

Soups

FRENCH ONION SOUP

Chicken broth, Gruyère cheese, toasted baguette
10

MAINE LOBSTER BISQUE

Chives, crème fraîche
10

Shareables

NEW

AHI CARPACCIO

Fried capers, pickled red onion
avocado-wasabi aioli
taro chips, ponzu **GF**
22

ZUCCHINI BLOSSOMS

Laura Chenel goat cheese
tempura batter
Provençale aioli **V**
20

NEW

MAINE LOBSTER TACOS

Crispy corn tortillas
shaved vegetables
cilantro dipping sauce **GF**
23

NEW

AU GRATIN CRAB MELT

Spinach
garlic-chipotle butter
toasted flatbread
24

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

Starters

NEW

WATERMELON & HEIRLOOM BEET SALAD

Hydro watercress, Laura Chenel goat cheese
toasted macadamia nuts
lemon-Dijon vinaigrette **GF V N**
14

CAESAR SALAD

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

CAPRESE SALAD

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

NEW

WILD BABY ARUGULA & CITRUS SALAD

Locally farmed arugula, shaved pear, pomegranate seeds
crumbled feta, herb-honey vinaigrette **GF V**
14

LOADED ICEBERG WEDGE SALAD

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

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

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

POTATO CRUSTED ARCTIC SOLE

Roasted succotash, cauliflower purée
lemon-caper butter sauce **GF**

32

Chef Alain's Favorites

NEW MACADAMIA CRUSTED WILD MAHI MAHI

Stir-fried vegetables, shiitake mushrooms, miso butter sauce **GF N**

38

NEW PEPPER CRUSTED CHATEAU FILET MIGNON

Garlic wilted spinach, grilled artichokes, sautéed local mushrooms, toasted brioche, Armagnac peppercorn sauce

52

NEW MARY'S FARM CHICKEN SALTIMBOCCA

Prosciutto, sage, grilled asparagus, basil mashed potatoes, balsamic butter sauce **GF**

32

NEW GRILLED AUSTRALIAN RANCH LAMB CHOPS

Herb marinated, cannellini beans, tomatoes, olives, zucchini, cilantro-mint sauce **GF**

49

NEW WILD NORWEGIAN HALIBUT

Chermoula basted, wilted Swiss chard, sugar snap peas, roasted corn, citrus-tomato butter sauce **GF**

48

NEW SEARED PORK CHOPS

Warm potato salad, apples-shallot compote, green beans, red wine reduction **GF**

43

NEW ACHIOTE SCOTTISH SALMON

Heirloom tomatoes, avocado-cucumber relish, petite salad, herb vinaigrette **GF**

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.