

-FOR THE TABLE-

EMBER GRILLED SHRIMP

3 JUMBO SHRIMP, SKEWERED WITH PEPPERS & LIME
ON A BED OF EMBERS \$18

WARMED OLIVES & GRILLED BREAD

MAY CONTAIN PITS \$12

TRUFFLE CHEESE TOAST

SEASONAL TRUFFLE CHEESE, ON SOURDOUGH TOAST \$10

HUMMUS & GRILLED BREAD

SMOKED RED PEPPER HUMMUS, GRILLED FRENCH BAGUETTE \$10

-SALADS & BOWLS-

ADD A PROTIEN, CHICKEN \$5 BEEF \$6 SALMON & SHRIMP MKT

GREEN PEAR

GREENS, PEARS, BLUE CHEESE, DRIED CHERRIES,
CANDIED WALNUTS, BOURBON PEAR VINAIGRETTE. \$11

ROASTED ROOT

GREENS, SWEET POTATOES, BEETS, HICKORY SMOKED ALMONDS,
GOAT CHEESE, MOLASSES VINAIGRETTE. \$11

STEAK & GREENS

CHIMI GREENS, GRILLED VEGETABLES, GOAT CHEESE,
PLANCHA FIRED BEEF. \$16

CRUNCHY CHICKEN BIBB

GRILLED OR FRIED CHICKEN, ONION, AVOCADO,
SPICED CASHEW, BACON, BIBB LETTUCE, SHAVE PARMESAN,
GREEN GODDESS \$16

CHICKEN COBB

GRILLED CHICKEN, HARD BOILED EGG, AVOCADO, TOMATOES,
BACON, ONION, BIBB LETTUCE, CASHEWS, GREEN GODDESS \$16

RUSSELL BOWL

SPICED GROUND BRISKET, QUINOA, ARUGULA, RED ONION,
TOMATOES, CHICKPEAS, FETA, OLIVES, GREEN GODDESS \$17

SUMAC BOWL

SPICED TENDERLOIN, SWEET POTATOES, BRUSSELS, QUINOA,
CHIMI DRESSED GREENS, GOAT CHEESE \$17

SALMON BOWL

GRILLED SALMON, AVOCADO, TOMATOES, QUINOA,
SMOKED ALMONDS, BACON, GOAT CHEESE, CHIMI GREENS \$17

TACO BOWL

BRAISED BEEF, QUESO FRESCO, PICO, FRESH SALSA, AVOCADO \$16

-SANDWICHES-

SERVED WITH CHIPS. OR FOR A LITTLE EXTRA SUB SOUP, SALAD,
OR GRILLED VEGETABLES. GLUTEN FREE BUN AVAILABLE.

CHICKEN BRIOCHE

GRILLED CHICKEN, PEPPER JACK, PEPPADEW BACON JAM, ARUGULA,
CHARRED GARLIC AIOLI, ON BRIOCHE BUN. \$12

STEAK CHIMI*

GRILLED TENDERLOIN, GORGONZOLA AIOLI, ARUGULA, CHIMICHURRI,
ON GRILLED BAGUETTE. \$14

THE RUSSELL BURGER

1/2 LB BEEF BRISKET BURGER, TRUFFLE AIOLI, GOUDA,
BALSAMIC CARAMELIZED ONION, ARUGULA, GRILLED
BRIOCHE BUN \$16 VEGGIE BURGER \$17

BLT*

BACON, LETTUCE, TOMATO, AVOCADO, CHARRED GARLIC AIOLI
FRIED EGG ON GRILLED BREAD \$12

SHRIMP TACOS

BEER BATTERED SHIMP, LOCAL TORTILLAS, CORN MINT PICO,
QUESO BLANCO \$16

-ENTREES-

KONA RUBBED RIBEYE

LOCAL COFFEE ANCHO RUBBED RIBEYE STEAK, CHARRED BRUSSELS
SPROUTS, WHIPPED POTATOES. \$35

CEDAR PLANKED SALMON

ON A BED OF ASPARAGUS, RADISH, MUSTARD TRUFFLE REMOULADE \$25

1/2 CHICKEN

SPICED RUBBED FREE RANGE CHICKEN, GRILLED AVOCADO, LIME,
YOLI AVOCADO TORTILLAS \$23

FISH & CHIPS

TEMPURA BEER BATTERED WHITE FISH, FRIED FINGERLING
POTATOES, MUSTARD TRUFFLE REMOULADE, CHARRED LEMON \$23

RACK OF LAMB

NEW ZEALAND RACK OF LAMB, POTATOES A LA PLANCHA,
ASPARAGUS, CHARRED JALAPENO CAPER CHUTNEY \$35

The Russell

*ITEMS COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY
OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS. PLEASE INFORM
THE MANAGER ON DUTY IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL REQUESTS.
PRICES DO NOT INCLUDE SALES TAX.