

**Please note: All menus are provided as samples only.
Information & prices are subject to change without notice.
Please request a current menu from restaurant management to
ensure receipt of accurate content.**

PACIFIC NORTHWEST OYSTERS

Please ask your server about tonight's oyster selections.

*Please note: There is risk associated with
consuming raw oysters.*

*If you have chronic illness of the liver, stomach or blood,
or have immune disorders, you are at greater risk of serious
illness from raw oysters & should eat oysters fully cooked.*

If unsure of your risk, consult a physician.

APPETIZER

White Anchovy Nicoise Bruschetta

Roasted peppers, Marcona almonds, lobster aioli,
hibiscus oil, micro arugula.
\$16.95

Bern's Aged Short Ribs

Red wine braised short rib, white beans, pancetta,
Bern's farm greens, short rib braising reduction.
\$16.95

VEGETARIAN DINNER

Roasted Portabellas & Quinoa

Spinach, frisee, crispy goat cheese croutons,
candied walnuts, cabernet vinaigrette.
\$32.95

TONIGHT'S CATCHES

Hawaiian Big Eye Tuna \$38.95

Columbia River Salmon \$37.95

Bahamas Yelloweye Snapper \$36.95

Central American Corvina \$37.95

Sebastian Inlet Swordfish \$36.95

TONIGHT'S SURF AND TURF

Parmesan Crusted Veal Chop & Butter Poached Lobster

Apple & butternut squash risotto, rapini,
rosemary veal reduction.
\$56.95

LUXE BEEF TASTING

**Bern's Steak House Aged Delmonico,
Filet Mignon & Mishima Ranch Wagyu Strip**
3 oz of each \$59.95

CHEF DE CUISINE

Habteab Hamde

SEASONAL INGREDIENTS WITH BEVERAGE PAIRINGS

Scallops á la Plancha

Seckel pear & blue cheese tart, red wine reduction.
\$15.95

Brancott Sauvignon Blanc

*This wine represents everything that you have come to
expect from Marlborough, with intense ripe grapefruit,
melon & tropical fruits that round out the flavor. A
well-balanced wine with great crisp acidity that will
hold up to the blue cheese & the reduction sauce in this
dish.*

Bottle \$29.95 (750 ml.), Bin #3597

Surf & Turf Pot Pie - Lamb & Lobster

Fingerling potatoes, seasonal vegetables, brussel
sprout petals, candied red onions, onion caramel.
\$46.95

Graffigna Reserve Malbec

*This Malbec offers what we have come to expect of
the grape & region, dark almost inky color, solid
berry aromas, cherry & plum flavors on the palate.
Not too heavy, what really sets this wine aside is its
smooth round finish.*

Bottle \$42.95(750 ml.), Bin #3985

Crab Crusted Corvina

Crushed fingerling potatoes, petite arugula,
Florida citrus salad, Champagne caviar butter.
\$44.95

Florida Stone Crab

Key lime mustard sauce.

\$31.95 3/4 lb- À la Carte

\$62.95 1 1/2 lb- À la Carte

Mumm Cordon Rouge NV

*This full bodied champagne still has all the complexity
& finesse that have made it an icon. A blend of all
three champagne grapes creates a wine with hints of
citrus & apricot, while maintaining a gentle acidity.*

Bottle \$69.95 (750 ml.), Bin #7602

***Please see our back cover page
for cheese selections.***

SOMMELIERS

Eric Renaud

Brad Dixon