



APPETIZERS

FRIED CALAMARI 13

Sweet Chili Aioli

MEDITERRANEAN MUSSELS 6 13

Pigeon Peas, Sofrito, Spanish Chorizo

FLATBREAD 10

Prosciutto Picante and Balsamic Figs, Frizze, Oregon Smokey 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

Rogue Creamery Smokey Bleu, Bermuda Triangle Goat Cheese, Purple Moon Cheddar, 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 Cheesey, 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 G 28

Horseradish and Pecorino Romano Yukon Gold Mashed Potatoes,
Whole Grain Mustard Jus, Seasonal Vegetables

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

CHICKEN CLUB SANDWICH 16

Pickled Red Onion, Applewood Bacon, Smoked Chili Cheddar,
Tomato, Arugula, Chipotle Aioli, Herb Ciabatta, French Fries

AMERICAN KOBE BURGER 16

Port Salut, 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 G 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 Crimini Mushrooms,
Pecorino Romano Cheese, Baby Arugula

GRILLED NEW YORK STEAK G 34

Certified Angus Beef, with Roasted Garlic Mashed Potatoes,
Seasonal Vegetables

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

Executive Chef Julian Vasquez * Sous Chef Heather Santiago
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

