

FISH, CHOP & *Kincaid's* STEAK HOUSE

HOT STARTERS

FRESH BAKED SANTA FE CORN BREAD
orange-blossom honey butter 6

CHAR-GRILLED TERIYAKI TENDERLOINS
slow roasted spicy pineapple, sushi sticky rice,
sweet soy glaze. 14

WARM BRIE WITH
MACADAMIA NUT CRUST
orange-blossom honey, sliced apple, balsamic reduction,
fig compote 12

OVEN ROASTED DUNGENESS CRAB AND
ARTICHOKE DIP
Served with warm bread 15

BUTTERMILK FRIED CALAMARI
artichoke hearts, mustard-garlic aioli, cocktail sauce 12.5

KINCAID'S TASTING SAMPLER*
Crisp Ahi Rolls, Grilled Beef Tenderloin,
Chili-Smoked Prawns, Truffle Chips 29

KINCAID'S GRAND TASTING SAMPLER*
Kincaid's Tasting Sampler plus grilled scallops
with Ahi Tuna Tartare 36

FRENCH ONION SOUP
Caramelized onions, brandy and beef broth,
Swiss, aged Parmesan 8.5

TABLESIDE SOUPS

FRESH INGREDIENTS AND CREAMY BROTH ARE ASSEMBLED AT YOUR TABLE.

NEW ENGLAND CLAM
CHOWDER
caramelized leeks, bacon
7.5

SMOKED SALMON
BISQUE
house-smoked salmon, crème
fraîche, dill 8.5

LOBSTER
BISQUE
butter-poached lobster, crème
fraîche, fresh herbs 9.5

COOL STARTERS

SPICY AHI TACOS*
tuna sashimi, hot pepper, lime, corn nuts,
crispy avocado 15

SMOKED FRESH SALMON
crème fraîche, preserved lemon, little pickles,
cucumber, potato chips 13.5

ALBACORE POKÉ TARTARE
radish salad, crispy wontons, spiced cucumber 15

SMOKED BEEF CARPACCIO
truffle oil, cornichons, sourdough mustard toast 12

ICEBERG LETTUCE WEDGE
bacon, deviled egg, tomatoes, Monterey Jack,
choice of dressing 7

HEARTS OF ROMAINE SALAD
Caesar dressing, white-bean puree on olive oil croutons,
shaved Asiago, Parmesan 8

MAYTAG BLUE CHEESE
Romaine, chopped eggs, slivered almonds 8

HOME GROWN ORGANIC BABY GREENS
Maytag Blue cheese spring rolls, radish, bell peppers,
fennel, tomatoes, balsamic reduction 9

FRESH IN THE SHELL

STEAMED MANILA CLAMS
white-wine broth, garlic, fries 14

MEDITERRANEAN MUSSELS
IN CIOPPINO
tomato-wine broth, fresh basil, garlic, fries 12.5

SEASONAL OYSTERS*
cocktail sauce, mignonette, blistered lemon
13.5

BAKED OYSTERS ROCKEFELLER*
herb crusted, spinach, bacon 15

SMALL PLATES

BRAISED STUFFED VEAL*
confit garlic, preserved lemon, fresh herbs 16

SMOKED SIRLOIN CHATEAU*
garlic-herb butter, sea salt 14

GRILLED GARLIC-HERB LAMB CHOPS*
lemon, olive oil, parsley 16

HERB-CRUSTED PRIME RIB*
atomic horseradish, au jus 19

CHILI-SMOKED TIGER PRAWNS
barbecue hollandaise 15

SEARED JUMBO SEA SCALLOPS
ahi-tuna tartare, tobiko caviar 16

GRILLED LOBSTER TAIL
herb garlic butter, blistered lemon 32

SEAFOOD

SEARED JUMBO
NOVA SCOTIA SCALLOPS
Ahi tuna tartare, tobiko caviar, braised greens 32

CHILI-SMOKED TIGER PRAWNS
bacon-cheese grits, barbecue hollandaise sauce 27

WASHINGTON DUNGENESS CRAB CAKE
warm-herb-tomato frisée salad, butter sauce 25

TABLESIDE SEAFOOD ÉTOUFFÉE
jumbo sea scallops, black tiger prawns,
fresh mussels, clams, andouille sausage.
Braised Greens, cheese grits 29

MAINE LOBSTER THREE WAYS
Lobster bisque; butter-lettuce and lobster salad
with poached egg; grilled lobster tail,
Crispy Asparagus 46

SIDES

CRISPY ASPARAGUS 8

ROASTED CAULIFLOWER 6

TRUFFLED SMOKED MUSHROOMS 8

BRAISED GREENS 5

ROASTED TOMATO 5

3 POTATO 7

POTATOES AU GRATIN 7

SILKY POTATOES WITH TRUFFLE 7

BEEF

FILET MIGNON WELLINGTON*
8oz., mushrooms, Silky Potatoes with Truffle,
brandy-mustard sauce 36

CHAR-GRILLED SIRLOIN CHATEAU*
10oz., applewood smoked, mustard garlic aioli,
fries 26

HERB-CRUSTED PRIME RIB*
rock-salt roasted, herb jus, atomic horseradish,
Silky Potatoes with Truffle
12OZ. REGULAR CUT 34 16OZ. KINCAID'S CUT 39

SEARED NEW YORK PEPPERCORN STEAK*
14oz., brandy-peppercorn sauce, roasted Yukon Gold
potatoes 39

