

DINNER MENU

STARTERS

- Roasted Early Girl Tomato Soup**, Petit Basque Grilled Cheese Sandwich 12.00
Classic Caesar Salad, Hearts of Romaine, Reggiano Parmesan, Spanish Anchovies 10.00
Mixed Organic Field Greens, Summer Stone Fruits, Mountain Gorgonzola
Caramelized Walnuts, Aged Sherry Vinaigrette 14.00
Mozzarella di Buffala, Heirloom Tomato, Fresh Basil, Garlic Poached Baby Artichoke
Extra Virgin Olive Oil, Balsamic Syrup, Sea Salt Crostini 16.00
Dungeness Crabmeat and Shrimp Louis, Classic Louis Dressing, Avocado
Sweet Gem Lettuce, Quail Egg, Piccolo Crostini 18.00
Pan Seared Diver Scallop, Cornmeal Pancake, Lobster-Truffle Butter
Fava Beans, Wild Arugula, Meyer Lemon-Chive Vinaigrette 16.00
Braised Short Rib, Crispy Garlic Polenta, Browned Gorgonzola 15.00

Entrées

~Antelope Pairing~

- Pan Seared Saddle of Black Buck Antelope**, Creamy White Corn Polenta,
Vanilla Roasted Peach, Wild Huckleberry, Crispy Plantain 38.00
Rack of Lamb with a Rosemary Rub Apricot-Pistachio Red Quinoa, Roasted Vegetables
Cracked Pepper-Zinfandel Sauce 38.00
Roasted Chicken Breast "Putanesca", Olives, Tomatoes, Anchovy-Caper Butter 29.00
Pan Seared Angus Steak, Gorgonzola Butter, Garlic Mashed Potatoes
Grilled Portobellini Mushroom, Whiskey Pan Jus
Hanger Steak 34.00 Filet Mignon 44.00
Sautéed Petrale Sole, Olive Oil Crushed Yukon Potatoes, Roasted Shallot, French Beans
Meyer Lemon Mousseline 28.00
Pan Roasted Alaskan Halibut, Heirloom Golden Gazpacho Vinaigrette
Crispy Chorizo, Avocado Crema 30.00
Summer Niçoise Salad, Pepper Crusted Ahi Tuna Seared Rare, Greens, Grilled Potato,
Haricot Vert, Lemon-Caper Vinaigrette 26.00
Spaghettini with Oven Dried Cherry Tomatoes, Thyme, Hot Pepper and Shaved
Pecorino Cheese 18.00 Add Prawns 28.00
Parmesan Risotto, Roasted Tomatoes, Garlic Poached Baby Artichokes
Castelvetrano Olive Vinaigrette 25.00

Executive Chef Gloria Ciccarone-Nehls

18.5% Gratuity added for parties of 6 or more

To ensure a relaxing experience for all our guests, kindly refrain from cell phone usage