



wickets

*Lunch*

**APPETIZERS**

<b>FRENCH ONION SOUP</b> with Parmesan Crouton and Gruyere Cheese	10.00
<b>WOOD FIRE GRILLED ARTICHOKE</b> with Balsamic Vinegar and Basil Aioli	9.00
<b>TUNA TARTARE</b> with Lime-Ginger Emulsion and Brioche Crouton	16.00
<b>DUNGENESS CRAB CAKE</b> with Roasted Red Pepper Rémoulade	14.00
<b>CHILLED SHRIMP</b> with House Made Cocktail Sauce	18.00
<b>HOUSE CURED SMOKED SALMON</b> with Capers, Lemon and Shaved Parmesan	16.00
<b>CEVICHE</b> with Scallop, Halibut, Lime and Avocado	16.00
<b>SASHIMI Ahi</b> , Wasabi and Yuzu-Soy Sauce	15.00

**SALADS & SANDWICHES**

<b>BERNARDUS GARDEN GREENS</b> with Herbs, Shallots and Walnut-Sherry Vinaigrette	9.00
<b>WINTER SALAD</b> with Blood Orange, Avocado, Cucumber, Roasted Chioggia Beets and Citrus Vinaigrette	12.00
<b>CLASSIC CAESAR SALAD</b> with Romaine Lettuce, Anchovies and Parmesan Cheese	10.00
<b>BUTTER LETTUCE</b> with Prosciutto, Braeburn Apple, Candied Pecans and Balsamic Vinaigrette	14.00
<b>ANGUS BEEF HAMBURGER</b> with Traditional Garnishes, Pommes Frites	16.00

**VEGETABLES**

<b>MINI RAVIOLI</b> with Chanterelle Mushrooms, Swiss Chard and Parmigiano-Reggiano	16.00
<b>CHICKEN &amp; VEGETABLE SOUP</b> with Cannelini Beans, Braised Winter Greens and Herb Pesto	10.00
<b>CREAMY POLENTA</b> with Grilled Portobello Mushroom, Roasted Red Pepper and Herb Goat Cheese	15.00
<b>BRICK OVEN PIZZA</b> with Prosciutto, Leeks and Arugula	17.00

**FISH**

<b>GRILLED WILD KING SALMON</b> with Carrots, Chanterelle Mushrooms and Apple Wood Smoked Bacon	22.00
<b>SWORDFISH</b> with Sautéed Swiss Chard and Grilled Asparagus	18.00
<b>MAHI MAHI</b> with Garden Vegetable Risotto	20.00

**MEAT & POULTRY**

<b>ROASTED FREE RANGE CHICKEN</b> with Roasted Fingerling Potatoes and Winter Vegetables	18.00
<b>GRILLED QUAIL</b> with Creamy Rosemary Polenta, Portobello Mushroom and Garlic Jus	18.00
<b>PRIME FLAT IRON STEAK</b> with Garden Greens and Pommes Frites	20.00
<b>CLASSIC STEAK TARTARE</b> with Spicy Aioli and Pommes Frites	17.00

**Chef Cal Stamenov**

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