GRILLED DUET OF BONE-IN
RIB EYE STEAK*
24oz., slow-roasted tomato 45

JUST GRILLED
All steaks can be simply grilled with our herb blend
or steak salt seasoning, silky potatoes with truffle,
grilled asparagus

ADD
BUTTER-POACHED DUNGENESS CRAB
lemon, béarnaise sauce 7

POULTRY

BUTTERMILK FRIED CHICKEN
AND WAFFLE
maple syrup, melted butter 21

TWICE-ROASTED
HERB-STUFFED CHICKEN
Silky Potatoes, roasted mushrooms 23

ROASTED CHICKEN DIJON
Parsley, Asiago, garlic, silky potatoes, wilted spinach
and bacon leek relish 21

25 bottles for \$ 25

WHITE WINES
Domaine Ste Michelle **BRUT** WA

Toad Hollow **DRY PINOT NOIR ROSÉ** Sonoma County CA

Chateau Ste Michelle **RIESLING** Cold Creek Vineyard WA

Honig **SAUVIGNON BLANC** Napa Valley CA

Terranoble **SAUVIGNON BLANC** Central Valley CH

Simi **SAUVIGNON BLANC** Sonoma County CA

Pepi **PINOT GRIGIO** CA

St Hallett "Poacher's Blend" **SEMILLON/SAUVIGNON BLANC/
RIESLING** S AUS

Columbia Crest Two Vines **CHARDONNAY** WA

Argyle **CHARDONNAY** Willamette Valley OR

Chateau St Jean **CHARDONNAY** Sonoma County CA

Sycamore Lane **CHARDONNAY** CA

RED WINES
Mark West **PINOT NOIR** CA

Guenoc **PETITE SIRAH** Lake County CA

Angove's Red Belly **BLACK SHIRAZ** S AUS

Inkberry **SHIRAZ CABERNET** Central Ranges, AUS

Columbia Crest Grand Estates **MERLOT** Columbia Valley WA

Clos du Bois **MERLOT** Sonoma County CA

Calina Reserva **CARMÉNÈRE** Valley del Maule CH

High Note **MALBEC** Uco Valley Mendoza ARG

Colores del Sol **MALBEC** Reserva Mendoza ARG

Escudo Rojo **CABERNET SAUVIGNON/CARMÉNÈRE/SYRAH/
CAB FRANC** Maipo CH

Kenwood **CABERNET SAUVIGNON** Sonoma County CA

337 **CABERNET SAUVIGNON** Lodi CA

Sycamore Lane **CABERNET SAUVIGNON** CA

*Steaks and roasts may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SIGNATURE COCKTAILS AND WINE LIST

MARTINIS

GINGER COSMO

Absolut Citron Vodka, Cointreau, ginger beer, cranberry 9

GALA APPLE

Stoli Apple Vodka, mint, fresh lemon sour, dash of bitters 8

TRI BERRY COSMO

Absolut Berri Açai Vodka, Chambord, fresh lime sour, cranberry 9

POMEGRANATE

Ketel One Citroen Vodka, pomegranate juice, fresh lime sour 9.5

ELDERFLOWER

Belvedere Pure Vodka, St. Germain, fresh sweet and sour,
Hendrick's Gin 10

LAVENDER

Absolut Mandrin Vodka, Parfait Amour, fresh lime sour,
toasted lavender sugar 9

GRAPE VINE

Ciroc Vodka, St. Germain, lemon sour, fresh grapes 10

LEMON DROP

Absolut Citron Vodka, Cointreau, lemongello, fresh lemon sour 9

MOJITOS

MADE WITH CARIBBEAN RUMS, FRESH FRUIT JUICES OR
MONIN PREMIUM FLAVORS, FRESH LIME SOUR AND MINT
WITH A SPLASH OF SODA.

