

# Sperata

On The Square

## Dinner Menu

### Appetizers

<b>Chef's Soup of the Day</b>	6
<b>Warm Goat Cheese</b> fried green tomatoes, chipotle ranch dressing	8
<b>Salt and Pepper Calamari</b> sundried tomato sauce	8
<b>Blue Cheese Baked Mussels</b> new zealand greenlip with blue cheese	8
<b>Shrimp Martini</b> cocktail lemon sauce	9
<b>Escargot</b> creamy dijon mustard sauce, goat cheese, spinach, puff pastry	9
<b>Spicy Chicken Livers</b> baby spinach, bacon, balsamic vinaigrette red onion pecans goat cheese	8
<b>Crab Cake</b> capers dill cream sauce	11
<b>Tuscan Platter</b> prosciutto, capicola, olives, mozzarella, char-grilled peppers and eggplant	12
<b>Carpaccio of Beef</b> gorgonzola, pesto, capers, extra virgin olive oil, shaved parmesan	12
<b>Seared Foie Gras*</b> seared, calvados apple sauce	MP

### Salads

<b>Chefs Caesar Salad</b> romaine, croutons, parmesan	6
<b>Chefs Garden Salad</b> field greens, tomato, cucumber, balsamic vinaigrette	6
<b>Caprese</b> vine ripe tomatoes, buffalo mozzarella, pesto, black olive tapenade	7
<b>Picasso Salad</b> romaine lettuce, bacon, apple, blue cheese crumbles, pecans, smoked chipotle ranch dressing	8
<b>Spinach Salad</b> organic baby spinach, red onion, goat cheese, croutons, balsamic vinaigrette	8
<b>Sperata House Salad</b> tossed greens, portobello mushroom, bacon, grilled apple, egg, warm gorgonzola sauce	9

### Entrees

All Entrees come with Chef's daily vegetable and starch

<b>Butternut Squash Raviolis</b> spinach, mushrooms, peppers, parmesan, pesto, tomato add scallops \$6	15
<b>Scottish Salmon Grilled*</b> dijon mustard dill cream sauce	19
<b>Stuffed Carolina Trout</b> crab thermidor	18
<b>Blackened Tilapia</b> mussels marinara	17
<b>Seafood Platter*</b> scallop, shrimp, mussels, salmon, tilapia, garlic butter sauce	17
<b>Chicken Breast Cordon Blue</b> filled with swiss cheese and ham with a porcini mushroom sauce	18
<b>Sterling Silver Bone in Pork Chop*</b> with a apple cider sauce and Cabernet shallot reduction	19
<b>Roasted Duck Breast</b> bing cherry sauce,	19
<b>Half Rack of Lamb</b> horseradish crust, mint jus, full rack add 10	19
<b>18 oz Rib Eye*</b> fried onion rings, portobello, peppercorn sauce	21
<b>8 oz Beef Filet*</b> angus filet, brandy sauce add blue cheese 3 add shrimp 6 or scallops 8, add foie gras MP	21

### Desserts

<b>Sticky Toffee Pudding</b> moist date pudding in a toffee rum sauce, fresh cream	5
<b>Vanilla Bean Creme Brulee</b> raspberry coulis, fresh cream	6
<b>Key Lime Pie</b> raspberry compote fresh cream	5
<b>Cheese Cake</b> with marinated berries fresh cream	6
<b>Flourless Chocolate Torte</b> marinated berries, bailey's chocolate sauce, fresh cream	7

### Dear Guest

All of our products are freshly purchased and and cooked to order We use only the best purveyors, but there may be times we are out a dish if the Chef was not happy with the quality. Please tell your server if you have any allergies or special requirements.

