






STARTERS

<i>Figs with Bacon</i>	Dried figs, fromage bleu , bacon, basil oil & balsamic reduction	9.95
<i>Roasted Brussels</i>	Brussels sprouts, bacon, parmesan & balsamic reduction	7.95
<i>Surf & Turf</i>	Seared scallop, braised short rib stew, celery root puree & beurre blanc	12.95
<i>Bratwurst</i>	Haus made brat, hefenweisen braised cabbage & Dijon aioli	9.95
<i>Charcuterie Plate</i>	Assortment of cured meats served with condiments & crostini	12.95
 <i>Cheese Plate</i>	Assortment of cheese from around the world served with condiments & crostini	12.95
<i>Sample Platter</i>	Sampling of our cheeses & meats served with condiments & crostini	14.95


Cheese & Charcuterie Plates: Add meat-3.50 / Add cheese-2.75 / Add Crostini-1.00

SOUP & SALADS

<i>Apple & Bleu Salad</i>	Greens, honeycrisp, candied walnuts, prosciutto, bleu cheese & apple cider vinaigrette	9.95
 <i>Roasted Beet Salad</i>	Mix greens, roasted beets, goat cheese, tomato, candied walnuts & citrus vinaigrette	9.95
 <i>House Salad</i>	Mix greens, tomato, red onion, carrot, walnuts & apple cider or citrus vinaigrette	7.95
<i>Soup Du Jour</i>	Chef inspired soup made fresh daily	5.95
<i>Short Rib Stew</i>	Braised short rib stew served in a Sugar Pine sourdough bread bowl	9.95

Salad Extras: cheese-1.50 / nuts-1.50 / chicken breast-5.95

SIGNATURE DISHES

<i>Grilled Rib Eye</i>	Free range rib eye, mashed potatoes, mushrooms, vegetable & sauce au bleu	33.95
<i>Seared Halibut</i>	Halibut, quinoa, mashed potatoes, pistachios & vegetable, served with Riesling velouté sauce	31.95
<i>Rack of Lamb</i>	Colorado lamb, mashed potatoes, winter squash puree, vegetable & lamb au jus	27.95
 <i>Quinoa & Chickpea Stew</i>	Red quinoa, sweet potato, chickpeas, tomatoes, spinach & basil oil	14.95
<i>Chicken Picatta</i>	Organic chicken breast, lemon, capers, tomatoes & parmesan over linguine	19.95
<i>Scallops</i>	Seared scallop, mashed potatoes, wilted spinach, vegetable, & cider beurre blanc	24.95

DESSERT

Ask your server for today's dessert menu.

 **VEGETARIAN**

We want to acknowledge a couple of Lake Tahoe's finest businesses, Sugar Pine Bakery for our artisan breads and Overland Meat Company for our free-range chicken, bacon, sandwich meats and steaks. For groups of 5 or more an 18% service charge may be applied for all wine passes, food and beverages in the wine bar. Thank you, Après Wine Company