

## SHARED

<b>Burrata</b>	13
creamed mozzarella, crostini, balsamic, basil aglio, cracked black pepper & sea salt.	
<b>Tartar*</b>	15
beef tenderloin, shallot, capers, fresh herbs, whole grain mustard vinaigrette, grilled sourdough	
<b>Chicken Meatballs (5ea)</b>	11
Korean BBQ, scallions, sesame	
<b>Naan</b>	10
butternut squash hummus, local goat cheese, toast pecans, cranberries	
<b>Cheese Board</b>	16 / 23
Small (3 cheese) Large (6 cheese) – 2oz portions crostini, local preserves, McCune Family Apiary honey, Marcona almonds	
<b>DUET</b>	21
½ cheese, ½ charcuterie, marinated olives, crostini	
<b>Warm Marinated Olives</b> (GF)	8
tossed with Marcona almonds, rosemary, sea salt, extra virgin olive oil, Chef's spices	
<b>Buffalo Cauliflower</b>	9
lightly breaded, spiced cauliflower accompanied by sriracha ranch	
<b>Jumbo Shrimp Cocktail (5ea)</b> (GF)	17
poached jumbo gulf shrimp, cocktail sauce	
<b>Mussels</b>	17
sausage, shaved fennel, shaved garlic, white wine, herbs, grilled sourdough	
<b>Jimmy's Tots (7ea)</b> (GF)	9.25
charred tomato crème fraiche	
<b>Calamari</b>	14
light, semolina breading, herbs, shaved garlic, fresno chilis, saffron aioli	
<b>Shelled King Crab – 1lb</b> (GF)	m/p

## SOUP & SALAD

<b>Classic French Onion</b>	9
Caramelized onion, beef brodo, Cognac, baguette crostini, melted gruyere cheese	
<b>Grilled Caesar</b>	8 / 12
grilled romaine heart, focaccia croutons, parmesan, cracked black pepper, shaved red onion, Caesar dressing	
<b>Roast Beet</b> (GF)	9 / 13
roast beets, local goat cheese, candied walnuts, arugula, lemon honey vinaigrette	
<b>Smoked Salmon Carpaccio</b>	15
egg, frisee, capers, dill, shallot, everything bagel, lemon, crème fraiche	
<b>The Sapphire</b> (GF)	9 / 13
arugula, butternut squash, cranberry, crumbled local goat cheese, shaved red onion, toasted pepitas, caramelized onion vinaigrette	

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduce the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

(GF) gluten free (V) vegan

# PIZZA

<b>Traditional Margherita</b> fresh mozzarella, marinara, basil	13
<b>Sausage</b> shaved garlic, fresno chili, tomato aglio	14.5
<b>Mediterranean</b> grilled chicken, artichoke, olive, feta, aglio	15
<b>Fungi</b> arugula, mushroom, balsamic, goat cheese, aglio	16

# ENTREES

<b>Short Rib Bourguignon</b> (GF) bacon lardon, mushroom, cippolini, herbaceous mashed potatoes, red wine	35
<b>Lobster Thermador</b> ½ lobster, knuckle stuffing, braised leek risotto, lobster cream	33
<b>Cavatelli Carbonara</b> bacon lardon, peas, parmesan, herbs, white wine, cream, fried egg	23
<b>8oz Filet*</b> (GF) roast baby carrots, herbaceous mashed potatoes, Red Blend demi glace oscar style - add king crab asparagus & béarnaise + 16	38
<b>Ribeye* (16oz Boneless)</b> (GF) potato gratin, asparagus, Cabernet butter	39
<b>The Sapphire Burger*</b> rosemary aioli, manchego, arugula, handmade “tots”, charred tomato crème fraiche	17
<b>Frenched Pork Chop (14oz)</b> crispy spaetzle, braised endive, Pinot Noir pan jus	31
<b>Seared Salmon</b> Brown butter spaghetti squash, frisee apple crunch salad, lemon-chive crème fraiche	29
<b>Chef’s Whim Fish Entree</b>	m/p
<b>Hasselback Butternut Squash</b> (GF) (V) thinly sliced & roast squash, toasted hazelnuts, Geauga County Maple, crispy kale	16

# SIDES

(all sides serve 2 guests)

<b>Brussel Sprouts</b> garlic, shallot, crispy bacon lardon	8
<b>Brown Butter Spaghetti Squash</b>	7
<b>Steamed Asparagus &amp; Bearnaise</b>	9
<b>Lobster Mashed Potatoes</b>	11

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## WINES

<b>Chardonnay</b> Mer Soleil (Unoaked)	13 / 55	<b>Pinot Grigio</b> 2017 Sapphire Creek	9 / 30
<b>Sauvignon Blanc</b> Cloudy Bay 2016	13 / 50	<b>Chardonnay</b> 2016 Sapphire Creek	9 / 30
<b>Riesling</b> 2013 August Kessler (Greman)	12 / 45	<b>Rosè</b> 2016 Sapphire Creek	9 / 30
<b>Zinfandel</b> 2016 Dry Creek Heritage Vine (Sonoma County)	11 / 32	<b>Pinot Noir</b> 2016 Sapphire Creek	9 / 30
<b>Pinot Noir</b> Domaine Drouhin Dundee	16 / 75	<b>Red Blend</b> 2016 Sapphire Creek	9 / 30
<b>Cabernet Sauvignon</b> Grgich Hills Conn Creek Anthology	23 / 121 18 / 99	<b>Cabernet Sauvignon</b> 2016 Sapphire Creek	9 / 30
<b>Sparkling</b> Veuve Clicquot / brut Veuve Clicquot / rosè	59 half btl 135 btl	<b>Cuvèe Sparkling</b> 2017 Sapphire Creek	11 / 35

## OFF THE LIST

Opus One 2014	467
Stag's Leap Csk 23 2014 CAB	359
Kathryn Hall Cabernet Sauvignon 2014	249
Nickel & Nickel Chardonnay	123

## BEER

### *Draft*

Ask about our current draft features.

### *Bottles*

Three Floyds: Alpha King	8
Crafted Artisan Meadery: Planet of the Grapes	12
Dogfish Head: Seaquenchale	6
Dogfish Head: 60 Minute IPA	6
Fat Heads: Head Hunter IPA	6
Unibroue: La Fin Du Monde	9