

## CEVICHE & CRUDO

**Seafood Ceviche 17**  
Shrimp, Scallop, Sea Bass, Lime

**Yellowfin Crudo 18**  
Grapefruit, Jalapeno, Garlic

## CELLAR SELECTIONS

## RAW BAR

**Oysters on the Half Shell**  
East and West Coast 6 / 18  
Selections 12 / 34

**Shrimp Cocktail**  
U15 Jumbo Baja 3 / 12  
6 / 20

## SHARES

**Truffle Fries 8**  
Parmegiano, Parsley

**Hummus 8**  
Caramelized Onion Flatbread

**Castelvetrano Olives 7**  
Rosemary, Thyme, Lemon Zest

**Caramelized Brussel Sprouts 8**  
Bacon Vin, Pickled Mustard Seeds

**Artichoke & Spinach Dip 13**  
Cheddar, Crème Fraiche, Warm Pita

**Steamed PEI Mussels 17**  
Garlic, White Wine, Herb Butter Bread

**Sonoma Sliders 13**  
Cheddar, Jalapeno Relish, Harissa Aioli

**Bacon Wrapped Dates 10**  
Marcona Almond, Blue Cheese, Balsamic

**Arrancini 10**  
Saffron Risotto, Goat Cheese, Tomato

**Chef Jefferson's Meatballs 12**  
Housemade Marinara, Shaved Parmesan

## SALADS

**Farmer's Market Chopped 14**  
Organic Boston Bibb Lettuce, Kalamata  
Olives, Garbanzo Beans, Bacon, Bleu  
Cheese, Red Onion, Cherry Tomatoes, Red  
Wine Vin

**Organic Baby Spinach Salad 14**  
Dates, Spiced Walnuts, Red Onion, Feta  
Cheese, Honey Sumac Vinaigrette

**Kale & Endive 14**  
Crumbled Bleu Cheese, Candied Pecans,  
Shaved Pears, Cranberry Balsamic  
Vinaigrette

**Beet & Apple Salad 14**  
Organic Baby Arugula, Frisee, Hazelnut,  
Avocado, Yogurt-Mint Lime Dressing

**Classic Caesar Salad 14**  
Organic Baby Romaine, House Made  
Croutons, Shaved Parmesan

## CHEESE & CHARCUTERIE

**Cheese & Fruit Plate 18**

**Cheese & Charcuterie Plate 24**  
toasted baguette, fig compote,  
spiced almond, local grapes

**Pick (3) Charcuterie Meats**  
Calabrese, Canada  
Soppressata, Canada  
Coppa, Italy  
Prosciutto, Italy

**Pick (3) Cheese**  
Hopscotch Cheddar, California  
Bermuda Triangle, California  
Manchego, Spain  
Gorgonzola, Italy

## SOUPS

**Creamy Tomato Bisque 7**  
Housemade Crouton, Olive Oil

**New England Clam Chowder 9**  
Herb Butter Bread

## PIZZA OVEN

**Margherita 16**  
Cherry Bocconcini Mozzarella, San Marzano Tomatoes, Basil

**Garden 18**  
Wild Button Mushrooms, Mozzarella, Ricotta, Arugula, Truffle Oil

**Sausage & Pepperoni 18**  
Spicy Calabrese, Fennel Pork Sausage, San Marzano Tomato,  
Mozzarella

**Butternut Squash 17**  
Candied Bacon, Caramelized Onions, Mozzarella, Ricotta

**Smoked Salmon 20**  
Pickled Red Onions, Fried Capers, Fresh Herbs, Dill-Cream Sauce

## DINNER

**Grilled King Salmon 26**  
Warm Quinoa Tabbouleh, Lemon Vinaigrette

**Pan Roasted Wild Chilean Sea Bass 35**  
Lemon Barley, Artichoke, Parmesan

**Seared Diver Scallops 34**  
Saffron Risotto, Crème Fraiche, Pomegranate Molasses

**Grilled Swordfish Skewers 24**  
Wild Rice, Housemade Chermoula Sauce

**Cioppino 29**  
Clams, Mussels, Shrimp, Scallop, Whitefish, Tomatoes,  
Garlic Bread

**Niman Ranch Bone-In Pork Chop 32**  
Whipped Mash Potatoes, Mushroom-Bacon Cream

**Grilled Lamb T-Bone 36**  
Sumac Rub, Sweet Potato Pave, Asparagus, Mint Demi

**Coffee Rubbed Prime Filet Mignon 46**  
Heirloom Baby Carrot, Cipolini Onion, Crispy Wild Mushroom,  
Cabernet Reduction

**Braised Beef Short Ribs 32**  
Sweet Potato Puree, Haricover, Crispy Shallot, Red Wine Jus

**Half Roasted Mary's Free Range Chicken 28**  
Roasted Baby Squash, Cremini Mushroom, Natural Jus

**Chef's Daily Catch of the Day MP**  
Special Preparation by Chef

## PASTA BOWLS

**Pappardelle with Sausage Fennel Ragout 22**  
Kale, Aged Parmigiano, Parsley

**Primavera Pasta 20**  
Broccolini, Roasted Bell Peppers, Blistered Tomatoes,  
Fresh Herbs

**Spaghetti al Carciofi 21**  
Baby Artichoke, Capers, Lemon, Chili Flakes, Aged Parmesan

**Linguini with Manila Clams & Baja Shrimp 29**  
Shallots, Garlic, White Wine, Panko

**Filet Tenderloin Stroganoff 24**  
Slow cooked Filet Mignon, Button Mushrooms, Crème Fraiche

## SIDES

**Grilled Asparagus 8**  
Lemon Vin, Chives

**Whipped Potatoes 8**  
Chives, Olive Oil

**Garlic Sautéed Spinach 8**  
Sea Salt, Crispy Garlic, Olive Oil

**Quinoa Tabbouleh 8**  
Lemon Vin, Parsley, Sea Salt

Please let us know if you have any dietary restrictions or food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.

A 3% charge is added to all checks to cover the cost of offering health care coverage to our employees. Thank you for supporting a happier and healthier staff.