

Soups

FRENCH ONION SOUP

Chicken broth, Gruyère cheese, toasted baguette
10

CREAM OF MUSHROOM *GF*

Chives, truffle oil
10

Shareables

NEW

AHI TACOS *GF*

Crispy corn tortillas
avocado, Asian slaw
mango-soy dipping sauce
22

ZUCCHINI BLOSSOMS *V*

Laura Chenel goat cheese
tempura batter
Provençale aioli
20

NEW

TEMPURA SHRIMP ROLL *GF*

Avocado, cucumber, wasabi
tobiko, spicy mayo
22

JUMBO LUMP CRAB CAKE *GF*

Petite cabbage slaw
fresh herbs, tartar sauce
24

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

Starters

NEW

SEASONAL VEGETABLE SALAD *GF V*

Mixed cauliflower, broccoli, local beets, pickled red onions
hydro watercress, pomegranate seeds, stracciatella
14

CAESAR SALAD

Chopped romaine, shaved parmigiano
imported white anchovies
focaccia croutons, balsamic Caesar dressing
14

CAPRESE SALAD *V GF N*

Grilled artichoke, wild arugula, heirloom tomatoes
burrata cheese, fresh pesto, white balsamic syrup
18

STEAKHOUSE SALAD *GF*

Romaine, radicchio, baby spinach, hearts of palm
cherry tomatoes, avocado, hard-boiled egg whites
warm bacon vinaigrette
14

NEW

LOADED ICEBERG WEDGE SALADS *GF*

Grilled avocado, bacon, grape tomatoes
Point Reyes bleu cheese crumbles, dark balsamic vinaigrette
14

AS ENTRÉE SALAD

Add Mary's Farm Chicken 9 | Wild Mexican Shrimp 10 | Scottish Salmon 12

Weekly Specials

THURSDAY

Prime Rib & 1/2 Price Wine List

FRIDAY

Italian Night

SATURDAY

Steakhouse

Chef de Cuisine, Josue Raymundo

Entrées

SAUTÉED CELERY ROOT *GF V*

Creamy cauliflower purée, pickled hon-shimeji mushrooms
soy-ginger butter sauce

24

VEAL PICCATA

House-made linguini
lemon-caper sauce

37

CHICKEN PARMIGIANO

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

29

NEW* POTATO CRUSTED ARCTIC SOLE *GF

Roasted succotash, cauliflower purée
lemon-caper butter sauce

32

Chef Alain's Favorites

NEW* KOREAN BRAISED SHORT RIBS *GF

Asian BBQ glaze, wasabi mashed potatoes, sautéed vegetables

37

***NEW* SEARED CHATEAU FILET MIGNON**

Bacon potato croquette, sautéed swiss chard, port wine sauce

52

***NEW* MARY'S FARM COQ AU VIN**

Organic free-range chicken, Nueske's bacon lardons, Parisian mushrooms, parsley, pappardelle, red wine sauce

32

NEW* GRILLED AUSTRALIAN RANCH LAMB CHOPS *GF

Chermoula, gnocchi nicoise, grilled artichokes, zucchini noodles

49

NEW* MISO CHILEAN SEABASS *GF

Stir-fried quinoa, local mushrooms, crab meat, soy-ginger butter sauce

48

NEW* GORGONZOLA CRUSTED PORK CHOP *GF

Crispy garlic fingerling potatoes, grilled asparagus, creamy brandy peppercorn sauce

43

NEW* BAKED SCOTTISH SALMON *GF

Sautéed savoy cabbage with root vegetable and rosemary, Chardonnay mustard sauce

37

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.