



Appetizers

Spring Bruschetta

Herb and black pepper crusted goat cheese, marinated sundried 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)

Arancini

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

Kiwi And Shrimp Aquachile

Shrimp marinated with, kiwi, celery, jalapeno, red onion, cilantro, and lime juice. Served on house made plantain chips.
(Contains Shellfish, Gluten)

Meat & Cheese for 2

Chef selection of cured meat and gourmet cheese, Fresh & dried fruit, porcini pate and sliced sourdough
(Contains Gluten, Dairy)

Crab Cake

One 3oz Jumbo lump Crab cake, served with Fresh herbed slaw, chipotle aioli
(Contains Gluten, Dairy)

Mango Flatbread

Garlic Naan with Brie Cheese, Fresh Mango, arugula & Pomegranate reduction
(Contains Gluten, Dairy)

Baked Brie

Brie Cheese baked in Phyllo dough, house made apricot cherry chutney with crostini
(Contains Gluten, Dairy)

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 salads

Salads

Artisan Spring Salad

Red leaf lettuce, peas, snow peas, asparagus, pickled radish, artichoke hearts, Pesto Green Goddess Vinaigrette, toasted pine nuts

Caprese Salad

Slices Swank Farms heirloom tomatoes, mozzarella cheese, fresh basil, peach vinaigrette.

Beet Salad

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

House Salad

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

Entrées

Pork Chop

14oz Frenched Bone-in Chop, roasted onion, and cherry puree, mustard beurre Blanc, seasonal vegetables, herb oil

(Contains Dairy) (Gluten Free)

Short Ribs

Red wine braised boneless CAB beef short ribs, mashed potatoes, demi-glaze, fresh herbs

(Contains Dairy) (Gluten Free)

Steak Diane*

8-ounce Certified Black Angus Filet Mignon, mashed potatoes, sauteed mushrooms, cognac sauce,

fried oyster mushrooms

(Contains Dairy) (Gluten Free)

Ribeye*

20 oz Certified Angus Bone in Ribeye, smoked blue cheese butter, caramelized cipolini onions, green garlic puree,

espresso merlot sauce

(Contains Dairy) (Gluten Free)

Alaskan Halibut

Wild Alaskan Halibut, apricot habanero sugo, saffron risotto, muddica

(Contains Dairy) (Gluten Free)

Apricot Chicken

Mary's Free Range, organic airline chicken breast, parmesan risotto, apricot demi-glaze

(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)

Chicken Marsala

Mary's Free Range, organic airline chicken breast, pancetta, mushrooms, Marsala Cream sauce

served over pappardelle pasta

(Contains Gluten Contains Dairy)

Basil Ravioli Primavera

Spring vegetables and ricotta cheese stuffed ravioli, basil lemon sauce, bread crumb gremolata

(Contains gluten & Dairy)

Scallops can be added to any dish please ask your server

Sides

Seasonal Vegetables

Garlic Broccolini

Mashed Potatoes

Lemon Parmesan Risotto

*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

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