

# Wines

## By The Glass

### SPARKLING WINES

Bocelli, Prosecco, (Split), nv 16

Korbel, Brut (Split), nv 16

Moët & Chandon,

White Star (Split), nv 22

### ROSÉ

Miraval, Jolie-Pitt, Provence 13

### CHARDONNAY

Callaway, Temecula 12

Grgich Hills, Napa 17

Kendall Jackson, Vintner's Reserve 16

Rombauer, Napa 23

### PINOT GRIGIO/PINOT GRIS

Benvolio, Friuli, Italy 15

La Crema, Monterey 14

### SAUVIGNON BLANC

Pascal Jolivet, Pouilly Fume,

Loire Valley 16

Trentadue, Alexander Valley 12

### ALBARIÑO

Martin Codax, Spain 11

### GEWÜRZTRAMINER

South Coast Winery, Temecula 15

### GRÜNER VELTLINER

Leth, Wagram, Austria 13

### RIESLING

Barnard Griffin, Washington 13

### MOSCATO

La Perlina, Italy 14



**Sycamore Inn**

PRIME STEAKHOUSE • WINE BAR

Proprietors:

Linda and Chuck Keagle

Brady Main

Louis Alvarez

Managing Partner & Executive Chef

# Starters

## HOUSE FLAT BREAD

With crème fraiche, wood smoked bacon, gruyere and caramelized onion 14

## JUMBO ARTICHOKE

Steamed with house blend spices & vermouth, served with drawn butter, mayonnaise & fresh lemon 16

## CLASSIC JUMBO SHRIMP COCKTAIL

With traditional horseradish-cocktail sauce and lemon wedge 22

## HAND SHUCKED OYSTERS

Opened when you order, served with cocktail sauce, horseradish and red wine mignonette 16 per half dozen

## OYSTERS ROCKEFELLER

Broiled on the half shell with spinach, smoked bacon, bread crumbs and parmesan cheese 19

## CAJUN SHRIMP

Wrapped in bacon, with jalapeños and bleu-cheese dressing 19

## JUMBO LUMP CRAB CAKES

With lemon butter and tri-color pepper 20

## RARE SEARED AHI

Pan blackened, wasabi, soy sauce and fresh Asian slaw 18

## CRISP CALAMARI

With traditional cocktail sauce and tartar sauce 16

## ROASTED GARLIC

With soft goat cheese, bruschetta, and mini toasts 11

## STUFFED MUSHROOMS

Broiled mushroom caps with bleu cheese stuffing 16

## IMPORTED AND DOMESTIC CHEESE PLATE

Served with seasonal fruit, Graber olives, candied walnuts and mini toasts 17

# Soup and Salads

## MINISTRONE SOUP

A Sycamore favorite for generations 11

## CARAMELIZED ONION SOUP

Creamy gruyere cheese, baked over a savory crouton and rich broth 12

## SYCAMORE SALAD

Baby field greens, tossed in a balsamic vinaigrette with crumbled gorgonzola cheese and candied walnuts 11

## WEDGE SALAD

Iceberg lettuce with bacon, tomato, red onions and bleu cheese dressing 12.5

## STEAK HOUSE SALAD

Iceberg, romaine and baby field greens with tomato wedges, sliced red onion and garlic croutons, choice of dressing 10

## MOZZARELLA & TOMATO SALAD

Beefsteak tomato with fresh mozzarella, basil pesto, Kalamata olives, red onion, balsamic glaze and E.V.O. 10.5

## CAESAR SALAD

Romaine tossed in creamy garlic-anchovy dressing with garlic croutons and freshly grated parmesan cheese. \*Anchovies on request 11.5

## THE CHOPPED SALAD

Julienne of iceberg lettuce and baby field greens, tomato, cucumber, chickpeas, orzo rice, gruyere cheese, Italian vinaigrette, hard cooked egg 11.5

# Sycamore Steaks

Aged and Hand-Carved Daily by our Master Butcher Randy Harris

## NEW YORK STRIP - 14 oz

Midwestern Corn-fed USDA Prime, flavorful and juicy 49

## RIB CHOP - 22 oz

Midwestern Corn-fed USDA Prime, on the bone 56

## FILET MIGNON - 10 oz

The most tender of Midwestern Corn-fed Beef 51

## PETITE FILET MIGNON - 8 oz

A smaller portion 46

## ROUTE 66 FILET MIGNON - 6 oz

Served with classic mashed potatoes and seasonal vegetables 39

## RIBEYE - 14 oz

Midwestern Corn-fed USDA Prime, cut from the Prime Rib 49

## PORTERHOUSE - 22 oz

Midwestern Corn-fed USDA Prime, the New York and Filet Mignon in one great steak 59