Prices exclusive of tax and gratuity, a 20% gratuity applies to all parties of 6 or more guests

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Please ask your server about our  
Chefs Daily Childrens Features

# Wine List

<b>Champagne and Sparkling Wines</b>	<b>Glass</b>	<b>Bottle</b>
Kenwood Yulupa Cuvee Brut California	7	26
Marquis de la Tour, France	8	32
Moet et Chandon White Star		75
Vueve Cliquot "Yellow Label" Champagne		95
Louis Roederer "Cristal" Champagne		350

## **Alternative Whites**

Grand Cru White Zinfandel, Sonoma	6	18
Riesling, Bloom, Germany	7	21
Stump Jump Australia	7	22
Torrontes, Nomade, Argentina		26
Viognier, The Crusher, Clarksburg	9	27
Pinot Grigio, Esperto, Italy		27
Campogrande Orvieto Italy	8	34
Riesling Madonna Valkenberg kabinett	9	34
Blend, Caymus "Conundrum, Napa Valley		52
Alba Rosa Albarino Rias, Spain		35

## **Sauvignon Blanc**

Grand Cru, Sonoma	6	18
NO, Lake County	7.5	22.5
Murphy Goode, North Coast		23
Tohu, Marlborough		27
Honig, Napa Valley	10	30
Craggy Range, Martinborough		34
Frog's Leap, Napa Valley		41
Cakebread, Napa Valley		49
Chalk Hill, Sonoma		56

## **Chardonnay**

Grand Cru, Sonoma	6	18
Chalone, Monterey	7.5	22.5
Hess, Suskol 350ml		28
I'M, Napa Valley		29
Elderton "Unoaked", Barossa		29
Merryvalle, "Starmont" Napa Valley	11	33
Domaine Chandon "Unoaked", Carneros		36
Hangtime, California		38
Au Bon Climat, Santa Barbera		42
Cake Bread, Napa Valley		68

## **Ports and Dessert (3 oz.)**

Grahams Six Grapes		7
Taylor Fladgate 10 Yr		7
Kopke Port Portugal 10 yrs		8
Kopke Port Portugal 20 yrs		14
Taylor Fladgate 20 Yr		12
Dolce by Far Niente, Napa Valley		25
Robert Mondavi Muscato 350ml		34

<b>Pinot Noir</b>	<b>Glass</b>	<b>Bottle</b>
Aquinas, Napa Valley	7.5	22.5
Steele, Santa Barbera	9.5	28.5
Laboure' Roi, "Maximum", Burgundy	8	30
Acacia "A", Central Coast	11.5	34.5
Bear Boat, Russian River		46
La Crema, Sonoma		48
Taz "Fiddle Stix", Sonoma		58
Etude, Carneros Montpellier Sonoma		75

## **Merlot**

Grand Cru Merlot, Sonoma	6	18
Mias Playground, Carneros	7.5	22.5
Sagelands, Washington		34
Chateau St. Jean, Sonoma		40
Stonestreet, Napa Valley		53
Clos Du Val		56

## **Zinfandel**

Ravenswood "Old Vine", Sonoma	8	30
Medusa "Pig Pen" Amador County		36
Napa Cellars Zinfandel	9	39
St. Francis, "Old Vine", Sonoma	9	39
Edmeades, Mendicino		42
Medusa Hoodoo Lake County		58
Nickel and Nickel "Bonfire", Dry Creek Valley		74

## **Cabernet Sauvignon**

Grand Cru, Sonoma	6	18
Screw Kappa Napa, Napa Valley	6.5	20
Two tone farm California	7	26
Spellbound, Napa Valley		29
Casa Lapostelle, Rapel Valley	11.5	34.5
Newton "Claret", Napa Valley		43
Oberon, Napa Valley		44
B-Side, Napa Valley		45
Heitz Cellars, Napa Valley		80
Silver Oak, Alexander Valley		99
Stag's Leap Artimus Napa Valley		99

## **Alternative Reds**

Grand Cru Petite Syrah Sonoma	6	20
Malbec, Don Rodlfo, Argentine	8	28
Malbec, Terrazas, Mendoza	9	30
Spellbound Petite Syrah Lodi	9	34
Bourguiel Cab Franc France		36
Shiraz, D'Arenburg "Footbolt"		36
Gascon Malbec Mendoxa		39
Sangiovese, Luna, Napa Valley		48
Petite Syrah, Stag's Leap, Napa Valley		65

*Sperata*  
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Please ask your server about our wine flight features.

Reserve Wines Available