

APPETIZERS

FRENCH ONION SOUP

Traditional French Onion with Baked Gruyere, Swiss & Parmesan Cheeses

10

SOUP DE JOUR

Chef's Daily Selection

9

CAESAR SALAD

Romaine Hearts, Parmesan Cheese, Anchovies, Croutons & Traditional Dressing

8

ROASTED PEAR SALAD

Roasted D'Anjou Pear, Baby Spinach, Walnut Vinaigrette, Point Reyes Blue Cheese

9

ORANGE AVOCADO SALAD

*California Navel Oranges, Local Avocado, Caramelized Cranberry Vinaigrette,
Panko Hazelnut Crusted Goat Cheese*

10

DIVER SCALLOPS

Pan Roasted Diver Scallops, Butternut Squash Puree, Brown Butter, Fried Sage

14

DUCK CONFIT

*Duck Confit, Seasonal Jam, Toasted Nuts, Baby Arugula,
Goat Cheese & Banyuls Vinaigrette*

12

SEARED AHI

Seared Sushi Grade Yellowfin Tuna, Mango Ponzu & Wakame Salad

14

LOBSTER RISOTTO

Maine Lobster, Arborio Rice, Truffle Oil, Local Oyster Mushrooms, Chives

15

*For Parties of 6 or More an 18% Gratuity will be Added
Please Ask Your Server for Vegetarian, Vegan or Gluten Free Options*

Executive Chef Simon Lynn  *Sous Chef Justin Cullimore*

ENTREES

SPAGHETTI “FRUTTI DI MARE”

Spaghetti, Fresh Market Fish, Mussels, Scallops & Shrimp in a Tomato Saffron Orange Sauce

20

PACIFIC SNAPPER

*Sautéed Filet of Pacific Snapper, Black Mussels, Manila Clams, Spanish Chorizo, Spinach,
Thyme, Fingerling Potato & Confit of Meyer Lemon*

25

KING SALMON

Sautéed Orange Salt “Cured” King Salmon, Fennel Potato Hash, Fried Caper Butter

25

CHILEAN SEA BASS

*House Specialty Miso Marinated Chilean Sea Bass
Served with Bok Choy, Bell Peppers, Mushrooms & Soy Mirin*

28

WILD MUSHROOM RAGOUT

Ragout of Local Field Mushrooms, Thyme, Mascarpone Polenta, Tomato Jam, Asparagus Tips

19

NATURAL CHICKEN

*Roasted Natural Shelton Chicken Breast Paired with Braised Thigh, Saffron,
Caramelized Onions, Pine Nuts, Raisins & Israeli Couscous*

23

LAMB “OSSO BUCCO”

*Braised Lamb Shank, Coriander, Thyme, Black Olives, Tomato, Golden Raisins, Chick Peas,
Cippolini Onions, Butternut Squash Puree, Harissa*

27

FILET OF BEEF

*Certified Angus Filet of Beef, Wild Mushrooms, Bacon, Onion Cracked Black Pepper,
Horseradish Potato Puree & Baby Vegetables*

32

GRILLED MEATS

Assortment of Grilled Meats, Baby Squash, Rosemary Oil & Polenta

30

NEW YORK STRIP

*Grilled Certified Angus Natural Beef Strip Loin, Point Reyes Blue Cheese Butter,
Bacon Chive Potato Puree & Asparagus*

31

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