

# STARTERS

<b>Homemade Blue Crab Cake</b>	<b>16</b>
Preserved Lemon Aioli, Baby Greens	
<b>Steamed Clams</b>	<b>13</b>
Garlic, Bacon, Chardonnay	
<b>Ahi Poke</b>	<b>13</b>
Sesame Dressing, Wonton Crisps	
<b>Seared Tuna Tataki</b>	<b>15</b>
Seaweed Salad, Wasabi, Soy Pickled Ginger	
<b>Cheese Platter</b>	<b>13</b>
Selection of Artisan Cheeses Apricot Chutney, Dried Fruit Toasted Raisin Bread	
<b>Sautéed Jumbo Shrimp</b>	<b>16</b>
Sundried Tomatoes, Capers, Olives White Wine Butter Sauce	
<b>Beef Yakitori Skewers</b>	<b>13</b>
Asian Slaw, Soy Glaze	
<b>Soup of the Season</b>	<b>9</b>
Nightly Soup Creation	
<b>Roasted Humboldt Fog Cheese</b>	<b>12</b>
Pickled Red Onion, Pine Nuts Grilled Ciabatta	

# SALADS

<b>Caesar Salad</b>	<b>12</b>
Chopped Romaine Lettuce, Traditional Dressing, Fresh Parmesan, White Anchovy Warm Garlic Crouton	
<b>Point Reyes Blue Wedge</b>	<b>12</b>
Baby Iceberg, Bacon, Point Reyes Blue Cherry Tomatoes, Red Onion House Made Dressing	
<b>Summer Berry Salad</b>	<b>12</b>
Summer Berries, Pistachios, Vella Dry Aged Jack, Strawberry Balsamic Vinaigrette	
<b>Roasted Beets and Redwood Hill Farms Bucheret</b>	<b>12</b>
Field Greens, Candied Walnuts Citrus Vinaigrette, Balsamic Reduction	
<b>Simple Greens</b>	<b>11</b>
Oven Roasted Tomatoes, Pine Nuts Parmesan, Red Wine Balsamic Vinaigrette	

## MAIN

**Crispy Ahi Tuna** 28

Brick Pastry, Buckwheat Soba Stir Fry

**Brined Roasted Chicken** 24

Fingerlings, Braised Greens, Organic Mushrooms  
Reduced Chicken Jus

**Kurobuta Pork Chop** 32

Grilled Peach, Weiser Farm's Baby Potatoes, Bacon  
Caramelized Onions, Patty Pan Squash

**Grilled Filet Mignon** 36

Blue Cheese Mashed Potatoes, Grilled Asparagus, Demi-Glace

**14oz Grilled Rib Eye** 37

Loaded Mashed Potatoes, Baby Carrots, D1 Sauce

**Grilled Swordfish** 28

Charred Cauliflower, Heirloom Beans, Roasted Garlic  
Tomato Caper Relish

**Grilled Pork Tenderloin** 28

Pickled Radish, Hominy, Cabbage, Cumin Scented Broth

**Seared Sea Scallops** 30

Angel Hair, Corn, Truffle, Asparagus, Cherry Tomatoes



**Pan Roasted Halibut** 30

Frisee, Weiser Farm's Potatoes, Heirloom Tomato Antiboise

**Grilled Salmon** 27

Polenta Cake, Local Rocket, Baby Squash  
Organic Mushroom Broth



**Blackened Mahi Mahi** 26

Charred Corn and Jicama Salad, Avocado Puree



**Wheat Penne Pasta** 19

Mushrooms, Broccolini, Brussel Sprouts, Pomodoro Sauce

**Seafood Arrabiata** 26

Market Fresh Fish, Rigatoni, Stewed Tomatoes, Peppers  
Zucchini, Pine Nuts

## SIDES

**Sautéed Greens** 7

Spinach, Swiss Chard

**Grilled Jumbo Asparagus** 8

Toasted Hazelnuts

**Local Organic Exotic Mushrooms** 8

Garlic, Thyme

**Weiser Farm's Baby Potatoes** 7

Caramelized Onions, Bacon

**Home Style Mashed Potatoes** 7

Yukon Potatoes, Chives