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## Wines by the Glass

### SPARKLING

- Veuve du Vernay Brut, France 8  
Rosa Regale, Italy 13  
Piper-Heidsieck "Cuvee Sublime" Demi-Sec, France 15  
Veuve Clicquot Yellow Label, France 17

### CHARDONNAY

- Kessler Collection by Marc Mondavi, California 8.50  
Arnold Palmer, Santa Barbara, California 9.50  
Mer Soleil "Silver", unoaked, California 12  
Sonoma Cutrer "Russian River Ranches", California 13  
Cakebread, Napa Valley, California 25

### PINOT GRIGIO

- Luna, Napa Valley, California 8.50  
Banfi, San Angelo, Italy 10  
Pighin Friuli-Venezia Giulia, Italy 11  
Santa Margherita Trentino Alto Adige, Italy 15

### OTHER WHITES

- Snoqualmie "Naked", Riesling,  
Organically Farmed, Washington 10  
Kessler Collection by Marc Mondavi, California  
Sauvignon Blanc, 8.50  
Schloss Vollrads, Qualitätswein, Riesling, Germany 14  
Kim Crawford, Sauvignon Blanc, New Zealand 13  
Conundrum, White Blend, Napa Valley, California 15

### REDS

- Kessler Collection by Marc Mondavi, California  
Zinfandel or Cabernet Sauvignon 9.50  
Cline, Zinfandel, California 8  
Arnold Palmer, Cabernet Sauvignon, California 11  
High Note, Malbec, Argentina 11  
Greg Norman Shiraz, Limestone Coast, Australia 12  
Wente "Sandstone", Merlot, Livermore Valley, California 9  
Banfi, Chianti Classico, Tuscany, Italy 10  
Luna, Sangiovese, California 14  
Conundrum, Red Blend, Napa Valley, California 12  
Belle Glos "Meiomi" by Caymus, Pinot Noir, California 13  
King Estate, Pinot Noir, Oregon 15

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## Sodas and Teas 3

### Featuring

- Coke Zero (0 Calories per serving)  
Lemonade Light (5 calories per 8 oz serving)

freshly brewed black ice tea and mango ice tea

### ARNOLD PALMER

ice tea and lemonade blend with fresh lemon

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## Badoit and Evian Water

**Badoit** is named after Auguste Badoit, who began bottling the water of Saint Galmier, France in 1838. The water was sold only in pharmacies until 1954

**Evian** is a French brand of mineral water coming from several sources near Evian-les-Bains, on the south shore of Lake Geneva

- Large, 750ml 6  
Small, 330 ml 4

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## Starters

- ♥ **GRILLED NAAN BREAD** 3.50  
fresh garlic, basil oil and asiago

- CAPRESE PANINI** 5.50  
plum tomato, fresh mozzarella and basil

- PETITE KESSLER CALAMARI** 6.50  
tomatoes, kalamata and green olives, asiago,  
fresh cilantro, curry and cumin aioli

- ♥ **PUMPKIN AND CRAB BISQUE** 7.50  
cumin, coriander, cilantro  
crème fraîche and herb crouton

- ♥ **TOMATO AND ARTICHOKE SOUP** 6.50  
oven roasted plum tomatoes with artichoke hearts

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## Quiche & Flats

served with pumpkin seed mixed greens with walnut vinaigrette

- QUICHE LORRAINE** 9.50  
gruyère cheese, smoked bacon,  
caramelized onion tartlet

- ♥ **HUMMUS AND TOMATO FLAT** 10.50  
chickpea purée, artichoke, roasted red bell peppers,  
roma tomatoes, mozzarella and thyme

- LAMB GYRO FLAT** 11.50  
roasted lamb, garlic, tomatoes, onions,  
fresh mint and tzatziki sauce

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## Salads

- THE WEDGE** 8  
bacon, marinated cherry tomatoes,  
candied walnuts, blue cheese, jalapeno ranch

- CHILLED CAESAR** 7  
shaved parmesan, italian bread croutons,  
house caesar dressing

