



wickets

Dinner

APPETIZERS

HALF DOZEN CHILLED KUMAMOTO OYSTERS with Champagne Mignonette	18.00
PORTOBELLO MUSHROOM SOUP with Goat Cheese and White Truffle Oil	12.00
MARINATED OLIVES with Roasted Bell Peppers	6.00
CEVICHE with Scallops, Shrimp, Cucumber and Avocado	16.00
GRILLED LOCAL ARTICHOKE with Balsamic Vinegar and Basil Aioli	9.00
BRICK OVEN PIZZA with Wild Mushrooms, Coppa and Bellweather Farms Ricotta	22.00
CHILLED SHRIMP with House Made Cocktail Sauce	16.00
BIG EYE TUNA SASHIMI with Yuzu and Piment d'Espelette	14.00

SALADS

BERNARDUS GARDEN GREENS with Herbs, Shallots and Sherry -Walnut Vinaigrette	9.00
CLASSIC CAESAR SALAD with Romaine Lettuce, Anchovies and Parmesan Cheese	10.00
LOLA ROSSA SALAD with Red Grapes, Danish Blue Cheese, Marcona Almonds and Apple-Raspberry Vinaigrette	14.00

VEGETABLES

BRICK OVEN PIZZA with Heirloom Tomato, Mozzarella Cheese and Garden Basil	20.00
ROASTED LOCAL PORCINI with Ravioli de Royan, Wild Mushrooms and Parmigiano-Reggiano	24.00

FISH

HAWAIIAN SWORDFISH with Potato Puree, Brussels Sprouts and Sauce Normandy	26.00
LOCAL PETRALE SOLE with Garden Vegetables, Rice Pilaf, Santa Cruz Chestnuts and Butternut Squash Sauce	24.00

MEAT

GRILLED FREE RANGE CHICKEN with Garden Greens and Pommes Frites	20.00
PRIME FLAT IRON STEAK with Garden Greens, Bone Marrow and Pommes Frites	22.00
PRIME BEEF FILET with Salinas Valley Broccoli and Roasted Fingerling Potatoes	36.00
NATURAL ANGUS BEEF HAMBURGER with Traditional Garnishes and Pommes Frites	16.00
PRIME BEEF KANSAS CITY with Garden Vegetables and Lion's Mane Mushroom	46.00

Chef Cal Stamenov

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

11/12/2009