



wickets

grilled artichoke sun dried tomato aioli 9	local octopus, warm potato, piment d'espelette 8	marinated olives with pequillo peppers 5
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FRUITS DE MER SHELLFISH & SEAFOOD

- yellowfin tuna tartare with seaweed salad and lime-ginger emulsion 15
- scallop and shrimp ceviche with local avocado, tomato, cucumber and cilantro 16
- ½ dozen beau soleil chilled oysters 18
- cobia sashimi 16
- chilled shrimp cocktail with housemade cocktail sauce 18

- portobello mushroom soup with goat cheese and white truffle oil 12
- garden greens with shallot-walnut vinaigrette 8
- caesar salad with romaine lettuce, parmesan and anchovy 9
- chef's charcuterie plate with cured meat 19
- steak tartare with garden greens and pomme frites 20
- house smoked salmon with butter lettuce, avocado and crème fraîche 14
- selection of raw milk cheese from pascal beillevaire, france 18
- brick oven pizza with wild mushroom and fontina cheese 18
- brick oven pizza with kalamata olives, tomato and garden herbs 15

ENTRÉE

- roasted pork chop with mashed potatoes and sautéed garden vegetables 26
- lemon sole with bloomsdale spinach, brown butter and capers 28
- miso cured black cod, with jasmine rice and julienne vegetables 26
- grouper with roasted red onion and pomodoro sauce 26
- line caught king salmon with pisoni farms asparagus 27
- grilled quail on wild mushroom risotto 28

MESQUITE GRILLED

organic greens with sherry-walnut vinaigrette

- Free Range Chicken 15
- 8oz. Prime Beef Burger 16
- 6oz. Prime Beef Filet 37
- 6oz. Prime Beef Flat Iron 24
- 8oz. Ahi Tuna 25

mashed potato 8 pommes frites 6	spring vegetables 8 grilled local asparagus 9	carnaroli risotto 15 wild mushrooms 12
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Bernardus Lodge uses fresh organic produce from our own Bernardus garden and supports local farmers, including Earthbound Farm and Pete Azevedo

Chef Cal Stamenov

Manager Zole Andahazy