CLASSIC

Cruzan Estate Light Rum from St. Croix 7.5

POMEGRANATE

Ten Cane Rum from Trinidad 9.5

MANGO

Bacardi O Rum from Puerto Rico 8

PASSION FRUIT

Malibu Passion Rum from Barbados 8.5

RASPBERRY

Cruzan Raspberry Rum from St. Croix 8.5

by the glass

WHITE WINES

Domaine Ste Michelle **BRUT** WA 8

Roederer Estate **BRUT** Anderson Valley CA 12

Chateau Ste Michelle **DRY RIESLING** Columbia Valley WA 6.5

Sokol Blosser Evolution **MUSCAT BLEND** OR 10

Toad Hollow **DRY PINOT NOIR ROSÉ** Sonoma County CA 7.5

Estancia **PINOT GRIGIO** CA 7.5

Acrobat **PINOT GRIS** OR 8.5

Terranoble **SAUVIGNON BLANC** Central Valley CH 7

Columbia Crest Two Vines **CHARDONNAY** WA 6.5

Ménage à Trois **CHARDONNAY** CA 8

Kendall-Jackson Vintner's Reserve **CHARDONNAY** CA 10

Sonoma-Cutrer **CHARDONNAY** Russian River Ranches CA 14

RED WINES

Five Rivers **PINOT NOIR** Central Coast CA 9.5

Erath **PINOT NOIR** OR 12

Cline Cellars **SYRAH** Sonoma County CA 8

Yalumba Y Series **SHIRAZ VIOGNIER** S AUS 7

Guenoc **PETITE SIRAH** Lake County CA 6.5

St. Francis Winery RED **MERLOT BLEND** Sonoma County CA 7

Flora Springs **MERLOT** Napa Valley CA 10

Colores del Sol **MALBEC** Reserva Mendoza ARG 7.5

Main Street Winery **CABERNET SAUVIGNON** CA 7

Chateau St Jean **CABERNET SAUVIGNON** CA 9

Joel Gott 815 **CABERNET SAUVIGNON** CA 11

Chappellet Mountain Cuvée **CABERNET BLEND** Napa Valley
CA 14

SPECIALTIES

BLUEBERRY CRUSH

Stoli Bluberi Vodka, blueberries, fresh sweet and sour 9

GRAND SMASH

Grand Marnier, fresh mint, orange, lemon 8

DARK AND STORMY

Mount Gay Eclipse Rum, ginger beer, fresh lime 8

SCRATCH MARGARITA

Jose Cuervo Tequila, triple sec, fresh Margarita mix, lime 9

GRAND SCRATCH MARGARITA

Milagro Tequila, Cointreau, Grand Marnier, fresh Margarita mix, lime 10

NEW CLASSICS

PINK LEMONADE

Finlandia Grapefruit, lemongello, grenadine, lemonade 8

SPICED LONG ISLAND ICED TEA

Captain Morgan Rum, Smirnoff Vodka, Hendrick's Gin,
Jose Cuervo Tequila, Cointreau, fresh lemon sour 8

SOUTHERN SOUR

Woodford Reserve Bourbon, Southern Comfort, Tuaca,
fresh sweet and sour 8

ULTIMATE MAI TAI

Ten Cane and Myers's Dark Rums, Cointreau, fresh lime,
orange and pineapple juices, orgeat syrup 9

