

Appetizers

Cheese & Crackers

Fig jam, Pistachio cranberry goat cheese, Manchego cheese & crackers (Contains Dairy)

Bruschetta

Toasted Focaccia with Lemon Ricotta, Sundried Tomatoes, Olives, Capers garnished with Chives. (Vegetarian)(Contains Gluten, Dairy)

Arancini

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

Meat & Cheese for 2

Thinly sliced cold filet mignon, smoked Salmon, Humboldt Fog Cheese, Porcini Pate, caper berries, Spanish Chorizo, Tangerine Olives & Prosciutto, sliced sourdough (Contains Gluten, Dairy)

Grilled Halloumi

Grilled Halloumi cheese, Caponata, Pine Nuts, Parsley, Crostini (Contains 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)

Mango Flat Bread

Garlic Naan with fromage Blanc, fresh mango, arugula, pomegranate seeds, pomegranate reduction (Contains nuts)

Scampi

Grilled Shrimp, rich garlic butter sauce, fried artichoke heart, white wine, fresh herbs, lemon, toasted crostini. (Contains Shellfish, Gluten)

Salads

We use locally sourced, organic ingredients in all 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

Winter Panzanella Salad

Seasoned croutons, backed apples, Frisse, Radicchio Apple cider vinaigrette

House Salad

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

Apple and Squash Salad

Local granny smith apples and delicata squash, arugula, dried cranberries, burrata cheese, orange and pumpkin oil vinaigrette, toasted pumpkin seeds.

Entrées

Pan Seared Scallops

Seared Scallops served with Butternut Puree, Black Garlic Velouté, crispy Prosciutto, Preserved Lemon, sauteed Swiss Chard (Contains Seafood)

Scallops Can be added to any dish, please ask your Server

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)

Black Cod

Wild, line caught Black Cod Filet, Spanish pepper & white bean stew, Romesco (Contains Dairy) (Gluten Free)

Ribeye*

20 oz Certified Angus Bone in Ribeye, Fingerling Potatoes, smoked blue cheese butter, caramelized cippolini onions (Contains Dairy) (Gluten Free) Add Seared Scallops

Chicken Marsala

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

Pork Belly

Slow braised Snake River Farms Kurobuta pork belly, Butternut Squash puree, cranberry chutney, Brussel sprouts and apple sauté, porcini sauce

Lamb Chops*

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

Sides

Garlic Mushrooms

Porcini Carbonaro

Seasonal Vegetables

Mashed Potatoes

Garlic Broccolini

Lemon Parmesan Risotto