- ♥ **PUMPKIN SEED MIXED GREENS** 7.50  
organic mix greens with frisee, lollo rosso and tango  
pumpkin seeds, feta, grape tomatoes  
and walnut vinaigrette

*enhance your salad with items from the grill*

- ♥ six ounce french cut chicken breast 5.50  
♥ seven ounce salmon steak 7.50  
♥ five grilled shrimp 8.00

♥ **DENOTES OUR WELLNESS MENU ITEMS**

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## Sandwiches

♥ **CARIBBEAN SPICED MAHI-MAHI 11.50**

grilled pineapple, cilantro and tzatziki  
arugula on brioche egg bun

**NY DELI STYLE REUBEN 13**

house-cooked corned beef, sauerkraut  
russian dressing, swiss cheese on toasted rye

♥ **PROSCIUTTO CAPRESE PANINI 11.50**

prosciutto, roma tomatoe, mascarpone, mozzarella  
fresh basil on rustic italian bread

♥ **TURKEY, SWISS AND BRIE 9.50**

fresh roasted turkey, lingonberry sauce  
arugula with walnut vinaigrette on savory telera bread

**NUESKE'S BLT 11.50**

old world style smoked and peppered bacon  
lettuce, tomato on toasted Italian bread

**JUMBO LUMP CRAB CAKE 15**

arugula, tomato, rémoulade on brioche egg bun

**SWISS CROQUE MADAM SKILLET 12.50**

raclette cheese, black forest ham on rosemary olive bread  
baked in cast iron skillet, with a sunny side up egg  
cornichons and whole grain mustard

♥ **TUNA TACOS 13.00**

seared rare tuna on all natural tortillas,  
nappa cabbage, red onion, carrot and cilantro slaw  
avocado and sriracha rémoulade

**enhance your sandwich 2.50**

house fries, organic salad or fresh diced fruit

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## Chophouse Burgers

*½ lb of premium black angus beef on brioche egg bun  
with skinny fries and sliced pickles*

**TRADITIONAL CHEESE BURGER 11**

choice of cheese, lettuce and tomato

**BOHEME 12.50**

crispy onions, muenster, rémoulade, lettuce, tomato

**TROPICAL 13.50**

grilled peppered pineapple, avocado  
provolone and curry and cumin aioli

**CAMBOZOLA & NUESKE'S BACON 15.50**

old world style smoked and peppered bacon  
german blue brie cheese, lettuce and tomato

**FRIED EGG 14.50**

black forest ham, gruyere cheese, lettuce and tomato

♥ **DENOTES OUR WELLNESS MENU ITEMS**

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## Specialty Entrees

♥ **ASIAN SEARED RARE TUNA 18**

coconut curry broth, jasmine rice, pickled ginger  
nappa cabbage, red onion, carrot and cilantro,

**FRIEDA LINDER'S MEATLOAF 15**

italian sausage, ground beef, mozzarella and spinach  
served with sour cream mashed potatoes,  
mushroom sauce and haricot vert

**CORNMEAL PAN-FRIED CATFISH 16**

asiago cheese polenta, sautéed spinach  
served with hot pepper and cilantro sauce

♥ **CHICKEN NICOISE 14**

ginger glazed chicken breast, roasted beets,  
green beans, fingerling potato and arugula salad walnut  
vinaigrette

♥ **MEDITERRANEAN BAKED SALMON 19**

tomatoes, feta, olives, jalapenos, cilantro,  
chardonnay, extra virgin olive oil,  
jasmine rice, lime and tzatziki

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## Dessert

**APPLE TARTE TATIN vanilla bean ice cream 6.50**

**STRAWBERRY SHORT cake shot 3.50**

**BLACK FOREST cake shot 3.50**

**TIRAMISU shot 3.50**

**MÉNAGE À TROIS 9**

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## Illy Coffee Beverages

Illy coffee or Tazo hot tea 3.50

Illy espresso single 3.5 / double 5.50

Illy cappuccino or latte 3.50

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♥ **DENOTES OUR WELLNESS MENU ITEMS**

20% gratuity will be added to parties of 8 people or more.

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, eggs or unpasteurized milk  
may increase your risk of food borne illness.