MAKER'S MANHATTAN

Maker's Mark, choice of sweet or dry vermouth 9

WHITE WINES

Piper Sonoma **SELECT CUVÉE BRUT** Sonoma County CA 36

Schramsberg **BLANC DE NOIRS BRUT** CA 58

Bollinger Special Cuvée **CHAMPAGNE** FR 105

Poet's Leap by Long Shadows **RIESLING** Columbia Valley WA 38

Stags' Leap Winery **VIOGNIER** Napa Valley CA 45

Bonny Doon "Ca'del Solo" **ALBARIÑO** Monterey County CA 34

King Estate **PINOT GRIS** OR 32

Swanson Vineyards **PINOT GRIS** Napa Valley CA 34

Kim Crawford **PINOT GRIS** Marlborough NZ 36

Mount Nelson **SAUVIGNON BLANC** Marlborough NZ 34

Brancott Reserve **SAUVIGNON BLANC** Marlborough NZ 38

Groth **SAUVIGNON BLANC** Napa Valley CA 40

Kim Crawford Unoaked **CHARDONNAY** Marlborough NZ 36

Heggies **CHARDONNAY** Eden Valley S AUS 38

Chateau Ste Michelle Canoe Ridge **CHARDONNAY** Columbia Valley WA 44

Talley Vineyards **CHARDONNAY** Arroyo Grande Valley CA 44

Wild Horse **CHARDONNAY** Central Coast CA 32

La Crema **CHARDONNAY** Sonoma Coast CA 36

Sonoma-Cutrer Les Pierres **CHARDONNAY** Sonoma Valley CA 80

Jordan **CHARDONNAY** Russian River Valley CA 60

Patz & Hall **CHARDONNAY** Dutton Ranch Russian River Valley CA 58

Cakebread Cellars **CHARDONNAY** Napa Valley CA 90

Frog's Leap **CHARDONNAY** Napa Valley CA 55

HALF BOTTLES

Schramsberg **BLANC DE BLANCS BRUT** CA 34

King Estate **PINOT GRIS** OR 18

La Crema **CHARDONNAY** Sonoma Coast CA 22

Domaine Drouhin **PINOT NOIR** Willamette Valley OR 42

Clos du Val **CABERNET SAUVIGNON** Napa Valley CA 32

RED WINES

Jekel Vineyards **PINOT NOIR** Monterey County CA 28

Willamette **PINOT NOIR** Willamette Valley OR 48

King Estate **PINOT NOIR** OR 58

Domaine Drouhin **PINOT NOIR** Willamette Valley OR 80

Fogdog **PINOT NOIR** Sonoma Coast CA 75

Luna Vineyards **SANGIOVESE** Napa Valley CA 46

Trivento Amado Sur **MALBEC SYRAH** Mendoza ARG 30

d'Arenberg d'Arry's Original **SHIRAZ GRENACHE** McLaren Vale
S AUS 34

Penfolds Bin 128 Coonawarra **SHIRAZ** S AUS 45

Bonny Doon Vineyard Le Cigare Volant **SYRAH BLEND** Santa Cruz
CA 55

Robert Hall Winery Rhone de Robles **SYRAH BLEND** Central Coast
CA 30

Kinton **SYRAH** Santa Barbara County CA 38

Hartford **ZINFANDEL** Russian River Valley CA 58

Concannon Conservancy **PETITE SIRAH** Livermore Valley CA 35

Girard **PETITE SIRAH** Napa Valley CA 48

J Lohr Los Osos **MERLOT** Paso Robles CA 36

Ferrari-Carano **MERLOT** Sonoma County CA 55

Sterling **MERLOT** Napa Valley CA 45

Duckhorn Vineyards **MERLOT** Napa Valley CA 110

Casillero del Diablo Reserva Privada **CABERNET SYRAH** Maipo Valley
CH 32

Maycas del Limari **CABERNET SAUVIGNON** Reserva Especial CH 42

Vasse Felix **CABERNET SAUVIGNON** Margaret River W AUS 50

Chateau Ste Michelle Cold Creek **CABERNET SAUVIGNON** Columbia Valley
WA 45

Chateau St Jean Cinq Cépages **CABERNET SAUVIGNON** Sonoma County
CA 100

Clos du Bois Reserve **CABERNET SAUVIGNON** Alexander Valley 48

Jordan **CABERNET SAUVIGNON** Alexander Valley CA 95

Silver Oak **CABERNET SAUVIGNON** Alexander Valley CA 130

Beringer **CABERNET SAUVIGNON** Knights Valley CA 50

Clos du Val **CABERNET SAUVIGNON** Napa Valley CA 60

SALADS

\$8^{each}

ICEBERG LETTUCE WEDGE

bacon, deviled egg, tomatoes, Monterey Jack,
choice of dressing

HEARTS OF ROMAINE SALAD

Caesar dressing, white-bean puree on olive oil
croutons, shaved Asiago, Parmesan

MAYTAG BLUE CHEESE

Romaine, chopped eggs, slivered almonds

HOME GROWN ORGANIC BABY GREENS

Maytag Blue cheese spring rolls, radish, bell peppers,
fennel, tomatoes, balsamic reduction

*pair your selection above with any of
the following grill additions*

\$8^{each}

CHILI-SMOKED TIGER PRAWNS
CITRUS-HERB CHICKEN BREAST
HERB-RUBBED FRESH SALMON

ROASTED CHICKEN COBB SALAD

Hearts of romaine, Maytag blue cheese, artichoke
hearts, bacon, tomatoes, deviled egg, avocado,
red wine vinaigrette 17

SEAFOOD LOUIE SALAD

Crisp iceberg lettuce, red wine vinaigrette, Dungeness
crab, poached jumbo tiger prawns, artichoke hearts,
asparagus, tomatoes, deviled egg, blistered lemon,
housemade 1000 Island dressing 18

SMOKED SIRLOIN CHATEAU SALAD*

Seasonal greens, red bell pepper, fennel bulb, red
radishes, tomatoes, Maytag blue cheese, spiced
pecans, balsamic syrup, cilantro oil 19

SOUPS

NEW ENGLAND CLAM CHOWDER

caramelized leeks, bacon 7.5

SMOKED SALMON BISQUE

house-smoked salmon, crème fraîche, dill 8.5

LOBSTER BISQUE

butter-poached lobster, crème fraîche, fresh herbs 9.5

FRENCH ONION SOUP

Caramelized onions, brandy and beef broth,
Swiss, aged Parmesan 8.5

FRESH BAKED SANTA FE CORN BREAD

orange-blossom honey butter 6

PASTA

\$8

FRESH FETTUCCINE

Choose from fresh tomato sauce with crushed red
peppers, garlic, spinach, basil; or cream sauce
with lemon, crushed red peppers, garlic, spinach,
Parmesan.

*pair your selection above with any of
the following grill additions*

\$8^{each}

CHILI-SMOKED TIGER PRAWNS
CITRUS-HERB CHICKEN BREAST
HERB-RUBBED FRESH SALMON
ANDOUILLE SAUSAGE

WILD MUSHROOM RAVIOLI

Braised veal jus, crushed red pepper, gremolata,
fresh lemon and Parmesan cheese 16

RICOTTA STUFFED TORTELLINI

Roasted chicken, Parmesan, garlic confit,
sun-dried tomato, pesto cream sauce 14

LUNCH COMBO

CHOOSE ANY TWO OF THE FOLLOWING 13

Iceberg Wedge Salad, Caesar Salad, Maytag Blue
Cheese, Clam Chowder, Smoked Salmon Bisque,
French Onion (add 1)

half of a Turkey Club or Crab Sandwich, French Dip
Sliders (add 2), and fries

MAINE LOBSTER TWO WAYS

Lobster bisque; butter-lettuce lobster salad
with poached egg 17

CLASSICS

STEAMED MANILA CLAMS

white-wine broth, garlic, fries 14

BEER BATTERED FISH & CHIPS

Pacific cod fillets, locally selected artisan beer batter,
malt vinegar, homemade artichoke
caper tartar sauce 15

CRISPY FISH TACOS

Chipotle-lime sour cream, pico de gallo,
soft corn tortilla 15

TOP SIRLOIN SMOKED CHATEAU

8 oz. applewood smoked, mustard garlic aioli, fries. 21

CHILI-SMOKED TIGER PRAWNS

bacon-cheese grits, barbecue hollandaise sauce 16

MEDITERRANEAN MUSSELS

IN CIOPPINO

tomato-wine broth, fresh basil, garlic, fries 12.5

ROASTED CHICKEN DIJON

Parsley, Asiago, garlic, silky potatoes,
wilted spinach and bacon leek relish 14

SANDWICHES

BUTTER-POACHED LOBSTER HOAGIE

crispy avocado, Bibb lettuce, tomato, poached egg,
mayo 18

STEAK AND CRAB SLIDERS*

smoked sirloin and Dungeness crab, Béarnaise sauce
on potato rolls 16

TURKEY CLUB

crispy avocado, bacon, tomatoes, lettuce,
Dijon mustard on whole wheat 11

OPEN-FACED CRAB SANDWICH

artichokes, tomatoes, parmesan, cheddar
on toasted sourdough 14

FRENCH DIP SLIDERS*

garlic butter, homemade jus, atomic horseradish
on potato rolls 13

SMOKED KOBE BEEF CHILI DOG

spicy ale chili, Cheddar and Jack cheese, grilled
onions, yellow mustard on a French roll 10

