

Soups

FRENCH ONION SOUP

Chicken broth, Gruyere cheese, toasted baguette

9

SOUP OF THE DAY

9

Starters

N SESAME CRUSTED AHI TUNA

Cilantro wasabi mousse
ponzu ginger sauce
22

GF MAIN LOBSTER CRISPY TACOS

Corn tortillas
shaved vegetables
cilantro dipping sauce
23

JUMBO LUMP CRAB CAKES

Asparagus
haricot verts salad
mango chutney
25

N JAPANESE YELLOWTAIL CRUDO

Fresno chili peppers
breakfast radishes
micro cilantro
yuzu soy marinade
23

Salads

WARM GOAT CHEESE SALAD

Local greens, haricot verts, heirloom cherry tomatoes
sourdough croutons, Dijon vinaigrette
12

GF CAPRESE SALAD

Wild arugula, heirloom tomatoes, burrata cheese
fresh pesto, white balsamic syrup
17

N SHAVED SMOKED DUCK SALAD

Organic baby arugula, heirloom cherry tomatoes, breakfast
radishes, blue cheese crumbles, banyuls vinaigrette
14

CAESAR SALAD

Chopped romaine, shaved radicchio
shaved parmigiano, white anchovies, focaccia crouton
balsamic Caesar dressing
13

GF ICEBERG WEDGE BLT SALAD

Heirloom cherry tomatoes, Nueske bacon
Point Reyes blue cheese crumbles, microgreens
blue cheese dressing
12

AS ENTRÉE SALAD

Add Mary's Farm Chicken 11 | Wild Mexican Shrimp 12 | Scottish Salmon 14

Weekly Specials

THURSDAY

Prime Rib &
1/2 Price Bottled Wine

FRIDAY

Pasta Night

SATURDAY

Steak & Shaker

Chef de Cuisine, Josue Raymundo

Entrées

HOUSE PAPPARDELLE PASTA

Vegetarian porcini Bolognese
shallots, sage, red wine
tomatoes, shaved parmigiana
24

N MARY'S FARM CHICKEN MARSALA

Primavera risotto
mushroom marsala sauce
28

N SEARED ALLEN BROTHERS FILET MIGNON

Basil mashed potatoes
sautéed spring vegetables
red wine sauce
49

GF MISO GLAZED SCOTTISH SALMON

Sautéed local mushrooms
stir fried quinoa, crab meat
side of soy ginger sauce
37

VEAL PICCATA

Veal loin, house linguini
haricot verts, caper lemon sauce
38

Chef Alain's Favorites

N BAKED WILD NORWEGIAN HALIBUT

Heirloom tomatoes, avocado and cucumber relish petite salad, herb vinaigrette
34

N LIGHTLY BREADED EUROPEAN DOVER SOLE

Sautéed green beans and zucchini blossom tempura, lemon caper beurre blanc
52

N MARY'S FARM CHICKEN SALTIMBOCCA

Chicken breast topped with prosciutto, provolone cheese, sage, wilted Swiss chard
savory cabbage, organic carrots, balsamic brown butter sauce
28

N SHORT RIBS PAPPARDELLE PASTA

House made pappardelle pasta tossed with short ribs, Cremini mushrooms, carrots, parmesan cheese
29

N SEARED VEAL CHOP

Crushed fingerling potatoes, wilted spinach, Hen of the Woods mushroom sauce
49

N GRILLED PRIME NEW YORK STEAK

Portobello fries, grilled asparagus, garlic compound butter
49

Our Commitment

To offer wholesome, clean, sustainably produced
food & beverage whenever possible:

Sustainable salmon · all-natural beef · poultry free of antibiotics · gestation-crate-free pork ·
milk from RBGH-free cows · cage-free eggs · organic & locally sourced produce · organic coffee & tea selections.

N NEW SELECTION **GF** GLUTEN FREE