## PEPPERCORN STEAK - 14 oz

Prime New York Strip, cracked peppercorns, green peppercorn sauce 52

<b>OSCAR STYLE</b> Crab cake, asparagus and béarnaise sauce 14	<b>AUSTRALIAN LOBSTER TAIL</b> 8oz. roasted on the shell Australian lobster tail Market Price	<b>SHRIMP</b> Four scampi or Cajun-style jumbo shrimp 12
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# Prime Rib of Beef

A Sycamore Tradition. Aged a minimum of 21 days, slow-roasted, hand-carved with au jus and horseradish sauce

SYCAMORE CUT 10 OZ. 39      FULL BONE CUT 20 OZ. 52 (limited availability)

# Entrées

## RACK OF LAMB

12 ounces of prime Colorado lamb, pan-seared and roasted, with dijon crust and Cabernet reduction 49

## BRAISED DOMESTIC LAMB SHANK

Frenched lamb shank, slow roasted with fresh herbs and garden vegetables rich natural gravy, classic mashed russet potatoes 30

## HERB ROASTED JIDORI CHICKEN

Pan-seared and roasted with a wild mushroom tarragon demi-glaze 29

## SAKE & MISO CARAMELIZED CHILEAN SEABASS

With lemon butter, tomato jam, and slivered green onions 45

## SCOTTISH SALMON

Charbroiled, lemon-dill sauce 37

## JUMBO SCALLOPS AND PRAWNS

Sautéed scampi style with fresh lemon and lime juice, fresh basil and chopped tomato 38

## AUSTRALIAN LOBSTER TAIL - 10 oz

The finest cold water lobster on the market, roasted on the shell Market Price

## VEGETARIAN

Create the perfect vegetarian entrée by choosing three of your favorite Sycamore side items 18

# Side Dishes

## VEGETABLE SELECTIONS

Sautéed Fresh Spinach

Creamed Spinach

Creamed Corn

Buttered Green Beans

Broccoli Crowns with Hollandaise

Sautéed Button Mushrooms

Brussel Sprouts

## POTATO SELECTIONS

Classic Mashed Russet Potatoes

Garlic-Mashed Yukon Gold Potatoes

Smoked Bacon-Bleu Cheese Mashed Potatoes

Parmesan au Gratin Potatoes

Crisp Shoestring Fries

## ADDITIONAL SIDES

Steamed Asparagus with Hollandaise 12      Baked Russet Potato with Toppings 11

Broiled Asparagus with red pepper aioli 12

# Wines By The Glass

## CABERNET SAUVIGNON

Eberle, Paso Robles 19

Heitz Cellars, Napa 30

Justin, Paso Robles 22

Sterling Vineyards, Central Coast 14

## MERLOT

Barnard Griffin, Washington 13

Chelsea Goldschmidt,  
Alexander Valley 14

## PINOT NOIR

Byron, Santa Barbara 16

Duckhorn, Migration, Russian River 20

Hitching Post, Hometown,  
Santa Barbara 14

Meiomi, Central Coast 15

## BEAUJOLIS

Louis Jadot, France 12

## SHIRAZ, SYRAH

Penfolds, Koonunga Hill, Australia 14

Tenet, The Pundit 13

## MALBEC

Tinto Negro, Mendoza, Argentina 14

## ZINFANDEL

Turley, Old Vines 16

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## Sycamore Soufflé

Served tableside with whipped cream and powdered sugar

Order early to enjoy the Chef's Perfect Soufflé of the Day

CHOCOLATE SOUFFLÉ 12  
Scharfenburger Chocolate Sauce

GRAND MARNIER SOUFFLÉ 12  
Grand Marnier Crème Anglaise

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## Banquet Facilities

The Sycamore Inn specializes in both social and corporate events.

Contact our Banquet Director for more information.

Michele Main  
Banquet Director

909-982-1104

banquets@thesycamoreinn.com