



- DINNER MENU -

## APPETIZERS

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

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

**BURRATA 16**  
warm fig & shallot jam, macrona 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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