



Appetizers

The Perfect Starter

Tangerine marinated spicy Olives, Manchego Cheese & Spanish Chorizo
(Contains Dairy)

Crab Stack

Grilled Halloumi cheese, braised radicchio, crostini
(Contains Shellfish)

Spring Bruschetta

Herb and black pepper crusted goat cheese, marinated Swank Farms Heirloom Tomatoes, Kalamata Olives, roasted garlic, balsamic glaze, crostini, basil oil
(Vegetarian) (Contains Gluten, Dairy)

Tuna Carpaccio**

Thinly sliced Grade 1 Ahi Tuna, hearts of palm, coconut milk jalapeño dressing, micro wasabi sprouts, Caviar, Japanese mayonnaise, furikake, crispy capers
(Contains Eggs)

Thai Watermelon Soup

Pinnacle Farms watermelon and lemongrass soup, compressed watermelon, salt cured scallop, cilantro, lime, black lava salt

Arancini

Deep fried parmesan Risotto, Pinnacle Farms Red Pepper coulis, Extra Virgin Olive Oil, Crushed Black Pepper, Micro Basil (Contains Pork, Dairy)

Meat & Cheese for 2

Thinly sliced cold filet mignon, smoked Salmon, Humboldt Fog Cheese, Porcini Pate, horseradish cream cheese, caper berries, pickled vegetables, crostini
(Contains Gluten, Dairy)

Sugar Snap Peas

Swank Farms roasted sugar snap peas, harissa, sheep's feta, macadamia nuts, dill, grilled lemon
(Contains Shellfish, Gluten)

Salads

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 enjoy your salad as an entrée.

Beet Salad

Beet carpaccio, baby beets, arugula, oranges, honey citrus vinaigrette, panko crusted goat cheese, balsamic glaze, candied walnuts.

Grilled

LJB Farms Cantaloupe, Swank Farms heirloom tomatoes, burrata, basil, peach vinaigrette, basil oil

House Salad

Organic mixed greens, carrots, cucumbers, grape tomatoes, artichoke hearts, SJO house dressing

Entrées

Pork Belly

Slow braised Snake River Farms Kurobuta pork belly, Pinnacle Farms Butternut Squash puree, BNR Farms Apricot and Andy's Orchard Peach chutney, porcini broth
(Contains Dairy) (Gluten Free)

Apricot Chicken

Mary's Free Range, organic airline chicken breast, parmesan risotto, apricot demi-glace
(Contains Dairy) (Gluten-Free)

Short Ribs

Red wine braised boneless CAB beef short ribs, mashed potatoes, demi-glaze, fresh herbs
(Contains Dairy) (Gluten-Free)

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 Nuts, Dairy, Gluten)

Steak Diane*

8-ounce Certified Black Angus Filet Mignon, mashed potatoes, sauteed mushrooms, cognac sauce, fried oyster mushrooms
(Contains Dairy) (Gluten-Free)

Alaskan Halibut

Wild, line caught halibut fillet, lemon parmesan Risotto, romesco sauce
(Contains Dairy) (Gluten-Free)

Ribeye*

20 oz Certified Angus Bone In Ribeye, potato gratin, compound butter, horseradish cream, black salt, caramelized cipollini onions
(Contains Dairy) (Gluten-Free)

Chicken Marsala

Mary's Free Range, organic airline chicken breast, pancetta, mushrooms, Marsala Cream sauce served over pappardelle pasta
(Contains Gluten)

Lamb Chops*

Harissa marinated ½ rack of lamb, sauteed red cabbage, mint sour cream
(Contains Gluten, Dairy)

Sides

Glazed Carrots

Honey, thyme, smoked paprika yogurt sauce

Crab Macaroni & Cheese

Toasted breadcrumb-topping

Roasted Squash Medley

Butter, lemon, parsley

Garlic Broccolini

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

***This dish is served undercooked and may contain raw ingredients, consuming raw and lightly cooked seafood poses a risk of foodborne illness, especially if you have certain medical condition*