



## SHARE PLATES & STARTERS

Soup of the Day	9
Tempura Coconut Shrimp sweet and sour sambal dip, mango puree	18
Crispy Calamari calamari steak strips, sweet chili sauce tempura jalapenos	16
Vegetarian Flatbread broccolini, wild mushroom, mozzarella, arugula	15
Reconstructed Tuna Crudo won ton, citrus ponzu, sambol aioli	18
Hot Southern Fried Chicken Wings fire roasted habanero ranch	15
Steamed Thai Red Curry Mussels fennel, lime, sake, cilantro	18
Lemongrass Marinated Chicken marinated chicken, lettuce cups soy, sambol, peanuts, chilis	16
Burrata Plate inspired by the bounty of marin farmer's market	15
Creole Spiced Peel & Eat Shrimp roasted red pepper coulis, frisee corn salad	16

## SALADS

Hail Caesar hearts of romaine, lemon anchovy dressing add chicken 6	14
Greek Chopped Salad romaine, feta cheese, artisan olives, cucumber meyer lemon, e.v.o.o., toy box tomatoes add grilled prawns/chicken 6	16
Roasted Baby Beet Salad wild arugula, goat cheese, candied walnuts pear, champagne dressing	14
The "Wedge" point Reyes blue cheese dressing, pickled onions applewood smoked bacon, grape tomatoes	13
County Line Harvest Greens asian pear, spiced candied nuts crumbled blue cheese	12

## SIDES

Garlic Green Beans	7
Caramelized Bacon Brussels Sprouts	9
Sweet Potato Shoe String Fries	8
Truffle Fries	9

## MAINS

Mediterranean Roasted Half Chicken marble potatoes, meyer lemon, mixed olives rosemary, capers, natural pan jus	27
Ginger-Lime Salmon cilantro pesto rice, ginger-lime crème sauce pan roasted, sauteed spinach, achiote oil	29
Classically Prepared Petrale Sole beurre blanc sauce, capers, lemon zest whipped potatoes, baby vegetables	28
Angel Hair Pasta Seafood Medley PEI mussels, fresh catch, garlic, chardonnay	28
Idaho Kobe Beef Burger bacon, tillamook cheddar, red onion lettuce, tomato, sriracha aioli	19
Short Rib Pot Roast horseradish crème fraiche, crispy parsnips cabernet sauce, mashers, peas & carrots	28
Kobe Beef Steak Frites truffle french fries, garlic green beans chimichurri	29
Grilled Dry Aged Filet Mignon mashed potatoes, bacon, wild mushrooms veal jus, truffle oil, parsnips	39
Grass Fed Australian Lamb Chops char grilled, mint herb pesto, whipped potatoes	36
Tamarind Pork Chop compart family farm's premium duroc pork bbq glaze, cumin black beans green chile mole, tortilla strips	29
Farmer's Market Vegetarian Risotto balsamic chardonnay reduction seasonal vegetables	21
Eggplant Parmesan ricotta, mozzarella, marinara, basil	23
Quinoa Stuffed Acorn Squash organic apples, wild mushrooms, cranberries sage, aged balsamic	22
Vegan Orecchiette Pasta wild mushrooms, organic baby arugula, garlic shallots, lemon, aged balsamic, e.v.o.o	21

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance for foodborne illness.  
We purchase the finest local ingredients.  
We source sustainable Seafood.