

# D I N N E R



Items may change with the seasons. Organic & NON-GMO are used as much as possible.

## STARTERS & SALADS

*Add to any Salad: Avocado 2, Chicken 7, Shrimp 8*

**GF** **Half Dozen Pacific Oysters** 19  
Champagne Mignonette, Lemon

**Wild Mushroom Ravioli** 14

Portobello Mushroom, Broccolini, Roasted Red Pepper, Madeira Wine, Parmesan Reggiano

**Slow Cooked Chicken Quesadilla** 12  
Pico de Gallo, Sour Cream, Guacamole

**GF** **Classic Prawn Cocktail** 15  
Gulf Shrimp, Cocktail Sauce

**Crispy Brussels Sprouts** 10  
Applewood Smoked Bacon,  
Apple Cider Gastrique

**GF** **Roast Cauliflower** 10  
Espelette Pepper, Garlic, Parmesan Cheese

**Fritto Misto** 15

Local Calamari, Shrimp, Zucchini, Sun Gold Tomato Sauce

**Caesar Salad** 11

Seasonal Assorted Romaine,  
Parmigiano-Reggiano, Caesar Dressing

**GF** **Farmers Market Salad** 12

Organic Pear and Red Grape, Applewood Smoked Bacon, Mixed Greens, Blue Cheese,  
Apple Bourbon Vinaigrette

**Baby Kale Salad** 12

Marcona Almonds, Feta, Spelt Berries,  
Roasted Peppers, Citrus Vinaigrette

**GF** **Roast Baby Beets** 12

Goat Cheese Parsnip Puree, Fresh Herbs, Porcini Crumble, Mâche & Arugula Lettuce, Orange Balsamic Vinegar, Lemon Olive Oil

**GF** **Happy Boy Farm's Mixed Greens** 9

Sherry-Shallot Vinaigrette

## SOUPS

**Creamy Clam Chowder** 6 / 8  
Herbs, Bacon, Potatoes

**Chef's Soup of the Day** 6 / 8

## FLATBREADS

**Californian** 16

Artichokes, Tomato, Pesto, Goat Cheese, Mozzarella, Pepperoni

**Tuscan Chicken** 17

Grilled Chicken, Sun Dried Tomato Pesto, Caramelized Onion, Roast Bell Pepper, Chili Flake, Balsamic Reduction

**Butternut Squash** 16

Speck Ham, Roast Butternut Squash, Gruyere Cheese, Sage, Arugula



Local, organic cuisine,  
*naturally*

# D I N N E R



Items may change with the seasons. Organic & NON-GMO are used as much as possible.

## ENTRÉES

### **Pasta Bolognese 24**

Fresh Tagliatelle Pasta, Beef & Pork Ragu, Aged Pecorino

### **Spaghetti with Spicy Clams 24**

'Nduja Sausage, Shallots, White Wine, Butter, Parsley, Toasted Breadcrumb

### **Monterey Bay Sand Dabs 16 / 20**

Farm Fresh Vegetables, Potato Purée, Caper Beurre Blanc

### **GF Grilled Sustainable King Salmon 28**

Cherry-Tomato, Lime Ginger Soy Glaze, Saffron Risotto,  
Carrots & Snap Peas

### **Garlic, Rosemary & Lemon Half Chicken 25**

Yukon Gold Mashed, Au Jus, Organic Veggies

### **Truffle Burger 18**

Truffled Brie Cheese, Crispy Shallot, Brioche Bun, Choice of Side

**Add:** Bacon or Avocado: \$2 each

### **GF Braised Lamb Shank 29**

Delicata Squash, Crispy Polenta, Kale, Tomato Jus

### **GF 8oz. Prime Château Sirloin 34**

Potato Puree, Sautéed Winter Greens, Mushrooms, Red Wine Jus

### **GF Chef's Choice Omelet 16**

Arugula Salad with Fig Balsamic, Bacon

Roasted Red Onion, Wheat Toast

## SIDES

Basket of Fries or Garlic Fries 6

Basket of Sweet Potato Fries 8

Basket of Onion Rings 8

Sautéed Fresh Vegetables 7

Potato Purée 8

18% service charge will be added to parties of 7 or more.

\*Consuming raw or under cooked meat, seafood or egg products can increase your risk of a food-borne illness



Local, organic cuisine,  
*naturally*