Available in the Bar only 4PM - 6PM.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

*This item may be cooked to order. Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

** Item contains or may contain nuts.
Bar Menu

SWEET CHILI CALAMARI
lightly breaded, tossed with sweet chili sauce 960 cal | 21

BEEF CARPACCIO*
toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 930 cal | 22

SIGNATURE ONION RINGS
panko-crusted, smoked jalapeño aioli 1320 cal | 14

AHI TUNA POKE STACK*
avocado, cucumber, caviar, lavash crackers, soy ginger 360 cal | 25

CHAPPELL CREEK OYSTERS (PEI)*
harvested by hand, flown in daily, freshly shucked and served with house-made mignonette while supplies last
Half 180 cal | 24
Dozen 340 cal | 48

CHILLED SHELLFISH TOWER*
north atlantic lobster, colossal shrimp, alaskan golden king crab legs, chappell creek oysters
Serves 1-2 1090 cal | 82
Serves 4-6 2400 cal | 154
pairs with served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce while supplies last

HANDHELDs
Includes a side of french fries & ketchup

THE PRIME BURGER*
our steakhouse burger, Wisconsin cheddar cheese, peppered bacon 1480 cal | 15

CRISPY CHICKPEA & EGGPLANT BURGER
house-made chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1090 cal | 14

CALIFORNIA BURGER*
our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 1790 cal | 17

FILET MIGNON SANDWICH*
thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1440 cal | 27

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# Wines by the Glass

## SPARKLING
- **BANFI ROSA REGALE**, Sparkling Red France 15
- **BRICCO RIETTA**, Moscato D’asti Italy, NV 13
- **GRUET**, Brut Rosé New Mexico 14
- **MIONETTO**, Avantgarde Prosecco Treviso, Italy 11
- **SCHRAMSBERG**, Brut Blanc De Blancs North Coast 25

## WHITE WINES & BLENDS
- **BELLE GLOS**, Rosé Oeil De Perdrix Sonoma County 15
- **BENVOLIO**, Pinot Grigio Fruili DOC, Italy 10
- **DUCKHORN VINEYARDS**, Sauvignon Blanc North Coast 16
- **GIESEN ESTATE**, Sauvignon Blanc Marlborough New Zealand 10
- **HONIG**, Sauvignon Blanc Napa Valley 15
- **LOOSEN BROS.,** Dr. L Riesling Mosel, Germany 10
- **SOLENA ESTATE**, Pinot Gris Willamette Valley 13

## CHARDONNAY
- **CAVE DE LUGNY**, La Carte Mâcon-Lugny France 14
- **DIATOM**, Santa Barbara County 18
- **HESS COLLECTION**, Napa Valley 16
- **ROMBAUER**, Napa Valley Carneros 26
- **SEA SUN**, California 13
- **STONECAP ESTATE**, Columbia Valley 10

## PINOT NOIR
- **A TO Z WINERWORKS**, Oregon 16
- **BALADE by BELLE GLOS**, Santa Rita Hills Santa Barbara 21
- **BÖEN**, Monterey, Sonoma & Santa Barbara County 15
- **CHERRY PIE**, Tri-County 14
- **KINGS RIDGE**, Willamette Valley 16
- **SILVER GATE**, California 11
- **WALT**, La Brisa Sonoma Coast 23

These wines are hand-selected by your local Wine Manager, Geoff Leichnetz, and only found at your Richmond Fleming’s.
# RED WINES OF INTEREST

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
<th>Price</th>
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<tbody>
<tr>
<td>ABSTRACT by ORIN SWIFT</td>
<td>Red Blend California</td>
<td>24</td>
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<tr>
<td>CASTELLO DI VOLPAIA</td>
<td>Chianti Classico Italy</td>
<td>15</td>
</tr>
<tr>
<td>CATENA, Vista Flores Malbec</td>
<td>Mendoza Argentina</td>
<td>15</td>
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<tr>
<td>CAYMUS-SUISUN, The Walking Fool Suisun Valley</td>
<td>North Coast</td>
<td>24</td>
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<tr>
<td>COSENTINO, Cigar Old Vines</td>
<td>Zinfandel Lodi</td>
<td>15</td>
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<tr>
<td>MARQUES DE CACERES, Excellens Cuvée Especial</td>
<td>Rioja Spain</td>
<td>14</td>
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<tr>
<td>MOLLYDOOKER, The Boxer Shiraz</td>
<td>McLaren Vale, Australia</td>
<td>18</td>
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<tr>
<td>PESSIMIST by DAOU</td>
<td>Red Blend Paso Robles</td>
<td>15</td>
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<tr>
<td>RIDGE VINEYARDS, Zinfandel Blend</td>
<td>Sonoma County</td>
<td>22</td>
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<tr>
<td>WHITE HALL, Cabernet Franc Crozet</td>
<td>Virginia</td>
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# MERLOT

<table>
<thead>
<tr>
<th>Wine Name</th>
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<tbody>
<tr>
<td>EMMOLO</td>
<td>Napa Valley</td>
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<tr>
<td>LES CADRANS DE LASSÈGUE</td>
<td>Saint-émilion Grand Cru France</td>
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<tr>
<td>MILBRANDT VINEYARDS,</td>
<td>Family Grown Columbia Valley</td>
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# CABERNET BLENDS

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<thead>
<tr>
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<tbody>
<tr>
<td>CHARLES &amp; CHARLES, Double Trouble Red Blend</td>
<td>Columbia Valley</td>
<td>12</td>
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<tr>
<td>DECOY LIMITED by DUCKHORN</td>
<td>Red Blend Napa Valley</td>
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<tr>
<td>FRANCIS FORD COPPOLA, Gold Tier Red Blend</td>
<td>Paso Robles</td>
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# CABERNET SAUVIGNON

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<tbody>
<tr>
<td>BELLA UNION by FAR NIENTE</td>
<td>Napa Valley</td>
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<tr>
<td>CAYMUS</td>
<td>Napa Valley (1L)</td>
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<td>DAOU VINEYARDS, Paso Robles</td>
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<td>DUCKHORN</td>
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<td>ELLIE’S by HALL</td>
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<td>GOOSE RIDGE, First Flight Goose Gap</td>
<td>Yakima Valley</td>
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<td>HONIG</td>
<td>Napa Valley</td>
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<tr>
<td>JOSH CELLARS, Craftsman Collection</td>
<td>California</td>
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<tr>
<td>POST &amp; BEAM by FAR NIENTE</td>
<td>Napa Valley</td>
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<td>QUILT</td>
<td>Napa Valley</td>
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<td>SCATTERED PEAKS</td>
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<tr>
<td>TALL SAGE</td>
<td>Columbia Valley</td>
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</tbody>
</table>

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