BURGERS

CHOPHOUSE BURGER*

natural beef, grilled onions, lettuce, tomato,
Thousand Island dressing, Swiss, Brie, Blue or
Cheddar cheese, on a brioche bun 12

MARIE'S SIZE*

just like the Chophouse, only smaller 9

TOP OFF YOUR BURGER

FRIED EGG 2

SPICY ALE CHILI 2

BACON 2

CRISPY AVOCADO 3

TRUFFLED SMOKED MUSHROOMS 3

BUTTER-POACHED LOBSTER 4

DRINKS

MOJITO BREEZE

Citrus, Pomegranate, Mango, Passion Fruit,
Raspberry 5

LEMONADE

Free refills on all lemonades 3.5

STRAWBERRY LEMONADE 4

ARNOLD PALMER 3.5

RED BULL (Regular and Sugar-Free) 4

FIJI WATER 1(L) 7

SAN PELLEGRINO 3.5/5.5

ICED LATTE Also available to go 3.5

ICED MOCHA Also available to go 4

SOFT DRINKS 3

*Steaks and roasts may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WINE LIST

25 *bottles for* \$25

WHITE WINES

Domaine Ste Michelle **BRUT** WA
Toad Hollow **DRY PINOT NOIR ROSÉ** Sonoma County CA
Chateau Ste Michelle **RIESLING** Cold Creek Vineyard WA
Honig **SAUVIGNON BLANC** Napa Valley CA
Terranoble **SAUVIGNON BLANC** Central Valley CH
Simi **SAUVIGNON BLANC** Sonoma County CA
Pepi **PINOT GRIGIO** CA
St Hallett “Poacher’s Blend” **SEMILLON/SAUVIGNON BLANC/RIESLING** S AUS
Columbia Crest Two Vines **CHARDONNAY** WA
Argyle **CHARDONNAY** Willamette Valley OR
Chateau St Jean **CHARDONNAY** Sonoma County CA
Sycamore Lane **CHARDONNAY** CA

RED WINES

Mark West **PINOT NOIR** CA
Guenoc **PETITE SIRAH** Lake County CA
Angove’s Red Belly **BLACK SHIRAZ** S AUS
Inkberry **SHIRAZ CABERNET** Central Ranges, AUS
Columbia Crest Grand Estates **MERLOT** Columbia Valley WA
Clos du Bois **MERLOT** Sonoma County CA
Calina Reserva **CARMÉNÈRE** Valley del Maule CH
High Note **MALBEC** Uco Valley Mendoza ARG
Colores del Sol **MALBEC** Reserva Mendoza ARG
Escudo Rojo **CABERNET SAUVIGNON/CARMÉNÈRE/SYRAH/CAB FRANC** Maipo CH
Kenwood **CABERNET SAUVIGNON** Sonoma County CA
337 **CABERNET SAUVIGNON** Lodi CA
Sycamore Lane **CABERNET SAUVIGNON** CA

WHITE WINES

Piper Sonoma **SELECT CUVÉE BRUT** Sonoma County CA 36
Schramsberg **BLANC DE NOIRS BRUT** CA 58
Bollinger Special Cuvée **CHAMPAGNE** FR 105
Poet’s Leap by Long Shadows **RIESLING** Columbia Valley WA 38
Stags’ Leap Winery **VIIGNIER** Napa Valley CA 45
Bonny Doon “Ca’del Solo” **ALBARIÑO** Monterey County CA 34
King Estate **PINOT GRIS** OR 32
Swanson Vineyards **PINOT GRIS** Napa Valley CA 34
Kim Crawford **PINOT GRIS** Marlborough NZ 36
Mount Nelson **SAUVIGNON BLANC** Marlborough NZ 34
Brancott Reserve **SAUVIGNON BLANC** Marlborough NZ 38
Groth **SAUVIGNON BLANC** Napa Valley CA 40
Kim Crawford Unoaked **CHARDONNAY** Marlborough NZ 36
Heggies **CHARDONNAY** Eden Valley S AUS 38
Chateau Ste Michelle Canoe Ridge **CHARDONNAY** Columbia Valley WA 44
Talley Vineyards **CHARDONNAY** Arroyo Grande Valley CA 44
Wild Horse **CHARDONNAY** Central Coast CA 32
La Crema **CHARDONNAY** Sonoma Coast CA 36
Sonoma-Cutrer Les Pierres **CHARDONNAY** Sonoma Valley CA 80
Jordan **CHARDONNAY** Russian River Valley CA 60
Patz & Hall **CHARDONNAY** Dutton Ranch Russian River Valley CA 58
Cakebread Cellars **CHARDONNAY** Napa Valley CA 90
Frog’s Leap **CHARDONNAY** Napa Valley CA 55

