

**SHARED**

- Cheese & Charcuterie** 7/ounce  
Daily a la Carte Selection
- Trio of Hummus** (V) (GF) available 20  
Pesto, Harissa, & Traditional with: Carrot, Celery, Cucumber, Naan

**SMALL PLATES**

- Hot Potato / Cold Potato** 10  
Vichyssoise in Fried Potato Shells  
*Pairs well with our SCW Chenin Blanc*
- Pork Roulade\*** (GF) 15  
Chorizo, Potato Latke, Egg Yolk, Scallions  
*Pairs well with our SCW Pinot Noir or Sauvignon Blanc*
- Beef Spiedini\*** 14  
Goat Cheese White Polenta, Herbed Citronette Dressing  
*Pairs well with our SCW Napa Valley Reserve Cabernet Sauvignon*
- Shrimp Cocktail** (GF) 15  
6 Shrimp, Cocktail Sauce, Lemon  
*Pairs well with our SCW Chardonnay*
- Tuna Tacos\*** 12  
Wonton Shells, Avocado Spread, Sriracha Aioli  
*Pairs well with our SCW Sparkling Cuvée*
- Mussels** 15  
Herbed SCW Chardonnay Cream Sauce, Grilled Bread  
*Pairs well with our SCW Chenin Blanc*
- Duck Confit** (GF) 18  
Eggplant Puree, Feta Cheese, Goat Milk, Egg, Balsamic  
*Pairs well with our SCW Cabernet Sauvignon*
- Smoked Salmon\*** (GF) 13  
Potato, Beet Puree, Hard-boiled Egg, Pickled Vegetables  
*Pairs well with our SCW Pinot Grigio*

**SALADS**

- House** (GF) (V) 6  
Mixed Greens, Tomato, Cucumber, SCW Cabernet Dressing on the side
- Entrée** (GF) 13  
Mixed Greens, Cucumber, Asparagus Tips, Sundried Tomato, Chickpeas, Shredded Cheddar, Hard-boiled Egg, Herbed Citronette Dressing on the side
- Grilled Kale Caesar** 9  
Croutons, Parmesan, Caesar Dressing on the side
- Add-on Salad Options**  
Roasted Chicken Breast 15      Salmon Filet\* 12      4oz Filet 18

**PIZZA**

- Margherita** 17  
Fresh Mozzarella, Heirloom Tomato, Aglio, Basil  
*Pairs well with our SCW Red Blend*
- Lobster** 27  
Creamed Spinach & Artichoke, Parmesan  
*Pairs well with our SCW Chenin Blanc*
- Sub GF Pizza Dough** 3

\*Denotes food item is cooked to order or served raw. Consuming raw or undercooked meat, egg, or fish may increase your risk of food borne illness.  
Before placing your order, please inform your server if a person in your party has an allergy.  
Parties over 6 will be charged an automatic gratuity of 20%

ENTREES

<b>8oz Filet*</b> (GF)	38
SCW Pinot Noir Bordelaise	
Add Shrimp 12	
Sub Oscar Style (Asparagus, Lump Crab, Hollandaise) 15	
<i>Pairs well with our SCW Anderson Valley Reserve Pinot Noir</i>	
<b>Sapphire Burger*</b>	19
Crispy Braised Pork Belly, Tomato Apple Jam, Whole Grain Mustard, Pommes Frites	
<i>Pairs well with our SCW Napa Valley Reserve Cabernet Sauvignon</i>	
<b>Lobster Puttanesca</b>	25
Basil Linguine	
<i>Pairs well with our Sparkling Cuvée or Pinot Noir</i>	
<b>Gnocchi</b>	20
Pesto Cream, Heirloom Tomato	
Add Lobster 20	
<i>Pairs well with our SCW Sauvignon Blanc</i>	
<b>Chicken Breast</b> (GF)	28
Braised Cabbage, Carrot, Sundried Tomato & Grape Jam	
<i>Pairs well with our SCW Chardonnay</i>	
<b>Osso Bucco</b>	38
Beef Shank Braised in Tomato, Smashed Fingerling Potatoes, Rappini, Pecorino	
<i>Pairs well with our SCW Napa Valley Reserve Cabernet Sauvignon</i>	
<b>Seafood Boil*</b> (GF)	M/P
Split Crab Legs, Scallops, Shrimp, Mussels, Kielbasa, Old Bay	
<i>Pairs well with our SCW Chenin Blanc</i>	
<b>Salmon en Papillote*</b> (GF)	27
Seasonal Vegetables, Steamed in SCW Sauvignon Blanc, Dill	
<i>Pairs well with our SCW Sauvignon Blanc</i>	
<b>Lake Erie Walleye</b> (GF)	32
SCW Chenin Beurre Blanc, Peruvian Potatoes, Caper Berries, Asparagus Puree, Prosciutto Chip	
<i>Pairs well with our SCW Chenin Blanc</i>	
<b>Chickpea Stew</b> (GF) (V)	20
Braised Tomato, Light Curry, Macerated Apricots, Toasted Pine Nuts	
<i>Pairs well with our SCW Sauvignon Blanc</i>	

SIDES

<b>Pommes Frites</b> (GF)	6
Garlic & Parmesan	
<b>Smashed Fingerling Potatoes</b> (GF)	7
<b>Grilled Kale</b> (GF) (V)	6
<b>Roasted Carrots</b> (GF) (V)	8
<b>Brussel Sprouts</b> (GF)	8
Bacon & Sage	

DESSERTS

<b>SCW Cabernet Sauvignon Cake</b>	14.75
<b>Baked Alaska</b>	8
Brownie, Coconut Ice Cream, Meringue, Orange Liqueur	
<b>Sticky Toffee Pudding</b>	9
Crème Anglaise	
<b>Gelato</b> (GF)	4/scoop
Vanilla, Coconut, or Raspberry	

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(GF) gluten free (V) vegan