

## STARTERS

### **Grilled Colossal Prawns**

Yellow Tomato, Watermelon,  
Lime, Mint, Serrano Chili

### **Blistered Shishito Peppers** <sup>GF</sup>

EVOO, Grilled Lime, Himalayan Pink Salt

### **Oysters on the Half Shell** <sup>GF</sup>

Sprite Cilantro Mignonette,  
Atomic Cocktail Sauce, Citrus

### **Ginormous Mexican White Shrimp Cocktail** <sup>GF</sup>

Atomic Cocktail Sauce, Lemon

### **Ahi Tuna Tartar Nachos**

Avocado, Roasted Corn, Ginger,  
Serrano, Tamari, Wontons

### **French Poured Soup \$ Market**

## SALADS

Buttermilk Ranch, Champagne Vinaigrette, Bleu Cheese,  
Maple + Mustard Vinaigrette, Anchovy Vinaigrette, Basil-Lime Vinaigrette,  
Lemon-Sumac Vinaigrette, Red Wine Vinaigrette

### **Lebanese Fattoush**

Romaine, Field Greens, Tomato, Red Onion, Mint,  
Cucumber, Pita Croutons, Lemon-Sumac Vinaigrette

### **Estancia Wedge** <sup>GF</sup>

Iceberg, Prosciutto Cracklins,  
Heirloom Cherry Tomatoes,  
Point Reyes Bleu Cheese Crumbles and Dressing,  
Caramelized Onions

### **Estancia Signature Caesar**

Crisp Romaine, Arugula, Crushed Croutons,  
Reggiano Ribbons, Olive Tapenade

### **Roasted Brussels Sprouts Salad** <sup>GF</sup>

Field Greens, Point Reyes Bleu Cheese, Bacon,  
Gala Apple, Pomegranate Arils,  
Maple + Mustard Vinaigrette, Lemon Zest

### **Avocado Crab Tower** <sup>GF</sup>

Jumbo Lump Crabmeat, Basil-Lime-EVOO,  
Dried Corn, Field Greens, Calamata Olives,  
Heirloom Cherry Tomatoes,  
Chili-Sumac Cucumber

### **Local Heirloom Tomato** <sup>GF</sup>

Handmade Mozzarella, Red Onion Basil Fresca,  
Balsamic Caviar, Pink Salt, Vanilla EVOO

### **Chicken Cobb** <sup>GF</sup>

Grilled Chicken Breast, Field Greens, Romaine,  
Black Beans, Corn, Avocado, Nopalitos, Cotija,  
Tortilla Strips, Chipotle Buttermilk Dressing

\*Note:

Consuming raw or undercooked foods may increase your risk of food borne illness.  
These items on the menu are cooked to order.

# ENTRÉES

## Crispy Half Chicken

Poultry Butter, Thyme Yukon Gold Potato Sticks,  
Garlic Blistered Tomato, Lebanese Essence

## Brioche Parmesan Encrusted

### Chilean Seabass

Asparagus Risotto, Spiced Sumac English Peas  
*Smaller Portion Available*

## House Meatballs and Sausage

House-Cut Noodles, Tomato Gravy,  
Parmigiano Reggiano, Crispy Garlic

## Nimon Ranch Free Range Veal Chop

Garlic Confit, Sage + Brown Butter  
Spaghetti Squash, Harissa,  
Blistered Chino Peppers

## Maple Leaf Farms Three Way Duck\*

Sausage + Plum Tomato,  
Thigh Confit + White Bean Cassoulet,  
Seared Cinnamon Breast + Cherry Chipotle Jus

## Filet Mignon <sup>GF</sup>

8 oz Prime Porcini Dusted Beef Tenderloin,  
Risotto Style Potatoes, Nebrodini Mushrooms,  
Foie Gras Demi, Fiddlehead Ferns  
*Smaller Portion Available*

## Grilled Chicken Breast Sandwich

Lettuce, Tomato, Avocado, Jalapeno Jack Cheese,  
Onion Frizzles, Red Pepper Aioli, Noble Ciabatta

## Mo'Rockin Seared King Salmon <sup>GF</sup>

Tarragon Mashed Cauliflower, Planet Potatoes,  
Blood Orange Gastrique  
*Smaller Portion Available*

## Burger

80/20 Chuck, Fresh Turkey or Black Bean-Quinoa,  
Buttermilk Bun, Butter Lettuce,  
Heirloom Tomato, Red Onion, Pickle,  
Choice of Cheese, French Fries

## Sesame Seared Big Eye Tuna\*

Griddled Baby Bok Choy,  
Pan Fried Noodle Cake, Lychee Citrus Ponzu  
*Smaller Portion Available*

# SIDES

Rainbow Carrots  
Yukon Gold Mashed  
Asparagus Risotto

Grilled Asparagus  
Loaded Baked Potato  
Bacon Brussels Sprouts

## Friday Night Fish Fry

Great Lakes Walleye, French Fries, Celery Seed Slaw, Tartar Sauce

## Friday Night Prime Rib

12 oz Local Prime Beef, Chef Joey's Choice of Sides, Au Jus, Horseradish Cream

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## Saturday Night Special

Chef's Choice