

# Dinner Menu

## Starters

### Daily Soup Special

Cup or Bowl, Served French Pour

### Brussels Sprouts

Romesco Sauce, Spanish Chorizo, Spiced Yogurt

### Fresh Seasonal Oysters

East/West Oysters, Mignonette, Lemon, Tabasco

### Ahi Tuna Poke

Avocado, Ginger, Mango, Sesame Seeds, Ponzu Sauce, Taro Root Chips

### Jumbo Shrimp Cocktail

Atomic Cocktail Sauce, Lemon

### Caramelized Foie Gras

Toasted Brioche, Aged Balsamic Strawberries, Mint, Crushed Pistachios

### Crispy Calamari

Tempura Fried, Roasted Garlic Remoulade, Lemon



## Fresh Salads

### Blue Crab Avocado Stack

Wonton Crisps, Napa Cabbage, Mizuna, Carrots, Radish, Chili Threads, Peppadew Peppers, Sriracha Mayo, Mango-Yuzu Dressing

### BLT Wedge

Crisp Iceberg, Grape Tomatoes, Point Reyes Bleu Cheese, Chives, Cracked Black Pepper

### Caesar Salad

Baby Romaine Leaves, Grape Tomatoes, Lemon, Parmesan Cheese, Rustic Croutons

### The Italian Chop

Baby Romaine, Grape Tomatoes, Shaved Red Onion, Salami, Oregano, Crispy Chick Peas, Pepperoncini, Feta Cheese, Italian Vinaigrette

### Fresh Burrata

Oven Roasted Tomatoes, Basil, Balsamic Caviar, Extra Virgin Olive Oil, Cracked Black Pepper

### Baby Greens

Roasted Pear, Goat Cheese, Candied Pecans, Sweet Potato, Maple Sherry Vinaigrette



\* Note:

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

# Dinner Menu

## Lighter Fare

### Blue Crab Cake Slider

Napa Cabbage Slaw, Pickled Onions, Sriracha Mayo

### Prime Rib Slider

Sautéed Onions, Swiss Cheese

### House Meatballs

San Marzano Tomatoes, Whipped Ricotta Cheese, Torn Basil, Crispy Parmesan

### Margherita Pizza

San Marzano Tomatoes, Fior de Latte, Parmesan Cheese, Basil, EVOO

### The Estancia Burger

Brandt Beef, Challah Bun, LTO, Pickle, Cheese, Choice of Side

### Charred Steakhouse Salad

Grilled Brandt Flat Iron Steak, Arugula, Grape Tomatoes, Point Reyes Bleu Cheese, Crispy Shallots, Extra Virgin Olive Oil, Aged Balsamic



## Entrées

### Pasta Di Giorno

Seasonal Selections

### Grilled Atlantic Salmon

Farro, Blistered Shishito, Gigandes Beans, Cranberries, Pickled Mustard, Cauliflower Purée

### Maine Halibut

Crispy Broccolini, Tomato-Saffron Broth, Smoked Olive Relish, Garlic Bread Crumbs

### Half Roasted Jidori Chicken

Smashed Rosemary Fingerlings, Oven Dried Tomatoes, Asparagus, Piccata Sauce

### Grilled Veal Chop

Sweet Potato Purée, Shaved Fennel-Apple, Herb Crust, Balsamic Reduction

### 8 oz Prime Brandt Filet

Butter Whipped Potatoes, Balsamic Glazed Baby Carrots, Horseradish-Parsley Salad, Bordelaise



## Table Sides

Potato Puree  
Baked Potato w/Fixings

Grilled Asparagus  
Glazed Roasted Baby Carrots  
Brussels Sprouts

Crispy Broccolini  
Sweet Potato Puree