

## SHARED

<b>Burrata</b>	14
grilled pear, balsamic “caviar”, candied pistachio gremolata, crostini	
<b>Warm Marinated Olives</b> (GF) (V)	8
tossed with Marcona almonds, rosemary, sea salt, EVOO, Chef’s spices	
<b>Chicken Meatballs*</b> (5ea)	11
Korean BBQ, scallions, sesame	
<b>Naan</b> (V)	13
roasted garlic hummus, spicy dill pickle, EVOO, lemon, naan bread	
<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>Tuna Tartar*</b> (GF)	16
Ahi tuna, Sriracha lime crema, pickled ginger, avocado, sesame seeds, tobiko, lotus chip	
<b>Arancini</b> (5ea)	12
Adam’s Reserve Cheddar, Arborio rice, roast tomato & basil	
<b>Grilled Shrimp</b>	17
grilled shrimp, garlic marinated tomatoes, white wine, fresh herbs, basil pesto	
<b>King Crab Spring Roll</b>	18.5
kimchi, rice noodle, scallion, ginger, hot mustard aioli	
<b>Jimmy’s Tots</b> (7ea) (GF)	10
charred tomato crème fraiche	
<b>Steamed Clams</b>	18
Sapporo, corn, scallion, garlic, chili, pork belly, house bread	
<b>Shelled King Crab – 1lb</b> (GF)	m/p

## SOUP & SALAD

<b>Charred Tomato Soup</b>	9
Gruyere croutons, garden herbs	
<b>Broccoli Caesar</b> (GF)	9/13
Napa cabbage, chopped broccoli, red onion, lemon zest, cracked pepper, parmesan, pepitas	
<b>Chopped Salad</b> (GF)	10/14
iceberg, gorgonzola, bacon lardon, apple, avocado, pickled red onion, fresh herbs, yogurt ranch dressing	
<b>Greek Quinoa Salad</b> (GF)	9/13
arugula, red quinoa, feta, cucumber, white beans, Kalamata olives, tzatziki, EVOO, Zaatar	
<b>Arugula &amp; Prosciutto</b>	14
creamed mozzarella, prosciutto, arugula, pecorino crouton, Meyer lemon, EVOO	

(GF) gluten free (V) vegan

\*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.

# PIZZA

<b>Traditional Margherita</b> fresh mozzarella, marinara, basil	13
<b>Sausage</b> shaved garlic, fresno chili, tomato aglio	15
<b>Spinach &amp; Artichoke</b> creamed spinach, artichoke, fried egg	15
<b>Fungi</b> arugula, mushroom, balsamic, goat cheese, aglio	16
add on's— mushroom, sausage, charcuterie, burrata, fried egg, onion, fresno chili	

# ENTREES

<b>Short Rib</b> butternut squash, vermicelli, pecorino, pan sauce	35
<b>Seafood Pappardelle</b> clams, shrimp, double cream, white wine, chives, lemon, mussel butter	29
<b>8oz Filet*</b> lump crab & spring onion fritters, asparagus, roast shallot demi oscar style - add king crab & béarnaise + 12.5	39
<b>Strip (14oz)*</b> (GF) hand cut waffle fry, roasted tomato, garlic confit, shallot butter	42
<b>Chef's Whim Fish Entree</b>	m/p
<b>The Sapphire Burger*</b> rosemary aioli, manchego, arugula, handmade "tots", charred tomato crème fraiche	17
<b>Korean BBQ Duck Breast*</b> broccoli raab, kimchi & local duck egg fried rice, tempura scallions	32
<b>Salmon</b> (GF) corn, quinoa, avocado, fresno chili oil, fresh pico, black bean puree, cilantro, lime	29
<b>Grilled Squash</b> (GF) (V) marinated squash, quinoa, garlic marinated tomato, Kalamata, garden herbs, grilled lemon, harissa	16.5
<b>Lobster Mac &amp; Cheese</b> lobster, lobster cream, cavatappi, fresh herbs, leeks, shallots, tarragon, Gruyere, romano, Adam's Reserve Cheddar	28

# SIDES

(all sides serve 2 guests)

<b>Lump Crab &amp; Spring Onion Fritters (5 ea)</b>	10
<b>Toasted Vermicelli with Butternut Squash, Spinach &amp; Pecorino</b>	7
<b>Steamed Asparagus &amp; Bearnaise</b>	9
<b>Kimchi &amp; Local Duck Egg Fried Rice</b>	9

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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 (German)	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>Cuvée Sparkling</b> 2017 Sapphire Creek	11 / 35

## PRIVATE RESERVE

2016 Sapphire Creek <b>Private Reserve Pinot Noir</b>	gl 14/btl 48
2016 Sapphire Creek <b>Private Reserve Cabernet Sauvignon</b>	gl 14/btl 48
2016 Sapphire Creek <b>Private Reserve Cabernet Sauvignon</b>	magnum 148

## 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

Sapphire Creeks beer list changes seasonally. Ask you server about our current selection.