

AVAILABLE 2/14 & 2/15 5PM-11PM



LOBSTER BISQUE fresh herbs 19

CITRUS FENNEL MARINATED OLIVES
12

HALF DOZEN OYSTERS champagne mignonette 19

TUNA TARTARE soy sauce, cucumber, avocado, masago, taro chips 24 TRUFFLE MAC 'N CHEESE 16 add lobster +6

CHEESE & CHARCUTERIE BOARD chef's choice assortment of three cheeses & three meats with fig jam, pistachios, pickled strawberries, grilled bread 39

MEZZE BOARD
beet hummus, quinoa tabbouleh,
baba ghanoush, pickled onions, olives,
pickled beets, feta, grilled zaatar pita 25



BEET + AVOCADO roasted beets, arugula, pistachios, white balsamic dressing 17

BURRATA heirloom tomatoes, basil, balsamic reduction 17 CAESAR romaine, croutons, shaved parmesan, anchovy dressing 16



Entrops

LEMON & HERB ROASTED CHICKEN FOR TWO roasted potatoes, baby zucchini 38

FILET MIGNON beet puree, roasted vegetables 36

TRUFFLE RISOTTO wild mushrooms, shaved parmesan 32

ALASKAN HALIBUT cauliflower puree, rainbow carrots 36

PAN SEARED SALMON spinach, farro, grilled asparagus 32



PARMESAN ROASTED CAULIFLOWER pomegranate molasses 15

MASHED POTATOES 10

FRENCH FRIES 12 add truffle oil & parmesan +3

MIXED VEGETABLES 13

CAULFIELD

A 3% charge is added to all checks to cover a large portion of full health care benefits for our employees.

Thank you for supporting a healthier and happier staff. If you would like this charge removed, please let us know.