



wickets

Dinner

KUMAMOTO OYSTERS
Ginger-Shallot Mignonette
18.00

BERNARDUS GARDEN GREENS
Herbs, Shallots, Sherry-Walnut Vinaigrette
9.00

CAESAR SALAD
Anchovies, Parmigiano-Reggiano
10.00

SPICY HUMMUS
California Olive Oil, Tortilla Chips
10.00

GRILLED LOCAL ASPARAGUS
Parmigiano-Reggiano, Aged Balsamic
13.00

CHILLED PRAWNS
Cocktail Sauce, Lemon
16.00

PORTOBELLO MUSHROOM SOUP
Goat Cheese, White Truffle Oil, Chives
12.00

BRAISED RABBIT SOUP
Sweet Corn, Garden Basil
14.00

GRILLED ARTICHOKE
Basil Aioli, Balsamic Reduction
9.00

DUNGENESS CRAB CAKE
Whole Grain Mustard Sauce, Micro Arugula
16.00

BRICK OVEN PIZZAS

MOREL MUSHROOM *Grilled Red Onion, Ricotta Cheese, Arugula* 20.00
DUCK CONFIT *Caramelized Onion, Ricotta Cheese, Arugula* 20.00

ENTREES

NATURAL ANGUS BEEF « BERNARDUS » BURGER *Pommes Frites* 16.00
FREE RANGE CHICKEN *Pommes Frites, Garden Greens* 18.00
RAVIOLI DU ROYANS *Spinach, Sierra Nevada Morel, Parmigiano-Reggiano* 22.00
WILD WHITE SEABASS *Di Cicco Broccoli, Baby Spinach, Meyer Lemon Purée* 29.00
GRILLED LOCAL WILD KING SALMON *Garden Greens, Pommes Frites, Red Pepper Ré-moulade* 29.00

MESQUITE & OAK GRILLED PRIME BEEF

FLAT IRON *8 Ounces, Garden Vegetables, Pommes Frites* 22.00
KANSAS CITY *16 Ounces, Garden Vegetables, Pommes Frites* 52.00
FILET *8 Ounces, Garden Vegetables, Pommes Frites* 36.00

SIDES

POMMES FRITES
MARINATED OLIVES
DI CICCIO BROCCOLI, *Chili Flakes*
6.00

Chef Cal Stamenov
Bernardus Lodge uses fresh organic produce from our own Bernardus garden
and supports local farmers, foragers and fishermen