



# wickets

## Lunch

BEAU SOLEIL OYSTERS  
Champagne Mignonette, Lemon  
18.00

CORN BISQUE SOUP  
Sautéed Prawns  
9.00

CHILLED SHRIMP  
House Made Cocktail Sauce  
16.00

SPICY HUMMUS  
California Olive Oil, Tortilla Chips  
12.00

DUNGENESS CRAB CAKE  
Red Pepper Remoulade  
16.00

CHOPPED SALAD  
Romaine, Garden Vegetables, Gruyere Cheese  
14.00

TUNA TARTARE  
Ginger-Lime Emulsion, Brioche Toast  
16.00

LOCAL ASPARAGUS  
Hollandaise Sauce, Shaved Parmesan, Tomato  
8.00

CEVICHE  
Seabass, Shrimp, Avocado, Tomato, Lime  
16.00

CAESAR SALAD  
Coutons, Anchovies, Parmigiano-Reggiano  
10.00  
*Add Local King Salmon*  
20.00

CHARCUTERIE  
Coppa, Salami, Prosciutto, Gruyere Cheese  
19.00

GARDEN GREENS  
Organic Chicken Breast, Candied Pecans, Blue Cheese,  
House Vinaigrette  
16.00

ARTISANAL CHEESE PLATE  
Selection of Cheeses, Seasonal Fruit  
18.00

### BRICK OVEN PIZZAS

PANCETTA *Roasted Eggplant, Portobello Mushroom, Ricotta Cheese* 17.00  
ROASTED TOMATO *Fresh Mozzarella, Fontina Cheese, Garden Basil* 17.00

### SANDWICHES

GARDEN SANDWICH *Tomato, Lettuce, Gruyere Cheese, Avocado* 16.00  
NATURAL ANGUS BEEF «BERNARDUS» BURGER *Traditional Garnishes* 16.00

### ENTREES

CALIFORNIA WHITE SEABASS *Grilled Asparagus, Sautéed Spinach, Pickled Shallots* 22.00  
RAVIOLES DU ROYANS *Wild Mushrooms, Spinach, Parmesan* 18.00  
SONOMA CHICKEN *Garden Greens, Pommes Frites* 19.00  
PRIME FLAT IRON STEAK *Marble Potatoes, White Grilled Trumpet Mushrooms, Herb Butter* 19.00

### SIDES

6.00

MARINATED OLIVES  
POMMES FRITES

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