entrees

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| Dover Sole Meuniere - citrus herb butter..... | \$38 |
| Loch Duart Salmon - melted leeks, roasted corn coulis..... | \$32 |
| Sea Scallops with Maittake Dust - soy wasabi beurre blanc, braised baby bok choy..... | \$34 |
| Seared Ahi, Sesame Crust - mushroom ginger broth, garlic custard..... | \$32 |
| Seared Pacific Halibut - curry essence, roasted pear compote mango dijon cream..... | \$34 |
| Grilled Shrimp, warm Lobster and Crab Salad - blood orange syrup..... | \$39 |
| Roast Palmetto Farms Poussin - lentil and white bean cassoulet, sweet potato puree..... | \$28 |
| Pan-Seared Petaluma Duck - wild honey tamarind glaze..... | \$30 |
| Rack of Lamb - violet mustard pistachio-crust, roasted garlic jus..... | \$34 |
| New York Strip - cabrales cheese, rioja demi-glace..... | \$32 |
| Porterhouse Steak - roasted tomato, cress salad..... | \$49 |

Sides - \$6

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| Roasted Garlic Truffle Mashed Potatoes |
| Braised Baby Bok Choy |
| Roasted Roma Tomatoes |
| Parsley Red Potatoes |
| Sweet Potato Cakes |
| Sweet Potato Puree |
| Garlic Spinach |

Open Daily 5:30 pm - 10:30 pm