

STARTERS

- Mezze Plate 14  
Hummus, Tabouli, Shishito Pepper, Olive Tapenade  
Naan Bread
- Bacon Wrapped Dates 12  
Dried Spanish Chorizo, Point Reyes Blue Cheese  
Port Reduction
- Braised Market Artichoke 14  
Lemon Oil, Herb Aioli, Maldon Sea Salt
- Ahi Poke 17  
Chilli Soy Sauce, Avocado, Macadamia Nuts, Wonton  
Chips
- Fried Calamari 16  
Fennel, Anaheim Peppers, Lemon, Spicy “Piri-Piri”  
Remoulade
- Soup of the Moment 9

SALADS

- Market Salad 12  
Apple, Fennel, Radish, Candied Pecans  
Pomegranate Vinaigrette
- Caesar Salad 13  
Baby Gem, Herb Croutons, Parmesan
- Wedge Salad 14  
Baby Iceburg Lettuce, Crisp Bacon, Chive, Pickled  
Red Onion, Egg, Croutons, Blue Cheese Dressing
- Caprese Salad 15  
Burrata Cheese, Heirloom Tomato, Bread Crisp,  
Micro Basil, Balsamic Reduction

FROM THE GRILL

- Natural Angus Filet Mignon 8oz. 52 \*
- Angus New York 14oz. 49 \*
- Napa Valley Lamb Chop 54\*

SIDES

- Loaded Baked Potato 9 \*
- Fried Brussel Sprouts, Nueskes Bacon, Parmesan 9 \*
- Assorted Mushroom Ragout, Chives 9 \*
- Grilled Asparagus, Maldon Sea Salt 9 \*
- Potato Puree, Roasted Garlic 9 \*
- Grilled Broccolini, Lemon 8 \*

Choice of Sauce

Bearnise | Chimichurri | Green Peppercorn | Port Wine Shallot

ENTRÉES

gluten friendly upon request

- Half Rotisserie Chicken 27 \*  
Braised Cabbage, Cannellini Beans, Panchetta, Mushrooms
- Roasted Cauliflower 25 \*  
Spiced Lentils, Pine Nuts, Watercress, Olives, Mint Gremolata
- Shrimp Pasta 34  
Capellini, Arugula, Tomato, Garlic, White Wine
- Skuna Bay Salmon 36 \*  
Succotash, Spinach, Asparagus, Lemon Vinaigrette
- Scallops 44\*  
Pea Risotto, Roasted Tomato, Snap Peas, Parmesan Cheese,  
Meyer Lemon Vinaigrette

If you have any concerns regarding food allergens, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. An 18% service charge will be added to parties of 8 or more. Gluten Friendly items:\*