

## Soups

**FRENCH ONION SOUP**  
Chicken broth, Gruyere cheese, toasted baguette  
10

**LOBSTER BISQUE**  
Crème fraiche, chives, brandy  
10

## Shareables

**NEW SEARED RARE  
AHI TUNA GF N**  
Green apple and rainbow slaw  
creamy peanut-ginger sauce  
22

**TEMPURA  
ZUCCHINI BLOSSOMS**  
Jumbo lump crab meat  
ginger sweet chili sauce  
petite salad  
24

**NEW GRILLED WILD  
MEDITERRANEAN  
OCTOPUS GF**  
Artichoke hummus and  
Persian cucumbers, olives  
tomatoes, harissa vinaigrette  
23

**FRIED JERUSALEM  
SUNCHOKES**  
Pickled red onion  
micro watercress  
green goddess dressing  
18

**GF - GLUTEN-FREE V - VEGETARIAN N - CONTAINS NUTS**

## Starters

**NEW WARM CALIFORNIA GOAT CHEESE SALAD V**  
Local greens, haricot verts, heirloom cherry tomatoes  
sourdough croutons, Dijon vinaigrette  
12

**CAESAR SALAD GF**  
Chopped romaine, shaved radicchio  
shaved parmigiano, white imported anchovies  
balsamic Caesar dressing  
12

**CAPRESE SALAD V GF N**  
Grilled artichoke, wild arugula, heirloom tomatoes  
burrata cheese, fresh pesto, white balsamic syrup  
18

**NEW GRILLED LITTLE GEM SALAD V GF N**  
Wrapped with prosciutto, heirloom tomatoes  
shaved parmesan, pomegranate seeds  
white balsamic vinaigrette  
12

**ICEBERG STEAK V GF**  
Heirloom cherry tomatoes, queso ranchero  
micro cilantro, fresh avocado  
jalapeño ranch dressing  
13

**AS ENTRÉE SALAD**  
Add Mary's Farm Chicken 9 | Wild Mexican Shrimp 10 | Scottish Salmon 12

## Weekly Specials

**THURSDAY**  
Prime Rib Et 1/2 Price Wine List

**FRIDAY**  
Pasta Night

**SATURDAY**  
Steak Night

Chef de Cuisine, Josue Raymundo

## Entrées

**ROASTED CALIFORNIA ROMANESCO *GF V***

Cauliflower purée, baked Roma tomatoes  
picholine olive, tapenade vinaigrette

20

***NEW* TRUE EUROPEAN SOLE *GF***

Roasted cauliflower purée, roasted heirloom carrots  
caper butter lemon sauce

56

***NEW* BEEF STROGANOFF  
WITH HOUSE-MADE RIGATONI**

Sautéed beef tenderloin tips, local mushrooms  
sour cream & mustard sauce

29

**SEARED CHILEAN SEA BASS *GF***

Maitake mushrooms  
soy beans, caramelized  
bok choy, miso emulsion

48

---

## Chef Alain's Favorites

***NEW* CHERMOULA BASTED SCOTTISH SALMON *GF***

Sautéed vegetables, chickpea crisp, cilantro sauce

35

***NEW* TERIYAKI WILD ALASKAN BLACK COD *GF***

Wilted Swiss chard & red cabbage, citrus hollandaise sauce

36

***NEW* VEAL OSSO BUCCO *GF***

Basil mashed potatoes, gremolata & citrus-tomato sauce

45

***NEW* MARY'S FARM CHICKEN PARMIGIANA**

House-made spaghetti pasta, organic rustica tomato sauce

28

**SEARED VEAL CHOP**

Herb spaetzle, roasted butternut squash, apple & onion compote, red wine reduction

48

***NEW* ALLEN BROTHERS FILET MIGNON *GF***

6oz. filet, wilted spinach, shallot confit, sautéed Belgian salsify, Madeira wine sauce

49

***NEW* GRAND MERE STYLE BRAISED SHORT RIBS *GF***

Crushed fingerling potatoes, cremini mushrooms, red wine sauce

36

---

## 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.