



APPETIZERS

FRIED CALAMARI 13.5
SWEET CHILI AIOLI

**STEAMED LITTLENECK
CLAMS 17.5** 
PIGEON PEAS, SOFFRITO, COPPA,

FLATBREAD 10.75
DRIED FIG CHUTNEY,
PROSCIUTTO DI PARMA,
PT. REYES BLEU CHEESE, ARUGULA

**SPANISH
MUSHROOMS 9.75**
CREMINI MUSHROOMS, WHITE WINE,
LEMON, GARLIC, BUTTER WITH
GRILLED LEVAIN BREAD


**SMOKED TROUT PATE
11.5**
HARD EGG, PICKLED RED ONION,
TOBIKO, RED RADISH,
TOASTED BAGUETTE

LAMB SLIDERS 13
LAMB, AMERICAN KOBE BEEF,
HARRISA AIOLI, APRICOT CHUTNEY,
BRIOCHE BUNS

CRAB CAKES 16
STONE CRAB CAKES,
REMOULADE SAUCE


WON TON TACOS 11
FRIED ROCK SHRIMP, SHREDDED
CABBAGE, CILANTRO AIOLI


**EVERYTHING HUMMUS
10**
GRILLED NAAN BREAD

**ARTISAN CHEESE
FLIGHT 16.5** 
SHROPSHIRE BLEU, MARIN FRENCH
TRUFFLE BRIE, BELLWETHER
BLACKSTONE, HONEY COMB AND
DRIED FRUIT

SOUP DU JOUR
CUP 7.5 BOWL 8.5
MADE FRESH DAILY


SALADS

KABOCHA SQUASH SALAD 8.5 
BABY KALE, PEPITAS, POMEGRANATE
SEEDS, POMEGRANATE VINAIGRETTE

CHIOGGIA BEET SALAD 9.5 
BABY ARUGULA, PICKLED GOLDEN
RAISINS, GOAT MILK FETA, SLICED
ALMONDS, HONEY DIJON
VINAIGRETTE

CAESAR SALAD
SMALL 9 | LARGE 12
HEARTS OF ROMAINE, PECORINO
ROMANO, CROUTONS, WITH HOUSE-
MADE CAESAR DRESSING (1,2)
ADD CHICKEN 4 | ADD SHRIMP 6

FARMHOUSE SALAD 8.5
SHAVED RADISH, CUCUMBER,
GRAPE TOMATO, BLACK OLIVE,
CROUTONS, TARRAGON RANCH

SHRIMP LOUIE 18.5 
HEARTS OF ROMAINE, BAY SHRIMP, ,
ASPARAGUS, GRAPE TOMATO,
HARDBOILED EGG, KALAMATA
OLIVES

**UDON NOODLE
SALAD 15.5**
GRILLED CHICKEN, SNAP PEAS,
ASPARAGUS, RED AND YELLOW BELL
PEPPER, GREEN ONION, CILANTRO
AIOLI, PONZU



ENTREES

• **PAN ROASTED WILD ISLE SALMON 28**
ARUGULA PESTO, FINGERLING POTATO WITH CARAMELIZED ONION AND
FENNEL, BABY SPINACH, FRIED PARSNIPS (1,2)

• **CIDER BRINED PORK CHOP ^G 26.5**
MAPLE BACON CHUTNEY, BUTTERNUT SQUASH
AND SAGE RISOTTO (1,2)

CABERNET BRAISED HALF CHICKEN ^G 24
NATURAL JUS, SMOKED APPLE WOOD BACON, CIPOLLINI ONION, CREMINI AND
TRUMPET ROYALE MUSHROOMS, GREEN ONION MASHED, SEASONAL VEGETABLE

FISH & CHIPS 17.5
SIERRA NEVADA BEER BATTERED COD, HAND
CUT FRIES, HOUSE MADE TARTAR SAUCE

GRILLED CHICKEN SANDWICH 15.5
BOSC PEAR, SMOKED GOUDA, APPLE WOOD BACON,
TOMATO, ARUGULA, ROSEMARY AIOLI ON A CIABATTA BUN

• **AMERICAN KOBE BURGER 16**
SHARP WHITE CHEDDAR, ICEBERG, RED ONION,
PICKLES, TOMATOES, BRIOCHE BUN AND HAND CUT FRIES (1,2)

CAJUN SHRIMP AND ANDOUILLE SAUSAGE ^G 24.5
SPICED TOMATO SAUCE, CHARD, PECORINO ROMANO -CHIVE POLENTA CAKE

MUSHROOM RISOTTO ^G 17
TRUMPET ROYALE AND CREMINI MUSHROOMS, ROASTED CAULIFLOWER,
LEEK, ARUGULA, FRIED YAMS, PECORINO ROMANO

BRAISED SHORT RIB TAGLIATELLE 26
CREMINI AND TRUMPET ROYALE MUSHROOMS, ARUGULA, PECORINO ROMANO

FISH OF THE DAY A.Q.

GRILLED NEW YORK STEAK ^G 34
CERTIFIED ANGUS BEEF, PORCINI MUSHROOM BUTTER WITH ROASTED
GARLIC MASHED POTATOES, SEASONAL VEGETABLES

SEAFOOD CIOPPINO ^G 28.5
FRESH FISH, LITTLE NECK CLAMS, P.E.I. MUSSELS, SCALLOPS, JONAH CRAB CLAWS AND PRAWNS

GRILLED 16 OZ RIB-EYE STEAK ^G 38.5
CERTIFIED ANGUS BEEF, WITH POTATO ALIGOT,
SEASONAL VEGETABLES

EXECUTIVE CHEF JULIAN VASQUEZ * SOUS CHEF HEATHER SANTIAGO * RESTAURANT MANAGER ROBERT SMITH
^G GLUTEN FREE



1. SERVED RAW OR UNDERCOOKED OR CONTAINS RAW OR UNDER COOKED INGREDIENTS
 - ITEMS INCLUDE CAESAR DRESSING (RAW EGGS), COOKED TO ORDER -
 - KOBE BURGER, PAN ROASTED SALMON AND PORK CHOP
2. CONSUMING RAW OR UNDER COOKED, MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

1/24/18