



- DINNER MENU -

### APPETIZERS

**CONFIT CHICKEN WINGS 15**  
fermented chile, garlic & honey glaze, shaved  
carrots & celery and point Reyes blue cheese

**POTSTICKERS 13**  
chicken, mushroom, scallion & ginger potstickers  
with asian slaw and citrus sweet chili sauce (n)

**BURRATA 16**  
warm fig & shallot jam, marcona almonds,  
micro greens, extra virgin olive oil  
and grilled sourdough (n)

**CARPACCIO\* 14**  
eye of round beef, arugula, watermelon radish, cider  
mustard vinaigrette, capers, parmesan reggiano  
cheese and chipotle aioli

**CALAMARI & SHRIMP 17**  
fried lemon & peppadew peppers with remoulade  
and cocktail sauces (n)

**TARTARE\* 20**  
ahi tuna, ginger ponzu, avocado, garlic,  
chive and rice chips

### SOUPS & SALADS

**FRENCH ONION SOUP**  
cup 7 bowl 10

**LOBSTER BISQUE**  
sherry crème fraiche, chives and shrimp  
cup 8 bowl 10

**HOUSE 11**  
field greens, hearts of palm, grape tomatoes, point  
Reyes blue cheese and champagne vinaigrette

**BIBB 12**  
shaved carrots, radish, herbs, avocado  
and aged sherry vinaigrette

**CAESAR 11**  
roma crunch lettuce, brown butter focaccia  
croutons, miso caesar dressing and  
pecorino romano cheese

**CHOPPED 13**  
arugula, baby kale, napa & red cabbage, apples,  
red onion, duroc bacon, candied pecans, goat cheese  
and pear thyme vinaigrette (n)

### ENTREES

**ANGEL HAIR 24**  
shrimp, scallions and a spicy cajun cream sauce

**MEZZI RIGATONI 23**  
baby heirloom tomatoes, roasted tomato compote,  
garlic, chile flake, torn basil and straciatella

**RISOTTO 32**  
shrimp, lobster, garlic, asparagus, lobster butter,  
parmesan reggiano cheese and thyme

**CATCH OF THE DAY A Q**  
chef's seasonal selection

**MOULES FRITES 24**  
prince edward island mussels, garlic, shallot, white  
wine, cream and hand cut fries

**CRAB CAKES 44**  
jumbo lump blue crab, pan seared, haricot vert,  
marcona almonds, butter, lemon, micro greens and  
roasted garlic aioli

**SALMON 36**  
pan seared norwegian salmon, roasted brussels  
sprouts, thyme scented mushrooms,  
pine nut crumble, pine nut puree  
and truffle balsamic vinaigrette (n)

**CHICKEN 28**  
bell & evans roasted half chicken, haricot vert,  
smoked mushrooms and lemon caper pan jus

**DUROC PORK 32**  
brined 12 oz bone-in chop, crispy polenta cakes,  
wilted spinach, roasted fennel, lemon zest  
and sauce charcuterie

**LAMB\* 40**  
rosemary & garlic marinated australian lamb chops,  
crispy potato pave, wilted spinach and  
rosemary lamb jus

**BURGER\* 18**  
allen brothers' angus beef, tillamook cheddar,  
lettuce, tomato, red onion, bread & butter pickles,  
duroc bacon and lindey's sauce on a  
toasted challah bun with fries

**STEAK FRITES\* 34**  
8 oz. new york strip, house steak sauce, fries with  
rosemary & parmesan reggiano cheese and petite  
arugula salad with herb mustard vinaigrette

**TOURNEDOS OF BEEF\* 42**  
two 4 oz. filets on top of a baguette with bearnaise,  
buttermilk chive mashed potatoes, asparagus  
and onion straws (n)

**FILET\* 52**  
8 oz. filet with demi glace, buttermilk chive mashed  
potatoes and asparagus

**DIRECTOR OF CULINARY**  
BRETT FIFE

**CHEFS**  
JEFFERY TINCHER  
PATRICK KENNEDY

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or  
unpasteurized milk may increase your risk of foodborne illness

(n) contains nuts or has a nut allergen  
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