



wickets

Dinner

APPETIZERS

HALF DOZEN CHILLED KUMAMOTO OYSTERS with Champagne Mignonette	18.00
BIG EYE TUNA SASHIMI with Piment d'Espelette and Yuzu	16.00
CHILLED SHRIMP with House made Cocktail Sauce	18.00
PORTOBELLO MUSHROOM SOUP with Goat Cheese and White Truffle Oil	12.00
BRICK OVEN PIZZA with Locally Foraged Chantrelle, Coppa and Wild Arugula	20.00
CEVICHE with Scallops, Avocado, Cilantro and Rangpur Lime	16.00

SALADS & SANDWICHES

BERNARDUS GARDEN GREENS with Herbs, Shallots and Walnut-Sherry Vinaigrette	9.00
CLASSIC CAESER SALAD with Romaine Lettuce, Anchovies and Parmesan Cheese	10.00
WINTER SALAD with Blood Orange, Avocado, Roasted Chioggia Beets and Citrus Vinaigrette	12.00
ANGUS BEEF HAMBURGER with Traditional Garnishes, Pommes Frites	16.00

VEGETABLES

VEGETABLE SOUP with Cannelini Beans, Braised Winter Greens and Herb Pesto	10.00
CREAMY POLENTA with Grilled Portobello Mushroom, Roasted Red Pepper and Herb Goat Cheese	15.00
BRICK OVEN PIZZA with Cauliflower Purée, Fontina Cheese, Mustard Green Pesto	17.00

FISH

GRILLED SWORDFISH with Couscous and Grilled Lemon	24.00
MAHI MAHI with Green Lentils, Bulgur and Bloomsdale Spinach	24.00
BLACK COD in a Light Batter with Garden Greens and Pommes Frites	18.00
SCOTTISH SALMON with Swiss Chard, Green Garlic, and Vine Ripe Tomato	22.00

MEAT & POULTRY

ROASTED FREE RANGE CHICKEN with Garden Greens and Pommes Frites	20.00
PRIME BEEF KANSAS CITY with Potato Purée, Chanterelle Mushrooms and Winter Vegetables	46.00
CLASSIC STEAK TARTARE with Spicy Aioli and Pommes Frites	20.00
PRIME FLAT IRON STEAK with Paris Mushrooms and Pommes Frites	22.00

Chef Cal Stamenov

Bernardus Lodge uses fresh organic produce from our own Bernardus garden and supports local farmers, including Earthbound Farm