



STARTERS

Cheese and Charcuterie	Selected ham, aged salami and cured meats, local artisanal cheeses, honeycomb	14
Country Fried Quail	Ginger lime coleslaw, Boursin tartar sauce	12
Artichoke Dip	Olives, shallots, green onions, lemon, baby shrimp, endives	10



SOUPS AND SALADS

Cream of Asparagus	Onions, asparagus, cream, carrots	7
Baby Spinach	Sweet pickled onions, strawberries, pecans, feta oregano dressing	8
Spring Red Leaf	Shaved carrots, cucumbers, parmesan crisp, grapefruit vinaigrette	8
Sidney’s Wedge Salad	White Hoop cheese, tomato, crispy bacon strips, creamy herb dressing	8



ENTRÉES

Halibut	Creamy purple potatoes, sautéed peas and pearl onions, lemon-butter sauce	35
Veal Chop*	Open grilled. Red rice cakes, French green beans, fennel and mushroom ragout	39
Duck Magret*	Iron seared. Chèvre polenta, braised fennel, date glaze	29
All Natural Chicken Breast	Pan seared. Purple potato purée, broccolini, rosemary pan jus	25
Beet “Tartar”	Grilled tofu, jalapeño, cashew-artichoke risotto, sprouts	18



SIDNEY’S STEAKS

Pan Seared Filet Mignon* 7 oz.	Twice baked potato, porcini butter	41
Grilled New York Strip* 10 oz.	Twice baked potato, blue cheese caramelized onions sauce	38
Seared Ribeye* 10 oz.	Twice baked potato, balsamic heirloom tomato sauce	38



SIDES *(additional sides \$5.00 each)*

- Sautéed Mushroom
- Grilled Asparagus
- Creamy Steakhouse Spinach
- Artichoke Risotto

* ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.