



Small Plates

Soup of the Day	9
Coconut Macadamia Nut Shrimp tempura, mango mojo	18
Crispy Calamari calamari steak strips, sweet chili sauce tempura jalapenos	16
Vegetarian Flatbread broccolini, wild mushroom, mozzarella, arugula	15
Crab, Mango & Avocado Tower fresh mango puree, infused oils	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
Artisan Cheese Board fresh fruit & fig jam	16
Baked Burrata with Marinara crostini	14

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., toy box tomatoes add grilled prawns/chicken 6	16
Roasted Baby Beet Salad wild arugula, goat cheese, candied walnuts, Asian pear, champagne dressing	14
The "Wedge" point Reyes blue cheese dressing, pickled onions applewood smoked bacon, grape tomatoes	13
County Line Harvest Greens Summer stone fruit, spiced candied nuts crumbled blue cheese	12

SIDES

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

MAINS

Szechwan Glazed Rocky Jr Chicken black beans, steamed thai jasmine rice pineapple salsa	27
Ginger-Lime Salmon cilantro pesto rice, achiote oil, sauteed spinach ginger-lime crème sauce, pan roasted	29
Classically Prepared Petrale Sole beurre blanc sauce, capers, lemon zest whipped potatoes, baby vegetables	28
Seared Scallops on Angel Hair Pasta toybox cherry tomatoes, basil pesto, parmesan wild mushrooms, asparagus	31
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
Carib-Asian Glazed Lamb Chops hoisin, serrano chiles, roasted potato medley	36
Duroc Premium Pork Rib Chop pan roasted, butter whipped potatoes wild mushrooms, brandy, rosemary	29
Farmer's Market Vegetarian Risotto chardonnay, balsamic 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 baby arugula, aged balsamic, meyer lemon wild mushrooms, roasted red peppers	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.