

## Soups

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

**MAINE LOBSTER BISQUEE**  
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

**VEAL PICATTA**  
House-made linguini  
lemon-caper sauce  
29

**SAUTÉED CELERY ROOT**  
Creamy cauliflower purée, pickled hon-shimeji mushrooms  
soy-ginger butter sauce *GF V*  
24

**POTATO CRUSTED ARCTIC SOLE**  
Roasted succotash, cauliflower purée  
lemon-caper butter sauce *GF*  
38

**NEW ACHIOTE SCOTTISH SALMON**  
Heirloom tomatoes, avocado-cucumber relish  
petite salad, herb vinaigrette *GF*  
37

**NEW MARY'S FARM CHICKEN SALTIMBOCCA**  
Prosciutto, sage, grilled asparagus  
basil mashed potatoes, balsamic-butter sauce *GF*  
32

**NEW WILD NORWEGIAN HALIBUT**  
Chermoula basted, wilted Swiss chard, sugar snap peas  
roasted corn, citrus-tomato butter sauce *GF*  
48

## Steakhouse Selections

*All selections are a la carte*

### CUTS

*28-Day Dry Aged Prime Allen Brothers Beef*

6 OZ. FILET MIGNON 47

10 OZ. NEW YORK 50

12 OZ. RIBEYE 55

16 OZ. RIBEYE 63

*Regional Specialties*

12 OZ. PORK CHOP 39

DOUBLE-CUT AUSTRALIAN LAMB CHOPS 45

### SIDES 7

CRISPY GARLIC FINGERLING POTATOES *GF*

CREAMY POTATO PURÉE *GF*

BAKED POTATO *GF*

SAUTÉED SPINACH *GF*

CREAM OF SPINACH *GF*

ROASTED CALIFORNIA SUNCHOKE WITH  
CHIMICHURI *GF*

KUNG PAO CAULIFLOWER *GF*

### SAUCES

BORDELAISE *GF*

BÉARNAISE *GF*

FORESTIÈRE *GF*

BRANDY PEPPERCORN *GF*

CHIMICHURRI *GF*