

# SAPPHIRE SCREEK

Winery & Gardens



## APPETIZERS

<b>BREAD BASKET</b>	5	<b>LOBSTER TATER TOTS</b>	24
accompaniments		scallion cream sauce, chives	
<b>CHEESE &amp; CHARCUTERIE</b>	28	<i>Pairs well with our SCW Sauvignon Blanc</i>	
assortment of cured meats, domestic and imported cheeses		<b>DEVILED EGGS</b>	11
<b>CRAB CAKE</b>	22	bbq bacon	
poblano remoulade, corn and chickpeas		<i>Pairs well with our SCW Viognier</i>	
<i>Pairs well with our SCW Sauvignon Blanc</i>		<b>BEEF CARPACCIO*</b>	17
<b>BUTTERNUT SQUASH RAVIOLI</b>	15	arugula, horseradish aioli, capers, crostini	
roasted sweet potato, brown butter sage		<i>Pairs well with our SCW Red Blend</i>	
<i>Pairs well with our SCW Pinot Grigio</i>			
<b>MUSSELS</b>	15		
white wine, garlic, lemon, butter, crostini			
<i>Pairs well with our SCW Chardonnay</i>			

<b>SEAFOOD TOWER SERVES 2-4</b>	<b>65</b>
<b>SEAFOOD TOWER SERVES 5-6</b>	<b>150</b>
chilled maine lobster, oysters, king crab, smoked mussels, cocktail shrimp, ceviche	
<i>Pairs well with our SCW Sauvignon Blanc</i>	



## Soup & Salad

<b>HOUSE</b>	12	<b>ADD-ON SALAD OPTIONS</b>	
house SCW cabernet dressing, pancetta, tomato, goat cheese, mixed greens		<b>CHICKEN</b>	9
<b>CAESAR</b>	13	<b>SHRIMP</b>	12
croutons, parmesan cheese, anchovy caesar dressing		<b>SALMON FILLET*</b>	14
<b>WEDGE</b>	14	<b>SOUP OF THE DAY</b>	11
iceberg, pancetta, egg, tomato, gorgonzola, ranch		chef's daily creation	
<b>HARVEST COBB SALAD</b>	15		
sweet potato, apple, pecan, pomegranates, farro, coconut flake, fried goat cheese, apple cider vinaigrette			

\*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 6 or more will be charged an automatic gratuity of 20% | September 29th, 2023





## FROM THE PASTURE

<p><b>CREEK STONE FARMS BONE-IN RIBEYE*</b> 66 16oz bone in ribeye, garlic mashed potatoes, broccolini, bordelaise <i>Pairs well with our SCW Reserve Cabernet</i></p> <p><b>FILET MIGNON*</b> 52 6oz filet, garlic mashed potatoes, broccolini, bordelaise <i>Pairs well with our SCW Reserve Anderson Valley Pinot Noir</i></p>	<p><b>BONE-IN DUROC PORK CHOP*</b> 38 10oz chop, balsamic roasted cippolini onions, apple and chorizo marmalade, sweet potato puree <i>Pairs well with SCW Pinot Noir</i></p> <p><b>CABERNET BRAISED SHORT RIB</b> 38 mashed potatoes, asparagus, red wine bordelaise sauce <i>Pairs well with our SCW Malbec</i></p> <p><b>CHICKEN MILANESE</b> 27 pesto linguine, beurre blanc, parmesan <i>Pairs well with our SCW Reserve Pinot Noir Napa Valley</i></p> <p><b>BURGER*</b> 22 la freida blend, lettuce, tomato, onion, cheddar, bbq bacon, pommes frites, lemon aioli <i>Pairs well with our SCW Cabernet</i></p>
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### STEAK ACCOMPANIMENTS

<b>CRAB OSCAR</b>	19
<b>LOBSTER OSCAR</b>	19
<b>AU POIVRE</b>	6
<b>GORGONZOLA CRUST</b>	6



## FROM THE SEA

<p><b>SALMON*</b> 33 parmesan risotto, asparagus, pesto crumb, arugula beurre blanc <i>Pairs well with SCW Pinot Noir</i></p> <p><b>HALIBUT</b> 43 pan seared, jumbo crab, sundried tomato risotto, beurre blanc <i>Pairs well with our SCW Chardonnay</i></p> <p><b>SHRIMP &amp; SCALLOP SCAMPI</b> 42 angel hair, white wine, lemon, garlic, tomato, pesto crumb <i>Pairs well with our SCW Sauvignon Blanc</i></p>	<p><b>SCALLOPS</b> 43 sweet potato puree, brussel sprouts w/ sage, beurre blanc</p> <p><b>WHOLE MAINE LOBSTER</b> MKT</p> <p><b>ALASKAN KING CRAB LEGS 1/2 LB</b> MKT</p>
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