

## **STARTERS**

LOBSTER BISQUE 19 FRESH HERBS

HALF DOZEN OYSTERS 19 CHAMPAGNE MIGNONETTE

KALE CHIPS 13 CARROTS, SEA SALT

DUNGENESS CRAB CAKE 18
OLD BAY TARTAR SAUCE

TRUFFLE MAC 'N CHEESE 16
PARMESAN

CHEESE & CHARCUTERIE BOARD 38
CHEF'S CHOICE ASSORTMENT OF THREE CHEESES & THREE MEATS
WITH FIG JAM, PISTACHIOS, PICKLED RED ONION, GRILLED BREAD

## **SALADS**

WEDGE 18
BLUE CHEESE, HEIRLOOM CHERRY TOMATO, BACON, CRUMBLED HARD BOILED EGG,
RANCH DRESSING

CAESAR 16
ROMAINE, ANCHOVY DRESSING, CROUTONS, SHAVED PARMESAN
BURRATA HEIRLOOM TOMATOES, BALSAMIC REDUCTION, BASIL 17

## **ENTREES**

PRIME RIB 38
MASHED POTATOES, ROASTED BRUSSELS SPROUTS, HORSERADISH CREAM, AU JUS

MUSTARD & GARLIC ROASTED JIDORI HALF CHICKEN 32
ROASTED POTATOES

HALIBUT 36 CAULIFLOWER PUREE, RAINBOW CARROTS

BUTTERNUT SQUASH RAVIOLI 23 BROWN BUTTER, CRISPY SAGE

PAN ROASTED SALMON 32 LEMON CAPER SAUCE, GRILLED ASPARAGUS

80Z SKIRT STEAK 34
ROASTED POTATOES, BRUSSELS SPROUTS, CHIMICHURRI

