



APPETIZERS

FRIED CALAMARI 13.5
SWEET CHILI AIOLI

**MEDITERRANEAN
MUSSELS ^G 13**
PIGEON PEAS, SOFRITO,
SPANISH CHORIZO

FLATBREAD 9.75
TOMATO JAM, GOAT MILK FETA
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 ^G 16.5**
ROGUE CREAMERY SMOKEY BLEU,
BERMUDA TRIANGLE GOAT CHEESE,
PURPLE MOON CHEDDAR, HONEY
COMB AND DRIED FRUIT

SOUP DU JOUR
CUP 7.5 BOWL 8.5
MADE FRESH DAILY

SALADS

JICAMA SALAD ^G 8
ARUGULA, RADISH, GRAPE TOMATOES,
GOAT MILK FETA CHEESE, AVOCADO,
CILANTRO LIME VINAIGRETTE

PANZANELLA SALAD 8.5
GRILLED BREAD, ASPARAGUS, SNAP
PEAS, RED ONIONS, GRAPE TOMATO,
BASIL, BUTTER LETTUCE, SHERRY
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 ^G 18.5
HEARTS OF ROMAINE, BAY SHRIMP,
ASPARAGUS, GRAPE TOMATO,
HARDBOILED EGG, AVOCADO,
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, POBLANO MASHED POTATOES, SEASONAL VEGETABLES (1,2)

DIJON MUSTARD AND CHARDONNAY BRAISED CHICKEN ^G 22

GREEN ONION MASHED POTATO AND SEASONAL VEGETABLES

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, LEEKS, ARUGULA, FRIED YAMS, PECORINO ROMANO

PAN SEARED DAYBOAT SCALLOPS ^G 30
CRAYFISH AND TOMATO RISOTTO, GRILLED LEMON

SEAFOOD SPAGETTINI 20

ROCK SHRIMP, MEDITERRANEAN MUSSELS, ENGLISH PEAS, SUNDRIED TOMATOES, APPLEWOOD BACON, LOBSTER SAUCE

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, MEDITERRANEAN MUSSELS, SCALLOPS, JONAH CRAB CLAWS AND PRAWNS

GRILLED 16 OZ RIB-EYE STEAK ^G 38.5

CERTIFIED ANGUS BEEF WITH PARMESAN CHEESE AND GARLIC SMASHED FINGERLING POTATOES, 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

4/5/18