

Sinclair's

RESTAURANT

STARTERS

Whitehaven Sauvignon Blanc • Marlborough, New Zealand • 12 per glass / 44 per bottle

Colossal Shrimp Cocktail GF 19

Poached White Tiger Shrimp topped with Fresh Grated Horseradish, Lemon Confit and Chili Sauce.

Saganaki 18

Pan-Fried Breaded Halloumi Cheese flamed with Brandy and topped with a Walnut, Parsley and Lemon Relish. Served with House Breads and Crackers.

Lobster Bisque GF 16

Tender Chunks of Sweet Cold Water Lobster and Sherry Cream.

Smoked Salmon Rillettes 16

Filled with Honey Mustard and Salty Brined Capers. Touched with Sweet Pickled Shallots and Pearls of Salmon Roe. Served with House-Made Rye Baguette.

Pecorino Arancini 14

Deep-Fried Arborio Rice Balls filled with Pecorino and served with Lemon Aioli.

SALADS

LVS John Legend Chardonnay • Napa Valley, California • 19 per glass / 90 per bottle

Blue Cheese Iceberg Wedge GF 14

Oven-Roasted Roma Tomato, Crispy Prosciutto, Point Reyes Blue Cheese Dressing, Shaved Shallots and Watermelon Radish.

Sweet Pea Strawberry GF 14

Sugar Snap Peas, Fresh Strawberries, Shaved Asparagus, Avocado, Black Sesame Seeds and Sweet Pea Tendrils touched with a Lemon Dill Vinaigrette.

Kale Caesar 14

Roasted Garlic Caesar-Rubbed Kale topped with Asiago Cheese, Sourdough Crisps, White Anchovies and a Soft-Boiled Egg.

Moroccan Carrots 14

Oven-Roasted Moroccan Spiced Baby Carrots on a Bed of Chickpeas, Farro and Dates. Served with a Lemon and Pomegranate Molasses Yogurt and topped with Fresh Mint and Crunchy Almonds.

GF - All items marked are prepared as gluten free.
Please ask your server about gluten-free options for other menu items.

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

- Deconstructed Wagyu Beef Wellington** 54
Sliced Petite Wagyu Shoulder Tender and Local Mushroom Duxelles layered on Flaky Puff Pastry with Roasted Baby Vegetables and Green Peppercorn Reduction.
Trivento Malbec • Mendoza, Argentina • 11 per glass / 42 per bottle
- Diver Harvested Sea Scallops GF** 50
Seared Diver-Harvested Sea Scallops, Celeriac Puree, Chili-Rubbed Bok Choy and a Bourbon Black Garlic Shoyu Sauce.
Chloe Pinot Grigio • Valdadige, Italy • 11 per glass / 40 per bottle
- Lamb Shank GF** 48
Served with Creamy Pecorino Cheese Risotto, Sautéed Baby Spinach and Blackberry Mostarda.
Meiomi Pinot Noir • Central Coast, California • 13 per glass / 52 per bottle
- Salmon Steak GF** 46
Pan-Seared Antarctic Salmon on a Bed of Turmeric Persian Rice with Coconut Creamed Kale and Oven-Roasted Baby Carrots.
St. Supery Rosé • Napa Valley, California • 10 per glass / 38 per bottle
- Grilled Polenta Cakes** 36
With a Marsala Cream Sauce, Sautéed Local Mushrooms and Pickled Walnut Salad.
HandCraft Chardonnay • Manteca, California • 13 per glass / 50 per bottle

CENTER OF THE PLATE

- Free Range Veal Tomahawk GF** 68
16 oz. Bone-In Local Mushroom Dusted Veal Chop with Marsala Reduction.
Franciscan Merlot • Napa Valley, California • 15 per glass / 60 per bottle
- Black and Blue Ribeye GF** 56
14 oz. Certified Angus Cajun Spiced with Point Reyes Blue Cheese.
Susana Balbo Signature Malbec • Uco Valley, Argentina • 13 per glass / 50 per bottle
- Filet Mignon GF** 49
8 oz. Certified Angus with Béarnaise.
Centine Rosso Castello Banfi • Montalcino, Italy • 11 per glass / 44 per bottle
- New York Strip Steak GF** 46
12 oz. Certified Angus with Maître d'Hôtel Butter.
Raymond Reserve Velvet • Napa Valley, California • 22 per glass / 85 per bottle
- Duroc Pork Chop GF** 40
14 oz. Double Bone-In Pork Chop with Candied Pearl Onions.
Meiomi Pinot Noir • Central Coast, California • 13 per glass / 52 per bottle
- Blackened Fish GF** 37
Nightly Feature with Lemon Butter Sauce.
Meiomi Pinot Noir • Central Coast, California • 13 per glass / 52 per bottle
- French Cut Chicken GF** 32
Lemon Honey and Herb Brined Chicken Breast with a Preserved Meyer Lemon Butter Sauce.
Sonoma-Cutrer Chardonnay • Sonoma County, California • 16 per glass / 60 per bottle

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PERSONAL SELECTION GF

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

TABLESIDE DESSERTS

Both Desserts are Servings for Two

Strawberry au Poivre GF	32
Fresh 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

Campobello il Santo Trebbiano Malvasia • Tuscany, Italy • 13 per glass / 53 per bottle
Quady Elysium Black Muscat • Madera, California • 18 per glass / 68 per bottle

West Baden Signature Chocolate Dome	13
Rich Chocolate Mousse and Spongy Chocolate Cake cloaked in a Soft Ganache Shell.	
Peach Bellini GF	13
House-Made Sorbet topped off with Prosecco and garnished with an Assortment of Seasonal Fruits.	
Cherry Pistachio Cheesecake	13
Creamy Cheesecake filled with Roasted Cherries on a Pistachio Graham Crust, garnished with Pistachio Shortbread, Cherry Compote and Fresh Whipped Cream.	
Brown Butter Cake	13
Soft, Decadent Cake covered with a Salted Caramel Glaze and finished with Caramel Bavarian Mousse and Baked Meringue.	
Chocolate Orange Panna Cotta GF	13
Layers of Tangy Orange, Irish Cream and Dark Chocolate Panna Cotta, garnished with Juicy Orange Slice, Chocolate Décor and Fresh Whipped Cream.	

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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