Soups

FRENCH ONION SOUP
Chicken broth, Gruyère cheese, toasted baguette
12

CREAM OF MUSHROOM *GF*
Chives, truffle oil
12

Shareables

New
JUMBO CRAB CAKES *GF*
Crushed avocado, black lava salt, Old Bay seasoning 27

New
TEMPURA ZUCCHINI BLOSSOMS *GF V N*
Four flowers, queso ranchero, almond romesco sauce
20

New
WILD SOCKEYE SALMON SASHIMI
Japanese dressing crispy sushi rice
23

New
AHI SESAME CONE *GF*
Miso tuile, micro cilantro
25

Starters

New
GRILLED AVOCADO SALAD *GF V*
Local baby spinach, endive, grated Manchego cheese, Aziz Farms dates, pomegranate seeds, tarragon vinaigrette
14

CAESAR SALAD
Chopped romaine lettuce, shaved Parmigiano, imported white anchovies, focaccia croutons, balsamic Caesar dressing
15

New
HEIRLOOM BEET CARPACCIO SHAVED VEGETABLE SALAD *GF*
Kumquat confit, French feta cheese, whole grain mustard vinaigrette
15

New
BABY ICEBERG WEDGE SALAD *GF*
Heirloom tomatoes, Nueske bacon, Point Reyes crumbled blue cheeese, micro rainbow greens, blue cheese dressing
12

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

AS ENTRÉE SALAD

Add Mary's Farm Chicken 9 | Wild Mexican Shrimp 12 | Scottish Salmon 15

GF - Gluten Free | V - Vegetarian | N - Contains Nuts

Weekly Specials

New
THURSDAY
Sushi Action Station
Prime Rib Night

FRIDAY
Italian Night

SATURDAY
Steakhouse Night

Entrées

New **GRILLED EGGPLANT MILANESE** *V*
Sauteed artichokes, olives, grape tomatoes,
organic tomato sauce
24

CHICKEN MARSALA *GF*
Mary's Farm organic chicken breast, parmesan mashed
potatoes, cremini mushroom Marsala sauce
29

VEAL PICCATA
House-made linguini, lemon caper sauce
48

WILD OREGON PETRALE SOLE
Potato crusted, roasted succotash, cauliflower puree,
lemon caper butter sauce
30

Chef Alain's Favorites

New **PLANCHA SEARED JUMBO WILD SHRIMP**
Crabmeat stuffed, roasted vegetables, piquillo pepper sauce
42

New **SEARED CHILEAN SEABASS**
House-made mushroom ravioli, tomato compote, chardonnay sauce, micro greens
48

New
New **BAKED SCOTTISH SALMON STEAK** *GF*
Forbidden black rice, local red sorrel, Brittany beurre blanc with chives
38

New **AUSTRALIAN LAMB CHOPS** *GF*
Grilled lamb chops, artichoke & tomato ragout, fried chickpeas, mint cilantro sauce, fresh herbs
55

New **SHORT RIBS NIÇOISE** *GF*
Braised beef, olive & orange zest, basil mashed potatoes, sautéed heirloom carrots
42

New **POULET À LA MOUTARDE**
White wine braised Mary's Farm chicken, pappardelle pasta, Parisian mushrooms, tarragon, Dijon Mustard sauce
32

New **OTHERS FILET MIGNON**
Parmesan frico, sautéed asparagus, toasted brioche, oxtail-enoki mushroom sauce
55

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

Chef de Cuisine, Josue Raymundo