



dinner

seafood starters

- mini seafood street tacos**
apple cider slaw | cilantro | serrano & chipotle cream 15
- octopus ceviche lettuce cups**
butter lettuce | wakami salad | lemon chive cream 17
- crispy calamari & vegetable plate**
cocktail sauce | tartar sauce | veggies | blistered lemon 16
- the original firecracker ahi tuna roll** (rare)
sesame noodle salad | raspberry chili dip | wasabi 18
- ahi tuna poke plate**
sesame rice canape | avocado | wakame salad | spicy mango chutney 17
- IPA battered mississippi mud bug fritters** (crayfish)
mushrooms | green beans | onions | chipotle aioli 18

soup | salad

(our produce is sourced from local farms when available)

- abalone bisque**
sherry drizzle | chives | sage oil 14
- french onion soup**
herb crostini | melted swiss cheese 12
- farmer's market salad**
bitter greens | tomatoes | tart dried cherries | onions
apples pecans | blue cheese | lemongrass emulsion 12
- tomato & blue cheese wedge**
romaine hearts | bermuda onions | watermelon radish
cucumbers | creamy blue cheese dressing 15
- caesar**
romaine | olive oil croutons | asiago | caesar dressing 13

reef fresh seafood

(our fresh fish responsibly sourced from sustainable sources when available)

- capellini pasta w/ grilled giant prawns**
shaved truffles | fresh group black pepper | tomato | asiago
cheese | fresh basil | garlic | extra virgin olive oil 29
- juniper grilled wild salmon**
roasted field potatoes | braised vegetable | blistered tomato
roasted garlic | alaskan wild roe | saffron aioli 31
- pistachio crusted petrale sole**
sautéed vegetables | wild rice | lemon caper butter sauce 33
- seared dayboat scallops**
saffron & pea risotto | chive beurre blanc | pomegranate
reduction | alaskan roe 36
- seared chilean seabass**
roasted vegetable mirepoix | herb scented couscous | red
pepper butter sauce 48

vegetarian

- impossible burger** (made entirely from plants)
sharp cheddar | pickles | chipotle aioli | fries 19
- portobello mushroom wellington**
caramelized leeks | smoked gouda cheese | braised baby
carrots | mizuna greens | madeira mushroom cream
reduction 18

non-seafood starters

- crispy brussels sprouts**
goat cheese | toasted almonds | balsamic glaze 13
- grilled artichoke**
herb crust | blistered lemon | tarragon aioli 14
- angus beef sliders**
house pickles | aged cheddar | truffle aioli 14
- burrata w/ micro greens**
alaskan wild roe | truffle honey | balsamic glaze | crostini 15
- truffled chicken liver & tart dried cherry pâté**
cornichons | truffle scented mustard | herb crostini 14
- cheesemonger's board**
assorted local and imported cheese | fully loaded w/ chef's
homemade condiments | herb crostini 33

meats | poultry | shanks

- stone pressed boneless half chicken**
asiago cheese polenta | maple glazed butternut squash
portobello & bone marrow gravy 28
- fried chicken board**
whipped potatoes | haricots verts | buttermilk corn bread
southern gravy 26
- braised lamb shank**
asiago & english pea risotto | heirloom carrots
natural jus | crispy onion strings 36
- braised pork shank**
soft asiago cheese polenta | vegetable mirepoix | smoked
bacon bone marrow gravy | crispy onion strings 32
- burger** 1/2 LB (100% angus chuck)
heirloom tomatoes | sharp cheddar | house pickles | roasted
poblano | fries 15 **add-ons:** wild boar bacon 3 | truffle egg 3

steak | chop

(all steaks accompanied with truffle scented field potatoes
braised seasonal vegetables | blistered tomato
roasted garlic | crispy onions strings)

- grilled boneless prime ribeye** (16 oz)
jack daniel's bone marrow reduction 46
- petit filet mignon** (6 oz)
portobello mushroom demi glaze 39
- grilled prime porterhouse** (32 oz)
cabernet & balsamic compound butter 65
- carved new york strip** (14oz)
green peppercorn cream reduction 42

add-on a crab stuffed lobster tail (6oz) 19

prime rib
wednesday nights only
three course dinner
45