

Soups

FRENCH ONION SOUP
Chicken broth, Gruyere cheese, toasted baguette
10

LOBSTER BISQUEE
Crème fraiche, chives, brandy
10

Shareables

**NEW SEARED RARE
AHI TUNA *GF N***
Green apple and rainbow slaw
Creamy peanut-ginger sauce
22

**TEMPURA
ZUCCHINI BLOSSOMS**
Jumbo lump crab meat
ginger sweet chili sauce
petite salad
24

**NEW GRILLED WILD
MEDITERRANEAN
OCTOPUS *GF***
Artichoke hummus and
Persian cucumbers, olives
tomatoes, harissa vinaigrette
23

**FRIED JERUSALEM
SUNCHOKES**
Pickled red onion
micro watercress
green goddess dressing
18

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

Starters

NEW 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 ROASTED BUTTERNUT SQUASH SALAD *V N*
Wild arugula, pomegranate seeds
Point Reyes bleu cheese crumbles
toasted almond 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

ROASTED CALIFORNIA ROMANESCO *GF V*

Cauliflower purée, baked Roma tomatoes
picholine olive, tapenade vinaigrette
20

***NEW* BEEF STROGANOFF**

Sautéed beef tenderloin tips
local mushrooms
Sour cream and mustard sauce
29

NEW* TRUE EUROPEAN SOLE *GF

Roasted cauliflower purée, roasted heirloom carrots
Caper butter lemon sauce
56

SEARED CHILEAN SEA BASS *GF*

Maitake mushrooms
soy beans, caramelized
bok choy, miso emulsion
48

Chef Alain's Favorites

NEW* CHERMOULA BASTED WILD NORWEGIAN SALMON *GF

Sautéed vegetables, chick pea crisp, cilantro sauce
35

NEW* TERIYAKI WILD ALASKAN BLACK COD *GF

Wilted Swiss chard & red cabbage, citrus hollandaise sauce
36

NEW* VEAL OSSO BUCCO *GF

Basil mashed potatoes, gremolata & citrus-tomato sauce
45

***NEW* MARY'S FARM CHICKEN PARMIGIANA**

House-made spaghetti pasta, organic rustica tomato sauce
28

SEARED VEAL CHOP

Herb spaetzle, roasted butternut squash, apple & onion compote, red wine reduction
48

NEW* ALLEN BROTHERS FILET MIGNON *GF

6oz. filet, wilted spinach, shallot confit, sautéed Belgian salsify, madeira wine sauce
49

NEW* GRAND MERE STYLE BRAISED SHORT RIBS *GF

Crushed fingerling potatoes, cremini mushrooms & mushrooms, red wine sauce
36

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.