RED WINES

Jekel Vineyards **PINOT NOIR** Monterey County CA 28
WillaKenzie **PINOT NOIR** Willamette Valley OR 48
King Estate **PINOT NOIR** OR 58
Domaine Drouhin **PINOT NOIR** Willamette Valley OR 80
Fogdog **PINOT NOIR** Sonoma Coast CA 75
Luna Vineyards **SANGIOVESE** Napa Valley CA 46
Trivento Amado Sur **MALBEC SYRAH** Mendoza ARG 30
d’Arenberg d’Arry’s Original **SHIRAZ GRENACHE** McLaren Vale S AUS 34
Penfolds Bin 128 Coonawarra **SHIRAZ** S AUS 45
Bonny Doon Vineyard Le Cigare Volant **SYRAH BLEND** Santa Cruz CA 55
Robert Hall Winery Rhone de Robles **SYRAH BLEND** Central Coast CA 30
Kinton **SYRAH** Santa Barbara County CA 38
Hartford **ZINFANDEL** Russian River Valley CA 58
Concannon Conservancy **PETITE SIRAH** Livermore Valley CA 35
Girard **PETITE SIRAH** Napa Valley CA 48
J Lohr Los Osos **MERLOT** Paso Robles CA 36
Ferrari-Carano **MERLOT** Sonoma County CA 55
Sterling **MERLOT** Napa Valley CA 45
Duckhorn Vineyards **MERLOT** Napa Valley CA 110
Casillero del Diablo Reserva Privada **CABERNET SYRAH** Maipo Valley CH 32
Maycas del Limari **CABERNET SAUVIGNON** Reserva Especial CH 42
Vasse Felix **CABERNET SAUVIGNON** Margaret River W AUS 50
Chateau Ste Michelle Cold Creek **CABERNET SAUVIGNON** Columbia Valley WA 45
Chateau St Jean Cinq Cépages **CABERNET SAUVIGNON** Sonoma County CA 100
Clos du Bois Reserve **CABERNET SAUVIGNON** Alexander Valley 48
Jordan **CABERNET SAUVIGNON** Alexander Valley CA 95
Silver Oak **CABERNET SAUVIGNON** Alexander Valley CA 130
Beringer **CABERNET SAUVIGNON** Knights Valley CA 50
Clos du Val **CABERNET SAUVIGNON** Napa Valley CA 60

HALF BOTTLES

Schramsberg **BLANC DE BLANCS BRUT** CA 34
King Estate **PINOT GRIS** OR 18
La Crema **CHARDONNAY** Sonoma Coast CA 22
Domaine Drouhin **PINOT NOIR** Willamette Valley OR 42
Clos du Val **CABERNET SAUVIGNON** Napa Valley CA 32

by the glass

WHITE WINES

Domaine Ste Michelle **BRUT** WA 8
Roederer Estate **BRUT** Anderson Valley CA 12
Chateau Ste Michelle **DRY RIESLING** Columbia Valley WA 6.5
Sokol Blosser Evolution **MUSCAT BLEND** OR 10
Toad Hollow **DRY PINOT NOIR ROSÉ** Sonoma County CA 7.5
Estancia **PINOT GRIGIO** CA 7.5
Acrobat **PINOT GRIS** OR 8.5
Terranoble **SAUVIGNON BLANC** Central Valley CH 7
Columbia Crest Two Vines **CHARDONNAY** WA 6.5
Ménage à Trois **CHARDONNAY** CA 8
Kendall-Jackson Vintner’s Reserve **CHARDONNAY** CA 10
Sonoma-Cutrer **CHARDONNAY** Russian River Ranches CA 14

RED WINES

Five Rivers **PINOT NOIR** Central Coast CA 9.5
Erath **PINOT NOIR** OR 12
Cline Cellars **SYRAH** Sonoma County CA 8
Yalumba Y Series **SHIRAZ VIIGNIER** S AUS 7
Guenoc **PETITE SIRAH** Lake County CA 6.5
St. Francis Winery RED **MERLOT BLEND** Sonoma County CA 7
Flora Springs **MERLOT** Napa Valley CA 10
Colores del Sol **MALBEC** Reserva Mendoza ARG 7.5
Main Street Winery **CABERNET SAUVIGNON** CA 7
Chateau St Jean **CABERNET SAUVIGNON** CA 9
Joel Gott 815 **CABERNET SAUVIGNON** CA 11
Chappellet Mountain Cuvée **CABERNET BLEND** Napa Valley CA 14

MARTINIS

GINGER COSMO

Absolut Citron Vodka, Cointreau, ginger beer, cranberry 9

GALA APPLE

Stoli Apple Vodka, mint, fresh lemon sour, dash of bitters 8

TRI BERRY COSMO

Absolut Berri Açai Vodka, Chambord, fresh lime sour, cranberry 9

POMEGRANATE

Ketel One Citroen Vodka, pomegranate juice, fresh lime sour 9.5

ELDERFLOWER

Belvedere Pure Vodka, St. Germain, fresh sweet and sour,
Hendrick's gin 10

LAVENDER

Absolut Mandrin Vodka, Parfait Amour, fresh lime sour,
toasted lavender sugar 9

GRAPE VINE

Cîroc Vodka, St. Germain, lemon sour, fresh grapes 10

LEMON DROP

Absolut Citron Vodka, Cointreau, lemongello, fresh lemon sour 9

MOJITOS

MADE WITH CARIBBEAN RUMS, FRESH FRUIT JUICES OR
MONIN PREMIUM FLAVORS, FRESH LIME SOUR AND MINT
WITH A SPLASH OF SODA.

