



SMALL PLATES

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| Soup of the Day | 9 |
| Shaking Beef Skewers plum dipping sauce | 18 |
| Burrata di Stefano sunflower seed & parsley pesto spicy coppa salami, crostini | 17 |
| California Ahi Poke° sashimi grade, won tons, avocado | 17 |
| Crispy Calamari calamari steak strips, tempura jalapenos tartar & cocktail sauce | 17 |
| Cal-Asian Chicken Pot Stickers hoisin sauce, cilantro, ginger, noodle salad | 17 |
| Sopressata Salami Flatbread fresh mozzarella, apple, arugula, balsamic | 18 |
| Lemongrass Marinated Chicken marinated chicken, lettuce cups soy, sambol, peanuts, chilis | 17 |
| Tempura Tuna Roll° jasmine rice, wasabi, avocado | 19 |
| Charcuterie & Cheese Platter quince jam, whole grain mustard, crostini just charcuterie 16 just cheese 16 | 28 |
| Steamed Thai Red Curry Mussels fennel, lime, sake, cilantro | 18 |

OYSTERS°

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| Oysters Rockefeller ½ dozen | 21 |
| raw each | 3 |
| raw ½ dozen | 17 |
| brandy cocktail sauce & tequila mignonette | |

SALADS

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| Poached Salmon Salad romaine lettuce, cherry tomato, goat cheese chilled green beans, gem potatoes champagne vinaigrette | 22 |
| Roasted Baby Beet Salad shaved fennel, pecorino, pepitas sherry vinaigrette | 14 |
| The "Wedge" point Reyes blue cheese dressing, pickled onions applewood smoked bacon, grape tomatoes | 14 |
| Southwest Chicken Salad lemon-cumin dressing, tortilla strips, grilled corn black beans, cheddar cheese | 20 |

MAINS

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| Roasted Harissa Chicken achiote cream sauce, roasted garlic mashers seasonal vegetables | 28 |
| Pan Roasted Saffron Salmon spring pea risotto, broccolini saffron cream sauce | 30 |
| Mushroom Ravioli pesto, asparagus, micro greens | 22 |
| Rigatoni Stroganoff mushroom, garlic, cream sauce | 23 |
| Classically Prepared Petrale Sole beurre blanc sauce, capers, lemon zest whipped potatoes, baby vegetables | 29 |
| Idaho Kobe Beef Burger° tillamook cheddar, sriracha aioli add avocado 2 add bacon 2 | 17 |
| Short Rib Pot Roast horseradish crème fraiche, crispy parsnips caramelized cipollini onions, peas & carrots mashers, cabernet sauce | 29 |
| Neiman Ranch Pork Tenderloin° crispy leeks, potato cake, caramelized apples mustard reduction | 30 |
| Eggplant Parmesan ricotta, mozzarella, marinara, basil | 23 |

STEAK°

served with yukon gold potato puree
mushroom demi-glaze, market vegetables

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| 8oz Dry aged Filet Mignon | 39 |
| 12oz New York | 32 |
| 9oz Flat Iron | 29 |
| 16oz Ribeye | 42 |

SIDES

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| Truffle or Sweet Potato Fries | 7 |
| Mascarpone Mashed Potatoes | 9 |
| Caramelized Brussels Sprouts & Bacon | 9 |
| Harvest Greens Salad | 10 |
| Bacon Mac & Cheese | 10 |

*Served raw or cooked to order.
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.