

SOUPS + SALADS

HARVEST CAESAR SALAD

gem lettuce, “everything spice” croutons
red onion, harvest caesar dressing, parmesan

CHOPPED VEGETABLE SALAD

seasonal raw vegetables
buttermilk bleu cheese, mustard vinaigrette
GF/V

ROASTED BEET SALAD

candy striped beets, goat cheese, honey sherry
vinaigrette, pistachios GF/V

VICHYSOISE

potato leek, brioche croutons, chive oil GF/V



APPETIZERS

HARVEST NAAN BREAD

smoky eggplant, red pepper hummus
cucumber yogurt

SALT & PEPPER FRIED SHRIMP

jalapeño, garlic crunch, chile lime mayo

CHEF’S SELECT RAW OYSTERS*

Half Dozen / Baker’s Dozen

cocktail sauce, champagne mignonette GF

YELLOWTAIL CRUDO*

aji amarillo aguachile, persian cucumber
charred onion GF

PORK BELLY LETTUCE WRAPS

crispy skin, pickled radishes, lemongrass
sambal

BRAISED LAMB PAPPARDELLE

calabrian chile, broccolini, demi-sec tomatoes

GRILLED OCTOPUS

charred onion purée, olive gremolata
cucumber, yuzu GF

SHRIMP COCKTAIL

jumbo gulf shrimp, lemongrass, remoulade
sriracha cocktail sauce GF

ARTISANAL CHEESE BOARD

four selections of artisanal cheese
seasonal preserves, walnut bread

FLATBREAD

prosciutto, brie, almonds, seasonal fruit

LAND + SEA

8 OZ. PRIME FILET MIGNON*

roasted garlic & herb compound butter GF
choice of sauces: red wine, bourbon, béarnaise
ADD HALF LOBSTER

GRILLED RIBEYE STEAK*

porcini & chive compound butter GF
choice of sauces: red wine, bourbon, béarnaise
ADD HALF LOBSTER

HANGER STEAK*

(served medium rare)
chimichurri, crispy shallot GF

GRILLED HALF CHICKEN

citrus marinade, chipotle pepper
mixed herbs GF

PORK CHOP

spring pea salad, scallion, gochujang GF

SIDES

CRUSHED POTATOES

butterball potatoes, chive
arbequina olive oil GF

SAUTÉED MUSHROOMS

parmigiano-reggiano, aged balsamic GF

SHISHITO PEPPERS

citrus ponzu, bonito flake GF

FARMER’S MARKET VEGETABLES

seasonal sautéed veg, turmeric yogurt GF

WILD ISLES SALMON*

seasonal vegetables, mixed herbs
tomato beurre blanc GF

GRILLED BRANZINO*

romesco, spinach, salsa verde GF

DAY BOAT SCALLOPS*

green curry coriander sauce,
seasonal vegetables, grilled lime GF

THAI RED CURRY

jasmine rice, kaffir lime, seasonal vegetables
GF/V/VEGAN

BONE MARROW

sea bean gremolata, grilled sourdough

ROASTED BROCCOLINI

calabrian chiles, garlic GF

GRILLED ASPARAGUS

lemon vinaigrette, almond GF

SPRING RISOTTO

mixed mushrooms, seasonal vegetables
parmesan GF/V

*Health District Notice: Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

GF - Gluten Free V - Vegetarian