

Sinclair's

RESTAURANT

STARTERS

Sonoma Cutrer Chardonnay • Russian River Valley, California • 16 per glass / 60 per bottle

- Colossal Shrimp Cocktail GF 19**
Poached White Tiger Shrimp, Fresh Grated Horseradish and Lemon Confit and Chili Sauce
- Lobster Bisque GF 16**
Tender Sweet Cold Water Lobster and Sherry
- Tuna Poke GF 16**
Ahi Tuna, Scallions, Edamame, Avocado and Pickled Shiitake tossed in Black Garlic Shoyu with Tobiko Aioli, Smoked Seaweed Salt and Puffed Black Rice
- Grilled Oysters GF 16**
Topped with Chimichurri Butter, Lemon Confit and Crispy Speck
- Olives and Burrata 14**
Spanish Mixed Olives, Tarragon Balsamic Reduction, Olive Oil, Walnuts, and Kale Pesto served with a Three-Seed Cracker.

SALADS

Duckhorn Sauvignon Blanc • Napa Valley, California • 16 per glass / 62 per bottle

- Wedge GF 14**
Iceberg Lettuce, Roasted Roma Tomato, Crisp Prosciutto, Point Reyes Bleu Cheese Dressing, Shaved Shallots and Radish
- Baby Rocket GF 14**
Tender Arugula, Carrot Ribbons and Diced Avocado tossed in Extra Virgin Olive Oil and Chardonnay Vinegar sprinkled with Toasted Pistachio and Pecorino
- English Pea GF 14**
Sweet Baby Peas, Watercress, Shaved Radish, Cracked Cashews, Crisp Pancetta, Soft-Boiled Egg and Whole Grain Mustard Vinaigrette

GF - All items marked may be prepared as gluten free. Please advise your server if this option is desired.
For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.

ENTRÉES

Split Plate Fee 10 per split

- Sweet Lobster Fettuccine** 50
House-Rolled Parsley and Mint Fettuccine tossed in Creamy Parsley Marcona Almond Pesto with Sweet Cold Water Lobster, Fava Beans and Slow Oven-Roasted Tomato
Kris Pinot Grigio • Delle Venezie, Italy • 12 per glass / 48 per bottle
- Lamb Rack** 48
Rubbed with Fresh Thyme, Lavender Buds, Garlic and Lemon Peel, broiled and served on a Bed of Freekeh and Pine Nut Pilaf with Roasted Vegetables
Trivento Malbec • Mendoza, Argentina • 11 per glass / 42 per bottle
- Stuffed Baby Eggplant** 36
Oven-Roasted Eggplant stuffed with Local Mushrooms and Tomato Ginger Bolognese topped with a Pine Nut and Persian Feta Relish and Grilled Focaccia
St. Francis Merlot • Sonoma County, California • 10 per glass / 39 per bottle

CENTER OF THE PLATE

Split Plate Fee 10 per split

- Ribeye GF** 54
14 oz. Certified Angus topped with Herbed Foie Gras Butter and a Local Mushroom Ragout
Diora Pinot Noir • Monterey, California • 11 per glass / 44 per bottle
- Filet Mignon GF** 49
8 oz. Certified Angus with Béarnaise
Sequoia Grove Cabernet Sauvignon • Napa Valley, California • 17 per glass / 65 per bottle
- New York Strip Steak GF** 46
12 oz. Certified Angus with Maître d'Hôtel Butter
Penfolds Bin #28 • Southern Australia • 14 per glass / 50 per bottle
- Blackened Fish GF** 37
Nightly Feature with Lemon Butter Sauce
Whitehaven Sauvignon Blanc • Marlborough, New Zealand • 12 per glass / 44 per bottle
- French Cut Chicken GF** 28
Lemon Honey and Herb Brined with a Preserved Meyer Lemon Butter Sauce
Handcraft Chardonnay • California • 13 per glass / 50 per bottle

PERSONAL SELECTION GF

- | | | | |
|-------------------------------|----|-----------------------------------|----|
| Local Sautéed Mushrooms | 10 | Local Mushroom Risotto | 10 |
| Baked Potato | 10 | Yukon Gold Garlic Mashed Potatoes | 10 |
| Chimichurri Grilled Asparagus | 10 | Sautéed Kale | 10 |

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CHEF'S TASTING MENU

Six Course 75 Per Person - 125 with paired wines

Foie Gras Torchon

Oven Plum Ginger-Tarragon Jam, Cracked Hazelnuts, Brioche Points

Mini Ginger-Tini

Avocado, Triple Citrus and Shaved Fennel Salad

Honey Vinegar, Avocado Oil, Za'atar

LVE John Legend Exclusive Chardonnay

Veal Bone Broth

With Mirepoix and a Garlic Pecorino Confit Baguette

Buena Vista Pinot Noir Carneros

Orange Sorbet

Cast-Seared Chilean Sea Bass

Creamy Parsnip Puree, Oregano Butter, Almond and Golden Raisin Agrodolce

Duckhorn Vineyards

Pistachio Macaron, Spiced Persimmon Coconut Gelato and Caramel Truffle Flight

Graham's Six Grapes Reserve Port

This menu is subject to change based upon local and seasonal ingredients. Due to the complexity of our dishes, all ingredients are not mentioned in the description. Please notify our staff of any allergies. Tasting menu recommended for the entire party.

No substitutions.

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TABLESIDE DESSERTS

Both Desserts are Servings for Two

Strawberry au Poivre GF 32
Strawberries and Caramelized White Sugar flambéed with Cognac and Cointreau, served over Vanilla Ice Cream

Bananas Foster GF 29
Bananas flambéed in Brown Sugar, Lemon Zest, Banana Liqueur and Myers's Rum, served over Vanilla Ice Cream

DESSERTS

West Baden Signature Chocolate Dome 13
Chocolate Mousse layered with Chocolate Cake and Ganache Shell

Madagascar Vanilla Bean Cheesecake 13
Seasonal Fruit Compote and Fresh Whipped Cream

White Chocolate Crème Brûlée 13
Smooth White Chocolate Custard topped with Sugar Brûlée garnished with a Brandy Snap and Fresh Berries

Scoop of the Day 6
Pastry Chef's Choice of House-Made Sorbet or Gelato

THE NIGHT CAP

Dessert Wines	Glass/Bottle
Jackson-Triggs Vidal Ice Wine: Niagara Peninsula, Canada	19
Meeker FroZin: Meeker Vineyards; Russian River Valley, CA	14 54
Moscato d'Asti: Castillo di Poggio; Piedmont, Italy	13 50
Nectar des Dieux: Chateau Thomas Winery; Plainfield, IN	10 48
Late Harvest Riesling: Chateau Thomas Winery; Plainfield, IN	9
Mionetto Moscato d'Asti: Mionetto, Italy (187ml bottle)	— 14

Ports

Penfolds Grandfather: Fine Old Tawny Port; Southern Australia	35
Graham's Six Grapes Reserve: Portugal	8
Warre's Warrior: Portugal	9
Yalumba Museum Reserve Antique: South Australia	8
Smith Woodhouse Late Bottled Vintage: Portugal	15

AFTER DINNER OFFERINGS

Courvoisier VS	10	Disaronno Amaretto	9
Kelt VSOP	16	Romana Sambuca	9
Remy Martin Louis XIII	175	Grand Marnier	10

Coffee

French Press		Espresso	
Large	12	Single	4
Small	6	Double	6
		Cappuccino	6
		Caffè Latte	6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.

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