

FEATURE MENU

French Martini
*Vodka, Chambord Raspberry Liqueur
and pineapple juice. 8.00 (2 oz spirits)*

Spiced Egg Nog Latte
Spiced rum and warm egg nog. 6.50 (1 oz spirits)



Seasonal Soup
*Lobster Bisque with a dollop of brandy cream.
Bowl 6.50 Bread Bowl 7.50*

Bruschetta Tapa
*Grape tomatoes, garlic aioli and
arugula on grilled ciabatta. 5.00*
Recommended wine: Familia Zuccardi Fuzion, Malbec Shiraz

Wedge Starter Salad
*Baby iceberg wedges, crumbled feta, smoked bacon,
tomato and drizzled ranch. 6.25*
With breaded chicken 8.25
Recommended wine: Cupcake Vineyards, Red Velvet



Seafood Pesto Flatbread
*House-made pizza dough, pesto, prawns,
lobster, goat cheese, lemon slices and arugula. 18.50*
Recommended wine: Cupcake Vineyards, Sauvignon Blanc

Chicken and Brie Sandwich
*Chicken, cranberry chutney, smoked bacon, arugula and Brie
on thick-sliced, grilled bread. Fries and a salad. 16.00*
Recommended wine: Concha Y Toro, Chardonnay

Lobster Carbonara
*Lobster, prawns, pancetta bacon and white wine tossed with
linguine in a creamy lobster-parmesan veloute. 20.00*
Recommended wine: Gallo Family Vineyards, White Zinfandel

Pork Schnitzel
*Breaded pork tenderloin and mushroom chorizo gravy.
Mashed potatoes and seasonal vegetables. 22.00*
Recommended wine: Hahn Family Wines, Pinot Noir

Sortilege Sirloin
*Certified Angus Beef® 8 oz. sirloin, spinach, pecans,
cranberries, goat cheese and Sortilege whiskey sauce.
Mashed potatoes and seasonal vegetables. 28.50*
Recommended wine: Santa Julia, Malbec



Join us for our Weekend Brunch feature:
Gingerbread French Toast
*Slices of sourdough bread dipped in a gingerbread egg batter.
Maple syrup, Chantilly cream and fresh fruit. 9.50*

