

WINES
by the glass

CHAMPAGNE & SPARKLING

Perrier Jouet Grand Brut N/V \$19
Nicholas Feuillatte Rose N/V \$24
Prosecco, Col de Salici, Italy \$9

WHITE

Sauvignon Blanc, Joel Gott, California 2009 \$8
Chardonnay, Hayman & Hill, Sonoma 2007 \$9
Pinot Grigio, Tamas Estates, California 2009 \$8

ROSE

Cote Bleue, Jean Luc Colombo, Rhone Valley 2010 \$9

RED

Domaine de Valmoissine, Louis Latour, France 2009 \$9
Merlot, Napa Cellars, Napa Valley 2007 \$9
Cabernet Sauvignon, Simi Winery Sonoma 2007 \$10
Chateau Greysac, Medoc, Bordeaux 2006 \$12
Malbec, Diseno, Mendoza, Argentina 2009 \$8

COCKTAILS

Forever Young

Veev Super Fruit Acai Spirit, Vodka, Pom Wonderful, Lemon, Blueberries & Thyme \$16

Pear Prosecco Cocktail

Pear Vodka, Pom Wonderful, Lemon, Prosecco & Sage \$14

APPETIZERS

Pan Seared Veal Sweetbreads

Minted Guacamole, Pepper and Apple Salad, Verjus Demi \$22

Pan Seared Jumbo Lump Crab Cake

Lemongrass Scented Smoked Bacon Sauce, Tarragon Aioli \$17

Citrus Braised Niman Ranch Pork Belly

Celery Root Puree, Braising Demi, Frisse Salad with White Balsamic Saffron Vinaigrette \$14

Roasted Chinese Eggplant

Fresh Florida Oranges, Toasted Almonds, Garlic and Shallot Confit Glaze, Baby Cilantro \$9

Gorgonzola Dolcelatte & Honey Crisp Apple Salad

Hearts Of Palm, Roasted Pecans, Baby Arugula, Frisse, Citrus Vinaigrette \$13

Seafood Ceviche

Served on Himalayan Salt Block, Citrus Cinnamon Ceviche Dressing \$16

Zinfandel Braised Oxtail

Boston Lettuce Wraps, Pickled Cabbage, Celery and Pepper Slaw \$15

Chopped Salad

Hearts of Romaine & Boston Lettuce, Toasted Pine Nuts, Hearts of Palm, Avocado, Cucumber, Tomato, Red Onion, Chick Peas, White Balsamic Saffron Vinaigrette \$14

Creek Stone Farms Beef Tenderloin Carpaccio

Pickled Oyster Mushrooms, Radish Batons, Crispy Shallots, Tarragon Dijon Vinaigrette \$14

Tuna TarTar

Hearts of Palm, Tomato, Cucumber, Avocado, Tempura Flakes, Champagne Vinegar Reduction, Cilantro Aioli, Spanish Nacarii Sturgeon Caviar \$20

Caesar Salad

Hearts of Romaine Lettuce, Parmesan & Herb Crusted Tuile, Homemade Caesar Dressing \$12

Jumbo Ecuadorian Shrimp Cocktail

Dill Marinated, Poached & Chilled, Creamy Horseradish Cocktail Sauce \$16

Cream of Tomato Soup

Sweet Basil Puree, Grilled Gruyere Cheese Crispy Crouton \$9

Maine Lobster Cocktail

Hearts Of Palm, Frisse, Passion Fruit Dressing \$22

ENTREES

All Natural Oven Roasted 28oz. Veal T-Bone

Sautéed Shitake Mushrooms, Caramelized Onions, Asparagus, Chardonnay Demi \$48

Pan Seared Florida Black Grouper

Chilled Quinoa Salad, Rosemary White Wine Butter Sauce \$31

Creek Stone Farms Pan Seared Beef Tenderloin

Nutmeg Scented Creamed Spinach, Crispy Shallots, Rustic Fingerling Smashed Potatoes, Thyme Zinfandel Demi \$36

Pan Seared Cachaça Marinated Chilean Sea Bass

White Truffle Scented Risotto, Sautéed Crimini Mushrooms, Cauliflower Florets & Asparagus \$35

Pan Seared Half Rack of Colorado Lamb

Vanilla Sweet Potato Puree, Citrus Grilled Asparagus, Marjoram Shiraz Demi \$38

Garlic & Herb Braised Kurobuta Pork Shank

Brussel hearts with Nueske Bacon Dice & Cipollini Onions, Crispy Pork Crackle, Braising Demi \$29

Pan Seared Jumbo Diver Sea Scallops

Aromatic Tomato - Onion Chutney, Potato Hash, Leek Saffron Cream Sauce \$29

USDA Prime 30oz. Bone-in Grilled Beef Ribeye

Nueske Bacon Braised Rainbow Swiss Chard, Caramelized Onion & Herb Butter \$49

Grilled Sterling Silver Center Cut Beef Skirt Steak

Baby Arugula Salad, Thyme Demi Sauce \$29

1½ Pound Maine Lobster

Sautéed Wild Mushrooms, Roasted Cipollini Onions, Artichoke Heart Confit, Creamy Truffle Polenta, Lobster Amaretto Tarragon Cream Sauce \$41

Chardonnay Braised Veal Ossobuco

Cipollini Onions, Poached Peruvian Purple Potatoes, Celery & Carrot Cubes, Parmesan & Herb Crispy Crouton Tuile, Braising Demi \$39

Crispy Skinned Scottish Salmon

Purple Potato Puree, Baby Bok Choy, Smokey Demi Sauce \$25

Tanglewood Farms Pan Seared Chicken Breast

Twice Cooked & Herbed Fingerling Potatoes, Sautéed Haricoverts, Rosemary - Lemon Chicken Demi \$22

Grilled Balsamic & Thyme Marinated

Sterling Silver Beef Hanger Steak

Warm Large Grain Couscous with Caramelized Onions, Baby Bok Choy & Bell Peppers, Shiraz Tarragon Demi \$27

Sterling Silver 10oz. Burger

Vintage Cheddar Cheese From Quebec, Nueske Bacon Strips, Caramelized Onions, Avocado Slices, Thick Sliced Vine Ripe Tomato, Boston Lettuce, Grilled Brioche Roll, Garlic Infused Idaho & Vanilla Infused Sweet Potato Croquettes \$18

ACCOMPANIMENTS

Truffled Polenta

Creamy Fine Ground Polenta, Finished with White Truffle Essence \$9

Sautéed Mixed Wild Mushrooms

Crimini, Shitake, & Oyster Mushrooms, Sautéed with Garlic and Shallot \$8

Vanilla Essenced Creamed Corn

Corn Roasted on the cob, Shaved & Finished with Vanilla Cream \$6

Caramelized Onions

Sweet & Salted Yellow Onions, Cooked Slowly Until Caramelized \$4

Hand Cut Fries

Idaho Potato Fries, Dusted with Parmigiano Reggiano & Fresh Oregano \$6

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

Executive Chef Joshua Wahler

Thank you for not smoking.

Symcha's offers a total smoke-free environment for both your indoor and outdoor dining pleasure. Our staff will be happy to direct you to the nearest smoking area.