



## APPETIZERS

**FRIED CALAMARI 13.5**  
SWEET CHILI AIOLI

**MEDITERRANEAN  
MUSSELS <sup>G</sup> 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 <sup>G</sup> 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 <sup>G</sup> 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 <sup>G</sup> 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 <sup>G</sup> 26.5**

MAPLE BACON CHUTNEY, POBLANO MASHED POTATOES, SEASONAL VEGETABLES (1,2)

**DIJON MUSTARD AND CHARDONNAY BRAISED CHICKEN <sup>G</sup> 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 24.5**

SPICED TOMATO SAUCE, CHARD, PECORINO ROMANO -CHIVE POLENTA CAKE

**MUSHROOM RISOTTO <sup>G</sup> 17**

TRUMPET ROYALE AND CREMINI MUSHROOMS, ROASTED CAULIFLOWER, LEEKS, ARUGULA, FRIED YAMS, PECORINO ROMANO

**PAN SEARED DAYBOAT SCALLOPS <sup>G</sup> 30**

CRAYFISH AND TOMATO RISOTTO, GRILLED LEMON

**SEAFOOD SPAGETTINI 21.5**

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

**GRILLED NEW YORK STEAK <sup>G</sup> 34**

CERTIFIED ANGUS BEEF, PORCINI MUSHROOM BUTTER WITH ROASTED GARLIC MASHED POTATOES, SEASONAL VEGETABLES

**SEAFOOD CIOPPINO <sup>G</sup> 28.5**

FRESH FISH, LITTLE NECK CLAMS, MEDITERRANEAN MUSSELS, SCALLOPS, JONAH CRAB CLAWS AND PRAWNS

**GRILLED 16 OZ RIB-EYE STEAK <sup>G</sup> 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

<sup>G</sup> 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 FOODBOURNE ILLNESS

4/13/18

