

SHARED

Burrata	14
grilled pear, balsamic “caviar”, candied pistachio gremolata, crostini	
Warm Marinated Olives (GF) (V)	8
tossed with Marcona almonds, rosemary, sea salt, EVOO, Chef’s spices	
Chicken Meatballs* (5ea)	11
Korean BBQ, scallions, sesame	
Naan (V)	13
roasted garlic hummus, spicy dill pickle, EVOO, lemon, naan bread	
Cheese Board	16 /23
small (3 cheese) large (6 cheese) – 2oz portions crostini, local preserves, McCune Family Apiary honey, Marcona almonds	
DUET	21
½ cheese, ½ charcuterie, marinated olives, crostini	
Tuna Tartar* (GF)	16
Ahi tuna, Sriracha lime crema, pickled ginger, avocado, sesame seeds, tobiko, lotus chip	
Arancini (5ea)	12
Adam’s Reserve Cheddar, Arborio rice, roast tomato & basil	
Grilled Shrimp	17
grilled shrimp, garlic marinated tomatoes, white wine, fresh herbs, basil pesto	
King Crab Spring Roll	18.5
kimchi, rice noodle, scallion, ginger, hot mustard aioli	
Jimmy’s Tots (7ea) (GF)	10
charred tomato crème fraiche	
Steamed Clams	18
Sapporo, corn, scallion, garlic, chili, pork belly, house bread	
Shelled King Crab – 1lb (GF)	m/p

SOUP & SALAD

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

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

ENTREES

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

SIDES

(all sides serve 2 guests)

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

(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.

WINES

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

PRIVATE RESERVE

2016 Sapphire Creek Private Reserve Pinot Noir	gl 14/btl 48
2016 Sapphire Creek Private Reserve Cabernet Sauvignon	gl 14/btl 48
2016 Sapphire Creek Private Reserve Cabernet Sauvignon	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.