

RAW BAR

Local Halibut Ceviche

red onion, fresno chili, lemon, tabasco

17

Wild Pacific Prawn Cocktail

house made cocktail sauce

17

Ahi Tuna Poke

avocado, arugula citrus salad, crispy wonton

18

Oysters

malpeque, east coast 17 1/2 dz

kumiai, west coast 18 1/2 dz

kumomoto, west coast 19 1/2 dz

APPETIZERS & SALADS

Roasted Baby Beets

lamb chopper cheese, walnuts, baby arugula, sherry vinaigrette

15

Baby Back Ribs

spicy brown sugar, saba, frisee, crispy onion

18

Crispy Calamari

lemon, garlic, parsley, spicy aioli

15

Organic Kale Salad

crisp pita, jalapeno, soledad farm goat milk feta, creamy citrus dressing

15 full 8 side

Caesar Salad with All Natural Smoked Bacon

13 full 7 side

add spanish white anchovies 5

add grilled chicken 5

add garlic shrimp 8

ENTREES

Seared Live Maine Diver Scallops 36

crispy artichoke, watermelon radish, arugula, grana padano, black truffle vinaigrette

Pan Roasted Mary's Lemon Chicken 27

fingerling potato and vegetable fricasse, mustard chicken jus

Braised Beef Short Ribs 32

garlic yukon mashed potatoes, roasted market root vegetables

Grilled Loup De Mer 34

tomato provencal, rustic basil pesto, fine herbs salad

12oz Grilled Bone-In Filet Mignon 48

potato mille-feuille, grilled oyster mushrooms, brillat-savarin, caramelized shallot jus

Pan Roasted Halibut 34

crushed yukon gold potatoes, nicoise olives, tomato-almond vinaigrette

Grilled Skuna Bay Salmon 28

braised artichoke hearts, english peas, piquillo pepper, apricot, pea tendrils, citrus beurre blanc

Littleneck Clam Linguini 33

steamed clams, aglio-olio, chili, breadcrumbs

STEAK FRITES

8oz Prime Sirloin Cap

39

12oz Dry Aged New York Strip

44

10oz Dry Aged Rib Eye

57

crisp fries, braised mushrooms, braised spinach, bearnaise

SIDES

Roasted Sweet Corn

pickled fresno chiles, caramelized onion aioli, ranchero queso

Macaroni & 3 Cheese

with bacon

Smashed Wieser Potatoes

with creme fraiche and black truffle

Roasted Mixed Mushrooms

garlic, shallot, thyme, parmesan

Brown Butter Roasted Cauliflower

garlic, lemon, whipped bearnaise

Mashed Yukon Gold Potatoes

butter, cream

Charred Brussels Sprouts

serrano ham, grapes, burrata

Sauteed Spinach

olive oil, salt

Truffle French Fries

truffle oil, parmesan, herbs

10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Split Charge 7

**A 17% Gratuity is added to ALL checks.
20% Gratuity for parties of 6 or more.**