

## SOUPS

San Francisco Clam Chowder  
8

Cucumber Soup  
*Dungeness Crab & Sweet Corn Crostini*  
10



## STARTERS

Petite Dungeness Crab Cakes  
*Poblano Cream*  
14

Seared Day Boat Scallops  
*White Bean Hummus, Cucumber Salsa*  
12

Crisp Calamari  
*24 hour Tomato Ragout*  
11

Crisp Flatbread  
*3 Onion Confit, Smoked Tomato, Garlic Crème, Arugula Salad*  
12



## SALADS

Classic Caesar  
*Shaved Reggiano Cheese, White Anchovies*  
12

Heirloom Tomato Salad  
*Fresh Mozzarella, Pancetta Chip, Baby Mache*  
14

Field Greens  
*Roasted Tomatoes, Pt. Reyes Bleau Cheese  
Vanilla Honey Vinaigrette*  
12

## ENTREES

### Steak 36

*USDA Prime NY Strip, Gilroy Garlic Fries*

*A Bay Area Take on a Bistro Classic*

36

### Balsamic Grilled Skirt Steak

*White Cheddar Mashed, Caramelized Onion Compote*

30

### Pancetta Wrapped Pork Tenderloin

*Chorizo White Bean Ragout, Melted Cabbage*

30

### “Chicken Under a Brick”

*Crispy Chicken, Smoked Cheddar Mac & Cheese Gratin*

28

### Today’s Catch

*Choice of:*

*Blackened, Sautéed, or Grilled*

*Toy Box Mushrooms, Creamy Orzo*

Market Price

### BBQ Loch Duart Salmon

*Jalapeno Cornbread Stuffing, Roasted Corn Relish*

30

### Pan Seared Day Boat Scallops

*Butternut Squash Ravioli, Sage Jus*

*\*\*\*Can Be Prepared as a Vegetarian Dish\*\*\**

32



*Executive Sous Chef Enrico Carpio*

**18% service charge is included for parties of 6 or more**

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.*