



wickets

lunch

**APPETIZERS**

<b>LOCAL ASPARAGUS SOUP</b> with Parmesan, Goat Cheese Crouton and White Truffle oil	9.00
<b>FRENCH ONION SOUP</b> with Parmesan Crouton and Gruyère Cheese	9.00
<b>TUNA TARTARE</b> with Ginger-Lime Emulsion and Brioche Crouton	16.00
<b>KUMAMOTO OYSTERS</b> with Champagne Mignonette	18.00
<b>CHILLED SHRIMP</b> with House Made Cocktail Sauce and Lemon	15.00
<b>CEVICHE</b> with Scallops, Shrimp, Avocado and Red Pepper	16.00
<b>DUNGENESS CRAB CAKE</b> with Fennel Salad and Remoulade Sauce	15.00

**SALADS & SANDWICHES**

<b>BERNARDUS GARDEN GREENS</b> with Herbs, Shallots and Sherry-Walnut Vinaigrette	8.00
<b>CLASSIC CAESAR SALAD</b> with Romaine Lettuce, Anchovies and Parmigiano-Reggiano	9.00
<b>NATURAL ANGUS BEEF HAMBURGER</b> with Grilled Red Onion, Traditional Garnishes and Pommes Frites	16.00
<b>ARUGULA &amp; ORGANIC GREENS SALAD</b> with Heirloom Apples, Warm Goat Cheese, Candied Nuts and Champagne Vinaigrette	14.00

**VEGETABLES**

<b>GRILLED LOCAL ASPARAGUS</b> with Shaved Parmigiano-Reggiano and Balsamic Reduction	9.00
<b>GRILLED ARTICHOKE</b> served with Basil Aioli and Balsamic Reduction	9.00
<b>RAVIOLI DE ROYANS</b> with Spinach, Wild Mushrooms and Arugula	15.00
<b>BRICK OVEN PIZZA</b> with Tomatoes, Fresh Mozzarella Cheese and Garden Basil	16.00
<b>BRICK OVEN PIZZA</b> with Fresh Local Artichoke Hearts, Kalamata Olives, Fontina Cheese and Garden Arugula	16.00

**FISH**

<b>SWORDFISH</b> Grilled and served with Classic Caesar Salad	20.00
<b>PETRALE SOLE</b> Pan Seared with Grilled Asparagus and Sautéed Spinach	22.00

**MEAT & POULTRY**

<b>FLAT IRON STEAK</b> Grilled with Garlic Butter, Roasted Baby Potatoes and Garden Vegetables	19.00
<b>STEAK TARTARE</b> with Garden Greens, Spicy Aioli and Pommes Frites	18.00
<b>FREE RANGE CHICKEN BREAST</b> with Garden Greens and Pommes Frites	18.00

**Chef Cal Stamenov    Sous Chef Anna Steege**  
*Bernardus Lodge uses fresh organic produce from our own Bernardus garden and supports local farmers, including Earthbound Farm*