

Sinclair's

RESTAURANT

STARTERS

Snoqualmie Riesling • Columbia Valley, Washington • 11 per glass / 40 per bottle

Baked Oysters GF	20
Melted Leek and Foie Gras stuffed Baked Oysters topped with a Winter Truffle Glacage.	
Colossal Shrimp Cocktail GF	19
Poached White Tiger Shrimp with Fresh Grated Horseradish, Lemon Confit and Chili Sauce.	
Saganaki	18
Pan-Fried Breaded Kasseri Cheese flamed with Brandy and finished with Parsley and Lemon. Served with House Breads and Crackers.	
Lobster Bisque GF	16
Tender Chunks of Sweet Cold Water Lobster and Sherry Cream.	
Ricotta Gnocchi	15
Seasonal Squash, Baby Spinach, Pumpkin Seeds, Asiago and Sage Brown Butter.	

SALADS

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

Iceberg Wedge GF	14
Oven-Roasted Roma Tomato, Crispy Prosciutto, Blue Cheese Crumbles, Shaved Shallots, Watermelon Radish and Stilton Blue Cheese Dressing.	
Acorn Squash Salad	14
Maple-Roasted Acorn Squash, Arugula, Farro, Spiced Pepitas and Cranberry Vinaigrette.	
Beet Salad	14
Tender Oven-Roasted Beets with Fried Goat Cheese, Bibb Lettuce and Chardonnay Honey.	
Caesar Salad	14
Baby Red Romaine Hearts with Shaved Pecorino, Homemade Croutons and Creamy Caesar Dressing.	

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

- Lamb Shank GF** 52
Domestic Colorado Braised Lamb with Creamy Squash Risotto, Pancetta Braised Brussels Sprouts and Natural Jus.
Sequoia Grove Cabernet Sauvignon • Napa Valley, California • 17 per glass / 65 per bottle
- Salmon Steak GF** 48
Pan-Seared Antarctic Salmon with Smashed Purple Potato, Sautéed Swiss Chard and Lemon Herb Compound Butter.
Meiomi Chardonnay • Monterey County, California • 14 per glass / 39 per bottle
- Seared Duck GF** 46
Smoked Maple Glazed Duck Breast with Ginger Whipped Sweet Potatoes, and Pecan and Brown Butter Haricots Verts.
Bear Flag Zinfandel • Sonoma County, California • 20 per glass / 80 per bottle
- Seafood Cioppino** 38
White Tiger Shrimp, Bay Scallops, Middle Neck Clams, Smoked Salmon and Chorizo stewed in a White Wine Tomato Broth. Served with Grilled Sourdough.
Kris Pinot Grigio • Delle Venezie, Italy • 12 per glass / 48 per bottle
- Curried Tofu Steak GF** 32
Curry Marinated Tofu with Coconut Jasmine Rice, Charred Napa Cabbage and Toasted Coconut Flakes.
Mionetto Moscato Dolce • Veneto, Italy • 14 per glass

CENTER OF THE PLATE

- Free Range Veal Tomahawk** 68
16 oz. Sage Encrusted Bone-In Veal Ribeye with Natural Jus.
Susana Balbo Signature Malbec • Uco Valley, Argentina • 14 per glass / 49 per bottle
- Black and Blue Bison Ribeye GF** 64
14 oz. Bison Ribeye sourced from Wyoming's Durham Ranch, Cajun Spiced with Stilton Blue Cheese Butter.
St. Francis Merlot • Sonoma County, California • 10 per glass / 39 per bottle
- Filet Mignon GF** 50
8 oz. Certified Angus with Béarnaise. A Sinclair's classic.
Centine Rosso Castello Banfi • Montalcino, Italy • 11 per glass / 44 per bottle
- New York Strip Steak GF** 48
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** 44
14 oz. Sea Salt Encrusted Pork Chop with Fig Compote.
Meiomi Pinot Noir • Central Coast, California • 13 per glass / 52 per bottle
- Blackened Fish GF** 40
Nightly Feature with Lemon Butter Sauce.
HandCraft Chardonnay • Manteca, California • 13 per glass / 50 per bottle
- French Cut Chicken GF** 32
Lemon Honey and Herb Brined Chicken Breast with Blood Orange Glaze.
Sonoma-Cutrer Chardonnay • Sonoma County, California • 16 per glass / 60 per bottle

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PERSONAL SELECTION GF

Baked Potato	10	Mushroom Risotto	10
Grilled Asparagus	10	Yukon Gold Garlic Mashed Potatoes	10
Swiss Chard	10	Pancetta Brussels Sprouts	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.	
<i>Meiomi Rosé • Monterey County, California • 14 per glass / 40 per bottle</i>	
Bananas Foster GF	29
Bananas flambéed in Brown Sugar, Lemon Zest, Banana Liqueur and Myers's Rum, served over Vanilla Ice Cream.	
<i>Campobello il Santo Trebbiano Malvasia • Tuscany, Italy • 10 per glass</i>	

DESSERTS

West Baden Signature Chocolate Dome	13
Rich Chocolate Mousse and Spongy Chocolate Cake cloaked in a Soft Ganache Shell.	
<i>Francis Ford Coppola Merlot • Sonoma Co., California • 10 per glass / 38 per bottle</i>	
Peach Cheesecake	13
Creamy Cheesecake with a Rich Graham Cracker Crust, topped with Marinated Peaches, Caramel Brandy Sauce and Fresh Whipped Cream.	
<i>Mionetto Moscato Dolce • Veneto, Italy • 14 per glass</i>	
Apple Cider Cake	13
Layered with a Sweet Honey Mousse and finished with Candied Almonds, Honey Ginger Drizzle and Chocolate Décor.	
<i>Marchesi di Barolo Zagara Moscato d'Asti • Piedmont, Italy • 14 per glass / 52 per bottle</i>	
Blood Orange Crème Brûlée GF	13
Creamy Custard brightened with Blood Orange and crowned with a Caramelized Sugar Crust.	
<i>Yalumba Muscat Museum Reserve • Barossa Valley, Australia • 8 per glass</i>	

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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