

Soups

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

LOBSTER BISQUE
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 GRILLED LITTLE GEM SALAD V GF N
Wrapped with prosciutto, heirloom tomatoes
shaved parmesan, pomegranate seeds
white balsamic 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
WITH HOUSE-MADE RIGATONI**
Sautéed beef tenderloin tips, local mushrooms
sour cream & mustard sauce
29

***NEW* POTATO CRUSTED ARTIC SOLE**
Roasted cauliflower purée, roasted heirloom carrots
lemon caper butter sauce
36

SEARED CHILEAN SEA BASS *GF*
Maitake mushrooms
soy beans, caramelized
bok choy, miso emulsion
48

Chef Alain's Favorites

NEW* CHERMOULA BASTED SCOTTISH SALMON *GF
Sautéed vegetables, chickpea 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, 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.