



Appetizers

Summer Bruschetta

Herb and Black Pepper Crusted Goat Cheese, Swank Farms Hairloom Tomatoes, Kalamata Olives, Roasted Garlic, Balsamic Glaze, Crostini, Basil Oil
(Vegetarian) (Contains Dairy, Gluten)

18

Tuna Carpaccio**

Thinly Sliced Grade 1 Ahi Tuna, Heart of Palm, Coconut Milk, Jalapeño Dressing, Micro Wasabi, Sprouts, Caviar, Japanese Mayonnaise, Furikake, Crispy Capers

21

Fried Green Tomatoes

Breaded and fried green tomatoes, buffalo mozzarella, red bell pepper and shishito sofrito, red pepper coulis, basil oil, frisee
(Contains Dairy, Gluten)

16

Lamb Lollipops

Korean-Style Lamb with a Plum Gochujang Glaze and Miso Sauce
(gluten-free, dairy free)

24

Meat & Cheese for 2

Chef Selection of Cured Meat and Gourmet Cheese, Fresh and Dried Fruit, Porcini Pate, Sliced Sourdough
(Contains Dairy, Gluten)

32

Crab Cake

One 3oz Jumbo Lump Crab Cake. Served with Fresh Herbed Slaw, Chipotle Aioli
(Contains Dairy, Gluten)

19

Sweet Heat Flatbread

Galic Flatbread, Swank Farms Peaches, sweet Italian sausage, burrata cheese, Calabrian Chile and garlic spread, honey drizzle, basil
(Contains Dairy, Gluten)

19

Baked Brie

Brie Cheese Baked in Phyllo Dough, House Made Apricot Cherry Chutney with Crostini
(Contains Dairy, Gluten)

18

We use locally sourced, organic ingredients in all of our salads. Feel free to ask your server to add the protein* of your choice to your dish.

Salads

Corn and Apricot Salad

Arugula, crispy quinoa, Pinnacle Farms Grilled Corn, B & R Farms Grilled Apricots, Swank Farms cherry tomatoes, red pepper vinaigrette, parmesan cheese
(Contains dairy)

16

Beet Salad

Beet Carpaccio, Baby Beets, Arugula, Oranges, Honey Citrus Vinaigrette, Pank Crusted Goat Cheese, Balsamic Glaze, Candied Walnuts
(Contains Nuts)

16

Caprese Salad

Slices of Swank Farms Heirloom Tomatoes, Mozzarella Cheese, Fresh Basil, Peach Vinaigrette
(Contains Dairy)

15

Caesar Salad

Romaine Lettuce, Traditional Caesar Dressing, House Made Croutons, Parmigiana Reggiano Cheese
(Contains Eggs)

15

Entrées

Iberian Pork Tenderloin

House-made cherry chutney stuffing, served with cherry BBQ sauce. Accompanied by Swank Farms summer squash and blistered shishito peppers, pork jus and garnished with pickled cherries and red onion.
(Contains Dairy)

38

Short Ribs

Red Wine Braised Boneless CAB Beef Short Ribs, Mashed Potatoes, Demi-Glaze, Fresh Herbs
(Contains Dairy)

36

Steak Diane*

8 oz Certified Black Angus Fillet Mignon, Mashed Potatoes, Sauteed Mushrooms, Cognac Sauce, Fried Oyster Mushrooms
(Contains Dairy)

64

Ribeye*

14 oz Harris Ranch Certified Angus Boneless Ribeye, Smoked Blue Cheese Butter, Caramelized Cipolini Onions, Green Garlic Puree, Espresso Merlot Sauce
(Contains Dairy)

61

Seafood Special

Fresh, wild caught market catch, California Succotash, Corn Sabayon foam, jalapeno gel, sea bean garnish
(Contains Dairy)

MP

Scallops can be added to any dish, please ask your server

22

Apricot Chicken

Mary's Free-Range Organic Airline Chicken Breast, Parmesan Risotto, Apricot Demi-Glaze
(Contains Dairy)

28

Salmon*

Pacific King Salmon, Crispy Skin, Ancho Celery Root Puree, B&R Farms Apricot and Almond Black Rice, Peruvian Cilantro Sauce, Swank Farms Swiss Chard
(Contains Dairy, Gluten, Nuts)

32

Chicken Marsala

Mary's Free-Range Organic Airline Chicken Breast, Pancetta, Mushrooms, Marsala Cream Sauce. Served Over Pappardelle Pasta
(Contains Dairy, Gluten)

26

Basil Ravioli Primavera

Spring Vegetables and Ricotta Cheese Stuffed Ravioli, Basil Lemon Sauce, Bread Crumb Gremolata
(Contains Dairy, Gluten)

28

Shellfish Rissotto

Saffron Shellfish Risotto
Saffron-infused risotto, crab, calamari, shrimp, seared scallops. Crème fraiche and lemon zest garnish.
(contains shellfish and dairy) (gluten free)

39

Sides

Seasonal Vegetables

10

Mashed Potatoes

10

Garlic Broccolini

11

Lemon Parmesan Risotto

18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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20% Gratuity will be added for parties of eight or more.