

SIR WINSTON'S RESTAURANT

APPETIZERS

Chilled Crab Timbale corn bacon salsa, old bay aioli, herbed cracker bread	19
Fresh Market Oysters cocktail sauce, champagne shallot mignonette, fresh lemon wedge	16
Braised Pork Belly apple chutney, celeriac purée	16
Chilled Jumbo Shrimp Cocktail horseradish, cocktail sauce, lemon	17
Queenies sea scallops, apple wood bard, parsley butter	15
Carpaccio prime beef tenderloin, crispy capers, maytag bleu cheese, arugula, scallion oil	14
Helix Escargot garlic chives, baguette	17

SOUPS

Lobster Bisque truffle scented tamale roe butter	12
French Onion gruyere, emmental e crostini	11

SALADS

Lobster dressed greens, caviar lemon mayonnaise, mint vinaigrette	18
Tomato Caprese buratta cheese, heirloom tomatoes, thai basil, EVOO	16
Farmer's Market roasted squash, brussels sprouts, baby beets, quinoa, goat cheese, almond	14
Caesar traditional , prepared tableside - *two or more guests *single guest	26 15

consumer advisory: these items are served raw, undercooked or may have raw products as part of its preparation. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

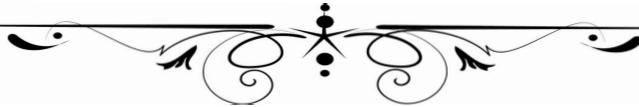
SIR WINSTON'S CLASSICS

Beef Wellington | garlic mashed potatoes, roasted tomatoes, truffle sauce 48

Chateaubriand | garlic mashed potatoes, red onion marmalade, béarnaise, red wine sauce
Single Guest 44

Chateaubriand | garlic mashed potatoes, red onion marmalade, béarnaise, red wine sauce
Two Guests 85

Dover Sole Meuniere | baby carrots, haricot verts roasted potatoes, citrus herb butter 41



ENTREES

Dry-Aged *Bone-In New York Steak | grilled to your choice, cipollini onion, glazed carrots, smashed potatoes, red wine reduction 47

Australian Rack of Lamb | pistachio crusted, asparagus, green beans, roasted potatoes, garlic jus 42

Steelhead Salmon | pan fried, crispy skin, horseradish gratin, sherry glazed beets, arugula 37

Seared Ahi | sesame crust, spinach, shiitake mushrooms, roasted potatoes, mushroom ginger broth 36

Seared Day Boat Scallops | roasted asparagus and fingerlings, truffle cauliflower purée, st. jacque sauce 40

Grilled Shrimp | warm lobster, crab salad, baby carrots, roasted potatoes, mango dijon 40

Sea Trout Almondine | crushed almond breading, haricot vert, farro pilaf 34

Petaluma Duck | pan seared, asparagus, green beans, lentil, white bean cassoulet, sweet potato puree 34

Herb Chicken Roulade | prosciutto, spinach, boursin cheese 32

Sides | 8

roasted wild mushrooms | crispy smashed fingerling potato | truffled pomme frites

asparagus, parmesan and balsamic | hari cot verts and applewood smoked bacon

grilled artichokes with aioli

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