

Small Plates

Caesar Salad* house caesar dressing, parmesan crisp 9

Beet Salad roasted beets, baby greens, gorgonzola, maple cured walnuts, balsamic dressing 13

Heirloom Tomato Caprese heirloom tomatoes, fresh basil, fresh mozzarella 12

Tomato and Watermelon Gazpacho mint, crème fraise and house made worchestershire 8

French Onion Soup aged swiss, parmesan cheese 8

Halibut Crudo* fresh lime juice, smoked sea salt, chive, basil oil 10

Clams* harissa chili paste, white wine, garlic, grilled baguette 16

Thai Papaya Salad* shrimp, peanuts, papaya, lime, chilies, fish sauce dressing 16

Salmon Crudo* avocado, orange, nitsume sauce, scallion, sesame seed, jalapeno, grissini 10

Crab Cake* sriracha aioli, fried baby vegetables 16

Szechuan Pork Belly braised pork belly, bean shoot and jalapeno slaw 13

Oysters* champagne mignonette, cocktail sauce, horseradish 3 each / 27 dozen

Peel & Eat Shrimp* 1/4 Pound 10 1/2 Pound 17

Antipasti Platter chef's selection of cured meats, imported and domestic cheeses, marinated olives, apricot jam, house pickled vegetables, crostini
Half 13 Full 24

Entrée

Grilled Filet* mascarpone mashed potatoes, whole roasted garlic head, chimichurri, snap peas 37

Seared Alaskan Halibut* heirloom tomato and basil salad, crostini, cool salted cucumber broth 32

Roasted Chicken* roasted brussels sprouts, pancetta, apricot vinaigrette 26

Grilled Ribeye* wild mushroom chasseur sauce, whole grain mustard fingerling potato, grilled asparagus 38

House Made Fettucine heirloom tomatoes, chili, arugula, pecorino romano, garlic 17

T-Bone for Two* 24 oz t-bone, 30 year balsamic vinegar, roasted cipollini, roasted fingerlings, grilled asparagus 70

Seared Scallop on Sugarcane Skewer* avocado puree, sautéed seabans, garlic, patty pan squash, balsamic syrup 33

Grilled Rack of Lamb* confit baby carrots, braised beluga lentils, black garlic and ancho chili jus 30

Pan Seared Salmon* broccolini, roasted fennel, arugula, green olive salsa cruda 32

Burger* chipotle yogurt, frisee, bacon jam, pickles, tomato, white cheddar 17

Curried Spaghetti Squash Fry Bread middle eastern yogurt, tomato chutney, pickled cucumber, grilled asparagus 18

Sides

Mascarpone Mashed Potato 5 Braised Beluga Lentils 5

Sliced Heirloom Tomato with Salt and Olive Oil 6

Grilled Asparagus with Lemon Zest 6 Sautéed Seabans with Garlic and Balsamic 6

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness
20% gratuity will be added to parties of 8 or more. we are happy to accommodate any allergies or dietary restrictions. Please let your server know how we can help you.