CLASSIC

Cruzan Estate Light Rum from St. Croix 7.5

POMEGRANATE

Ten Cane Rum from Trinidad 9.5

MANGO

Bacardi O Rum from Puerto Rico 8

PASSION FRUIT

Malibu Passion Rum from Barbados 8.5

RASPBERRY

Cruzan Raspberry Rum from St. Croix 8.5

SPECIALTIES

BLUEBERRY CRUSH

Stoli Bluberi Vodka, blueberries, fresh sweet and sour 9

GRAND SMASH

Grand Marnier, fresh mint, orange, lemon 8

DARK AND STORMY

Mount Gay Eclipse Rum, ginger beer, fresh lime 8

happy hour

EVERY DAY 3PM TO 7PM
AND 9PM TO CLOSE
• SPECIALLY PRICED FOOD AND DRINKS •

HOT AND COOL

BUFFALO CHICKEN WINGS 7

WARM BRIE WITH MACADAMIA NUT CRUST 7

CHAR-GRILLED TERIYAKI TENDERLOINS 7

OVEN ROASTED DUNGENESS CRAB AND
ARTICHOKE DIP 8.5

BUTTERMILK FRIED CALAMARI 7

3 POTATO 3.5

FRENCH DIP SLIDERS* 7

KINCAID’S TASTING SAMPLER* 17

FRESH BAKED SANTA FE CORN BREAD 6

FRESH SMOKED SALMON 7

ALBACORE POKÉ TARTARE 7.5

SEASONAL OYSTERS* 7.5

BAKED OYSTERS ROCKEFELLER* 7.5

\$
drink 4 *specials*

GREEN APPLE DROP

CRANBERRY MOJITO

POMEGRANATE MARGARITA

SYCAMORE LANE CABERNET SAUVIGNON

SYCAMORE LANE CHARDONNAY

ALL DRAFT BEERS

*Steaks and roasts may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LIGHT MEALS

SMOKED KOBE BEEF CHILI DOG

spicy ale chili, Cheddar and Jack cheese, grilled onions,
yellow mustard on a French roll 10

BEER BATTERED FISH AND CHIPS

Pacific cod fillets, locally selected artisan beer batter,
house made artichoke caper tartar sauce 15

CHOPHOUSE BURGER*

natural beef, grilled onions, lettuce, tomato, Thousand Island dressing,
Swiss, Brie, Bleu or Cheddar cheese, on a brioche bun 12

MARIE’S SIZE*

just like the Chophouse only smaller 9

TOP OFF YOUR BURGER

FRIED EGG 2

SPICY ALE CHILI 2

BACON 2

CRISPY AVOCADO 3

TRUFFLED SMOKED MUSHROOMS 3

BUTTER-POACHED LOBSTER 4

SMALL PLATES

AVAILABLE DAILY AFTER 4PM

BRAISED STUFFED VEAL*

confit garlic, preserved lemon, fresh herbs 16

SMOKED SIRLOIN CHATEAU*

garlic-herb butter, sea salt 14

GRILLED GARLIC-HERB LAMB CHOPS*

lemon, olive oil, parsley 16

HERB-CRUSTED PRIME RIB*

atomic horseradish, au jus 19

CHILI-SMOKED TIGER PRAWNS

barbeque hollandaise 15

SEARED JUMBO SEA SCALLOPS

ahi-tuna tartare, tobiko caviar 16

GRILLED LOBSTER TAIL

herb garlic butter, blistered lemon 32

SIDES

AVAILABLE DAILY AFTER 4PM

CRISPY ASPARAGUS 8

ROASTED CAULIFLOWER 6

TRUFFLED SMOKED MUSHROOMS 8

BRAISED GREENS 5

ROASTED TOMATO 5

3 POTATO 7

POTATOES AU GRATIN 7

SILKY POTATOES WITH TRUFFLE 7

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HOT STARTERS

FRESH BAKED SANTA FE CORN BREAD

orange-blossom honey butter 6

CHAR-GRILLED TERIYAKI TENDERLOINS

slow roasted spicy pineapple, sushi sticky rice, sweet soy glaze 14

WARM BRIE WITH MACADAMIA NUT CRUST

orange-blossom honey, sliced apple, balsamic reduction,
fig compote 12

BUFFALO CHICKEN WINGS

homemade hot sauce and Maytag Blue cheese dressing 12

OVEN ROASTED DUNGENESS CRAB AND ARTICHOKE DIP

served with warm bread 15

BUTTERMILK FRIED CALAMARI

artichoke hearts, mustard-garlic aioli, cocktail sauce 12.5

3 POTATO

truffle chips, sweet potato fries, french fries, mustard-garlic aioli 7

FRENCH DIP SLIDERS*

grilled potato rolls, atomic horseradish, au jus 13

KINCAID'S TASTING SAMPLER*

Crisp Ahi Rolls, Grilled Beef Tenderloin, Chili-Smoked
Prawns, Truffle Chips 29

KINCAID'S GRAND TASTING SAMPLER*

Kincaid's Tasting Sampler plus grilled scallops with tuna tartare 36

COOL STARTERS

SPICY AHI TACOS*

tuna sashimi, hot pepper, lime, corn nuts, crispy avocado 15

SMOKED FRESH SALMON

crème fraîche, preserved lemon, little pickles, cucumber,
potato chips 13.5

ALBACORE POKÉ TARTARE*

radish salad, crispy wontons, spiced cucumber 15

SMOKED BEEF CARPACCIO

truffle oil, cornichons, sourdough mustard toast 12

FRESH IN THE SHELL

STEAMED MANILA CLAMS

white-wine broth, garlic, fries 14

MEDITERRANEAN MUSSELS IN CIOPPINO

tomato-wine broth, fresh basil, garlic, fries 12.5

SEASONAL OYSTERS*

cocktail sauce, mignonette, blistered lemon 13.5

BAKED OYSTERS ROCKEFELLER*

herb crusted, spinach, bacon 15

NEW CLASSICS

PINK LEMONADE

Finlandia Grapefruit, lemongello, grenadine, lemonade 8

SPICED LONG ISLAND ICED TEA

Captain Morgan Rum, Smirnoff Vodka, Hendrick's Gin,
Jose Cuervo Tequila, Cointreau, fresh lemon sour 8

