

## Soups

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

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

## Shareables

**NEW AHI TUNA  
CRUDO GF**  
Pickled red onion  
fried capers, avocado  
Wasabi citrus ponzu sauce  
22

**NEW STUFFED  
TEMPURA  
ZUCCHINI BLOSSOMS V**  
Ricotta, spinach  
rustic tomato sauce  
petite salad  
19

**NEW JUMBO LUMP  
CRAB CAKE GF**  
Ginger-green apple slaw  
citrus miso butter sauce  
23

**NEW BAJA CALIFORNIA  
OYSTERS GF**  
Fried jumbo oysters  
sweet and sour glaze  
petite salad, Sriracha aioli  
19

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

## Starters

**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 AVOCADO AND CITRUS SALAD GF V**  
Thermal Farm's romaine lettuce, pomegranate seeds  
Point Reyes blue cheese crumbles, Brussels sprouts  
tarragon 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

**NEW VEGAN RISOTTO MINESTRONE GF V**

Swiss chard, zucchini, onions, green peas, basil oil  
20

**NEW CHICKEN PARMIGIANO**

Mary's Farm chicken breast, house-made spaghetti  
organic tomato sauce, shaved parmesan cheese  
28

**POTATO CRUSTED ARTIC SOLE**

Roasted cauliflower purée, heirloom carrots  
lemon caper butter sauce  
36

**TERIYAKI WILD ALASKAN BLACK COD GF**

Wilted Swiss chard & red cabbage, citrus hollandaise sauce  
36

## Chef Alain's Favorites

**NEW PAN SEARED BRANZINO SEABASS GF**

Spring pea purée, roasted corn succotash, ginger butter sauce  
35

**NEW GRILLED SCOTTISH SALMON GF**

Heirloom tomatoes, avocado & cucumber relish, herb vinaigrette  
36

**NEW GRILLED AUSTRALIAN LAMB CHOPS GF**

Sun-dried tomato polenta, sautéed green beans, sherry wine sauce  
45

**NEW VEAL SCALLOPINI**

House-made linguini, lemon caper sauce  
28

**NEW GORGONZOLA CRUSTED PORK CHOP GF**

Grilled California jumbo asparagus, creamy brandy peppercorn sauce  
39

**NEW ALLEN BROTHERS FILET MIGNON GF**

6oz. filet, crushed garlic Yukon Gold potatoes, sautéed local oyster mushrooms  
fava beans, red wine sauce  
49

**NEW SHORT RIB PAPERDELLE PASTA**

Cremini mushrooms, carrots, Parmesan

## 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.