

Starters

Warm, Wild Mushroom Bruschetta

meyer lemon aioli | charred herb flat bread v 14

Sake Glazed Prawns

grilled orange salad | lime | cilantro gf 17

King Crab Cakes

celery aioli | sweet and sour bartlett pear | micro greens 16

Seared Scallops

caper vinaigrette | lemon confit | crispy shallot gf 16

Roasted Bone Marrow

chimichurri | sourdough baguette 12

Artisan Charcuterie & Cheese Plate

selection of cured meats and cheese's | house mustard
preserves | honeycomb | toast 17

Jarlsberg Cheese Fondue

house-made pretzels | sliced pears and apples | toast v 17

Soup and Salad

Roasted Garlic & Potato Leek Soup

crisp bacon | chive oil gf 9

Endive & Mixed Greens

point Reyes bleu cheese | pomegranate seeds
hazelnuts | caramelized shallot dressing v gf 8

Wilted Spinach Salad

grilled apples | goat's cheese | candied walnuts
dried cranberries | apple and chive vinaigrette v gf 10

Hearts of Romaine

caesar | white anchovy | herb crumb | parmigiano cheese 10

Mains

Organic Grass-Fed Beef Tenderloin

truffled potato puree | fennel and rosemary crust | roasted tomato
mustard crème fraîche | bordelaise gf 44

American Kobe New York

mushroom ragout | potato gratin | creamed spinach gf 62

Bone-In Ribeye USDA Prime

baby artichoke | spaghetti squash | crispy onions
hasselback yukon potato | bone marrow butter gf 54

Heirloom Pork Tenderloin

smoked chili pepper | honey | rainbow fingerlings
crispy brussel sprouts | port wine reduction gf 36

California Lamb Rack

mashed potatoes | baby carrots | mint-cilantro pesto gf 44

Signature Filet & Lobster

parslied fingerlings | winter vegetables | bordelaise gf 75

Pecan-Crusted Organic Chicken

enoki mushrooms | french green lentils
mashed potatoes | baby carrots | bourbon sauce 32

Pan-Seared Sea Bass

meyer lemon beurre blanc | sweet potato tater tot
green beans | glazed carrots gf 36

Alaskan King Salmon

red pepper pesto | coconut jasmine rice | baby spinach
toasted curry tomato relish | lemon confit gf 32

Scampi Prawns & Linguini

lemon zest | fried capers | flat-leaf parsley
garlic | saffron | chardonnay 34

Pan-Fired Mushroom Pappardelle

sweet basil | boursin cheese | tomato pesto
kalamata olives | pine nuts | olive oil 28

split entrée plate charge \$5.00

v: vegetarian gf: gluten free