SOUTHERN SOUR

Woodford Reserve Bourbon, Southern Comfort, Tuaca,
fresh sweet and sour 8

ULTIMATE MAI TAI

Ten Cane and Myers's Dark Rums, Cointreau, fresh lime,
orange and pineapple juices, orgeat syrup 9

MAKER'S MANHATTAN

Maker's Mark, choice of sweet or dry vermouth 9

SCRATCH MARGARITA

Jose Cuervo Tequila, triple sec, fresh Margarita mix, lime 9

GRAND SCRATCH MARGARITA

Milagro Tequila, Cointreau, Grand Marnier, fresh Margarita mix, lime 10

by the glass

WHITE WINES

Domaine Ste Michelle **BRUT** WA 8

Roederer Estate **BRUT** Anderson Valley CA 12

Chateau Ste Michelle **DRY RIESLING** Columbia Valley WA 6.5

Sokol Blosser Evolution **MUSCAT BLEND** OR 10

Toad Hollow **DRY PINOT NOIR ROSÉ** Sonoma County CA 7.5

Estancia **PINOT GRIGIO** CA 7.5

Acrobat **PINOT GRIS** OR 8.5

Terranoble **SAUVIGNON BLANC** Central Valley CH 7

Columbia Crest Two Vines **CHARDONNAY** WA 6.5

Ménage à Trois **CHARDONNAY** CA 8

Kendall-Jackson Vintner's Reserve **CHARDONNAY** CA 10

Sonoma-Cutrer **CHARDONNAY** Russian River Ranches CA 14

RED WINES

Five Rivers **PINOT NOIR** Central Coast CA 9.5

Erath **PINOT NOIR** OR 12

Cline Cellars **SYRAH** Sonoma County CA 8

Yalumba Y Series **SHIRAZ VIOGNIER** S AUS 7

Guenoc **PETITE SIRAH** Lake County CA 6.5

St. Francis Winery RED **MERLOT BLEND** Sonoma County CA 7

Flora Springs **MERLOT** Napa Valley CA 10

Colores del Sol **MALBEC** Reserva Mendoza ARG 7.5

Main Street Winery **CABERNET SAUVIGNON** CA 7

Chateau St Jean **CABERNET SAUVIGNON** CA 9

Joel Gott 815 **CABERNET SAUVIGNON** CA 11

Chappellet Mountain Cuvée **CABERNET BLEND** Napa Valley CA 14

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25 *bottles for* \$ 25

WHITE WINES

Domaine Ste Michelle **BRUT** WA
Toad Hollow **DRY PINOT NOIR ROSÉ** Sonoma County CA
Chateau Ste Michelle **RIESLING** Cold Creek Vineyard WA
Honig **SAUVIGNON BLANC** Napa Valley CA
Terranoble **SAUVIGNON BLANC** Central Valley CH
Simi **SAUVIGNON BLANC** Sonoma County CA
Pepi **PINOT GRIGIO** CA
St Hallett “Poacher’s Blend” **SEMILLON/SAUVIGNON BLANC/RIESLING**
S AUS
Columbia Crest Two Vines **CHARDONNAY** WA
Argyle **CHARDONNAY** Willamette Valley OR
Chateau St Jean **CHARDONNAY** Sonoma County CA
Sycamore Lane **CHARDONNAY** CA

RED WINES

Mark West **PINOT NOIR** CA
Guenoc **PETITE SIRAH** Lake County CA
Angove’s Red Belly **BLACK SHIRAZ** S AUS
Inkberry **SHIRAZ CABERNET** Central Ranges, AUS
Columbia Crest Grand Estates **MERLOT** Columbia Valley WA
Clos du Bois **MERLOT** Sonoma County CA
Calina Reserva **CARMÉNÈRE** Valley del Maule CH
High Note **MALBEC** Uco Valley Mendoza ARG
Colores del Sol **MALBEC** Reserva Mendoza ARG
Escudo Rojo **CABERNET SAUVIGNON/CARMÉNÈRE/SYRAH/
CAB FRANC** Maipo CH
Kenwood **CABERNET SAUVIGNON** Sonoma County CA
337 **CABERNET SAUVIGNON** Lodi CA
Sycamore Lane **CABERNET SAUVIGNON** CA

BREWS

DRAFT

COORS LIGHT 5
BUD LIGHT 5
WIDMER HEFEWEIZEN 5.5
SIERRA NEVADA PALE ALE 5.5
GUINNESS STOUT 6
**BLUE MOON BELGIAN
WHITE** 5.5
**SAM ADAMS BOSTON
LAGER** 5.5
STELLA ARTOIS 6
PYRAMID THUNDERHEAD 5.5
BASS PALE ALE 6
LONGBOARD ISLAND LAGER 5.5
DROP TOP AMBER ALE 5.5

BOTTLE

BUDWEISER 5
MILLER LITE 5
MGD 64 5
CORONA 5.5
MICHELOB ULTRA 5.5
HEINEKEN 6
**DESCHUTES BLACK BUTTE
PORTER** 5.5
NEWCASTLE BROWN ALE 6
PRIMO PREMIUM LAGER 5
STEINLAGER PURE 5
O'DOUL'S ALCOHOL FREE 5