

HUMPHREYS



APPETIZERS

SADIE ROSE FLAT BREAD	14
Grilled chicken, Alfredo sauce, Mozzarella, Romano and Parmesan cheese, sundried tomatoes, fresh basil	
CRAB CAKES	19
Seared lump crab cakes, sautéed farmers market spinach, grilled lemon, spicy yogurt sauce	
CALAMARI STRIPS	13
Tender strips of calamari breaded, deep-fried and served with lemon basil aioli and cocktail sauce	
PRAWN COCKTAIL	18
Poached Prawns served with house made romesco, arugula, and a citrus vinaigrette	

SOUPS & SALADS

SOUP DU JOUR	6	CAJUN CORN CHOWDER	6
		with Bay shrimp	
FALL SALAD			10
Pear two ways, three cheese panna cotta, hazelnuts, local farmers market baby lettuce, black pepper biscotti, champagne vinaigrette			
CAESAR SALAD			9.5
Fresh romaine, baby red romaine and kale, Caesar dressing, Asiago tuille, house made croutons, shaved parmesan			
SPINACH SALAD			9.5
Spinach leaves and Belgian endive, chiffonado of radicchio, with a smoked bacon vinaigrette, candied walnuts, and Danish bleu cheese			
SUNSET GARDEN SALAD			9
Roasted golden and red beets, goat cheese tempura, tangerines, toasted pine nuts, arugula and citrus vinaigrette			

WINE BY THE GLASS *Listed from milder to stronger*

RIESLING		PINOT NOIR	
Saint M, Pfalz, Germany, *87PTS W.S.	8.25	Mark West, California	7.25
PINOT GRIGIO		Etude "Lyric" Santa Barbara County	
Placido, Italy	6		
ROSE		MERLOT	
Banfi 'Centine', Tuscany Italy	8.25	Beringer, Founders' Estate, California	
SAUVIGNON/FUME BLANC		BLEND MALBEC	
Château Ste Michelle, Washington	7.75	Alamos, Mendoza Argentina	
Robert Mondavi, Napa Valley 90PTS	9	MALBEC	
CHARDONNAY		Trapiche, Argentina, *88PTS-W.S.	
Seven Falls, Wahluke Slope, WA	9	CABERNET	
Meiomi, Santa Barbara, Sonoma 90PTS	10	Magnolia Grove, by Ch St Jean, CA	
Magnolia Grove, by Ch St Jean, CA	6	14 Hands, Washington	
		RED BLEND	
		Ch Ste Michelle, Indian Wells *90PTS	
			13

ENTREES

HUMPHREYS GOURMET BURGER	17
Snake Rivers Farms, char grilled Kobe beef, bacon onion compote, aged white cheddar cheese, A-1 aioli, artisan bun. Served with sweet potato fries	
VEGETARIAN PLATE	18
Sautéed wild mushrooms, squash, fennel and roasted peppers, grilled marinated Portobello mushrooms, fresh market vegetables, goat cheese spinach wonton, and pinot grigio tomato sauce	
SEARED AHI	27
Fresh Western Pacific Bluetail Ahi Tuna, seared rare, wasabi risotto, green papaya namasu salad, soy mirin glaze	
PORK CHOP	22
Brined Bone-in Chop, bourbon apple fig compote, yukon gold mashed potatoes, herb brussel sprout sautee	
SEARED SCALLOPS	26
Pan seared Maine Scallops, sauteed spinach and baby kale, edamame succotash, lemon dill buerre blanc	
FRESH HALIBUT MACADAMIA	30
Macadamia crusted pan sautéed fresh Halibut stir fried Jasmine rice, rum raisin glaze	
FRESH NORWEGIAN SALMON	26
Chargrilled fresh salmon, herbed couscous, sautéed spinach, feta, sundried tomato pesto sauce	
LAMB	26
Charbroiled herb crusted Australian lamb chops, roasted marbled Pee Wee fingerlings, charred asparagus, mint pesto	
SHORT RIB PAPPARDELLE	27
House braised Short Ribs, fresh pappardelle pasta, wild mushrooms, red pearl onions, caramelized baby carrots, asiago cheese, mascarpone	
FILET MIGNON	34
Charbroiled Angus select Filet Mignon, roasted mushrooms, cabernet demi, crushed new potatoes with fresh chervil	

A \$5.00 charge will be applied to split entrée items
Parties of 6 or more will be on one check with a 20% gratuity added
Split checks a maximum of 4 ways