

# 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

**GF** **Classic Prawn Cocktail** 16

Gulf Shrimp, Cocktail Sauce

**Wild Mushroom Ravioli** 14

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

**Fritto Misto** 15

Local Calamari, Shrimp, Zucchini, Sun Gold Tomato Sauce

**Slow Cooked Chicken Quesadilla** 13

Pico de Gallo, Sour Cream, Guacamole

**GF** **Roast Broccolini** 10

Espelette Pepper, Garlic, Lemon Oil

**V** **GF** **Heirloom Tomato & Burrata Salad** 15

Local Organic Tomatoes, Sea Salt, Basil, 25 Yr. Aged Balsamic Vinegar

**Caesar Salad** 12

Seasonal Assorted Romaine, Parmigiano-Reggiano, Caesar Dressing

**GF** **Strawberry Salad** 13

Local Organic Strawberries, Baby Spinach, Feta Cheese, Raspberry Balsamic Vinaigrette, Marcona Almonds

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

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

**Asparagus & Fontina** 17

Grilled Scallions, Garlic, Lemon, Mint, Pecorino Cheese



Local, organic cuisine,  
*naturally*

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## ENTRÉES

### **Pasta Calabrese** 23

Strozzapreti Pasta, Roast Bell Pepper, Spicy Italian Sausage, Mint, Pecorino Romano

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

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

### **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

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

Yukon Gold Mashed, Au Jus, Organic Veggies

### **Truffle Burger** 18

Black Truffle Brie Cheese, Crispy Shallot, Brioche Bun, Choice of Side

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

### **GF Beef Short Rib Bourguignon** 32

Potato Puree, Petit Spring Vegetables, Bacon Lardons

### **GF Grilled Pork Tenderloin** 29

Roast Corn Succotash, Fresh Shelling Beans, Applewood Smoked Bacon, Pickled Mustard Seed, Cherry  
Gastrique

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

Arugula Salad with Fig Balsamic, Bacon  
Roasted Red Onion, Wheat Toast

## SIDES

Basket of Fries or Garlic Fries 7

Basket of Sweet Potato Fries 9

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



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