



Dinner

Appetizers

STEAMED ARTICHOKE clarified butter, raspberry vinaigrette, lemon-caper aioli	9	PORK BELLY EGGROLLS	12
ROASTED GARLIC montrachet goat cheese, roasted red peppers, oven roasted olives, grilled baguette	9	CARNE ASADA TACOS	10
CHEESE PLATE assorted cheese, fruit compote, crackers	14	SESAME-CORNMEAL CRUSTED CALAMARI	12
CRAB CAKES blue crab lump meat, roasted pepper rouille, pickled vegetables	15	marinara, basil-citrus aioli, tomato, parmesan	
ELDERBERRY CURED HALIBUT pink peppercorn-horseradish cream, cucumber, pickled onion, capers, charred cucumber oil, house made crackers	12	POBLANO RELLENO	10
		black beans, roasted corn, squash, monterey jack, mole, jalapeño-cilantro crema	

Salads & Soups

CAESAR	8
romaine, white anchovy, focaccia crouton, grana padano cheese	
APPLE & BLUE CHEESE	9
mixed greens, cranberries, tamari pecans, balsamic vinaigrette	
ROASTED BEET CARPACCIO	10
chard, cauliflower, carrot, roasted mushroom, dill crème fraîche, maple-mustard vinaigrette, piñon	
FRENCH ONION SOUP GRATINEE	7
ciabatta, gruyère, fontina	
SOUP OF THE DAY	Marke
chef's daily creation	

Entrées

GRILLED BEEF TENDERLOIN	35	HERB ROASTED CHICKEN BREAST	28
duck fat roasted potatoes, asparagus, red onion strings, port wine demi-glace, tamari-duck fat-brown sugar butter		gorgonzola bread pudding, brussels sprouts, mushroom marsala reduction, sweet potato butter	
GRILLED 14 OZ FOUR DAUGHTERS RANCH RIBEYE	38	CHINESE MAPLE LEAF FARMS DUCK BREAST	29
loaded mashed potatoes, broccolini with white cheddar cream, horseradish-golden beet relish		forbidden black rice stir-fry, cabbage, bok choy, carrot, orange-brown sauce	
RED WINE BRAISED LAMB SHANK	31	STEAK FRITES	19
ratatouille, israeli couscous, basil-mint gremolata, fried parsnips		6 oz grilled flat iron steak, house fries, maître d'hôtel butter, port wine demi-glace	
MANCHEGO STUFFED 10 OZ BERKSHIRE PORK CHOP	28	RED BEET & ARTICHOKE RAVIOLI	21
creamy polenta, saffron-salmorejo sauce, roasted peppers, fried kale chips		butternut squash-sage beurre blanc, pecorino romano, hazelnuts	
PAN-SEARED SCALLOPS	38	MARKET RISOTTO	Marke
fingerling potatoes, haricot verts, charcuterie pan sauce, crispy prosciutto		chef's daily preparation	

20% Gratuity added to parties of 6 or more and to Separate Checks. Thank you.