



APPETIZERS

FRIED CALAMARI 13

Sweet Chili Aioli

MEDITERRANEAN MUSSELS 6 13

Pigeon Peas, Sofrito, Spanish Chorizo

FLATBREAD 10

Prosciutto di Parma, Fig Chutney,
Frisee, Point Reyes Bleu Cheese

SPANISH MUSHROOMS 10

Cremini Mushrooms, White Wine,
Lemon, Garlic, Butter with
Grilled Levain Bread

ROASTED ARTICHOKE 6 11

Spiced Roasted Artichoke with
Parmesan Lemon Aioli

LAMB SLIDERS 13

Lamb, American Kobe Beef, Harrisa Aioli,
Apricot Chutney, Brioche Buns

CRAB CAKES 17

Stone Crab Cakes, Remoulade Sauce

WON TON TACOS 11

Fried Rock Shrimp, Shredded Cabbage,
Cilantro Aioli

ROASTED EGGPLANT HUMMUS 10

Grilled Naan Bread

ARTISAN CHEESE FLIGHT 6 17

New Zealand Kikorangi Triple Cream Bleu
Cheese, Central Coast Dream Weaver Goat
Cheese, Valley Ford's Estero Gold, Honey
Comb, and Dried Fruit

SOUP DU JOUR

CUP 6 BOWL 8

Made Fresh Daily

SALADS

BABY SPINACH SALAD 6 8

Dried Cranberries, Red Onions, Point Reyes Blue
Cheese, Poppy Seed Vinaigrette

ROASTED BEET SALAD 6 9

Arugula, Candied Pecans, Laura Chanel Goat
Cheese, 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

Shaved Radish, Cucumber, Grape Tomato,
Black Olive, Croutons, Tarragon Ranch

SHRIMP LOUIE 6 18

Hearts of Romaine, Bay Shrimp, Asparagus,
Grape Tomato, Hardboiled Egg,
Kalamata Olives

UDON NOODLE SALAD 15

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)

PORK OSSO BUCCO 28

Horseradish and Pecorino Romano Yukon Gold Mashed Potatoes, Whole Grain
Mustard Jus, Seasonal Vegetables ^(1,2)

PAN ROASTED ROSEMARY LEMON CHICKEN ^G 24

Trumpet and Cremini Mushroom and Black Garlic Risotto, Seasonal Vegetable

FISH & CHIPS 18

Sierra Nevada Beer Battered Cod, Hand Cut Fries,
House-made Tartar Sauce

GRILLED CHICKEN SANDWICH 16

Bosc Pear, Smoked Gouda, Applewood 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 25

Spiced Tomato Sauce, Chard, Pecorino Romano Chive Polenta Cake

MUSHROOM RISOTTO 17

Trumpet Royale and Cremini Mushrooms, Roasted Cauliflower,
Leeks, Arugula, Fried Yams, Pecorino Romano, Black Garlic

PAN SEARED DAY BOAT SCALLOPS ^G 30

Crayfish and Tomato Risotto, Grilled Lemon

BRAISED SHORT RIB FETTUCCHINI 25

Natural Jus Reduction, Trumpet Royale and Cremini Mushrooms,
Pecorino Romano Cheese, Baby Arugula

GRILLED NEW YORK STEAK ^G 34

Certified Angus Beef, with Roasted Garlic Mashed Potatoes,
Seasonal Vegetables ^(1,2)

SEAFOOD CIOPPINO ^G 29

Fresh Fish, Little Neck Clams, Mediterranean Mussels, Scallops,
Jonah Crab Claws and Prawns

GRILLED 16 OZ RIB-EYE STEAK ^G 39

*Certified Angus Beef with Parmesan Cheese and Garlic Smashed
Fingerling Potatoes, Seasonal Vegetables ^(1,2)*

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

11/17/2018

