

CHILLED
SEAFOOD

SEAFOOD TOWER HALF MAINE LOBSTER, ALASKAN KING CRAB LEGS, WEST COAST OYSTERS,
BAJA SHRIMP COCKTAIL, SALMON GRAVLAX

OYSTERS DAILY WEST COAST SELECTION, COCKTAIL SAUCE, MIGNONETTE

WILD BAJA SHRIMP COCKTAIL CLASSIC COCKTAIL SAUCE, CAPER-LEMON AIOLI

CURED SALMON GRAVLAX PICKLED BEETROOT, RADISH, CUCUMBER, WATERCRESS,
PRESERVED LEMON VINAIGRETTE

APPETIZERS

LUMP CRAB CAKE MICRO HERBS, PEPPER REMOULADE

WAGYU STEAK TARTARE SHALLOTS, PICKLED CUCUMBER, FRIED CAPERS, SMOKED CRÈME FRAÎCHE,
TRUFFLE OIL, CONFIT EGG YOLK, CRISPY POTATO CHIPS

CAJUN SPICED SHRIMP LEMON CREAM, FENNEL, RADICCHIO, FRESNO CHILI, SHRIMP OIL

ROASTED BONE MARROW BRIOCHE, PICKLED SHALLOT, WATERCRESS

FRITTO MISTO CALAMARI, EGGPLANT, RED BELL PEPPERS, ZUCCHINI, SHISHITO PEPPERS, LEMON AIOLI

CANDIED BACON BROWN SUGAR, CHILI FLAKES

BLISTERED SHISHITO PEPPERS YUZU SESAME AIOLI, PICKLED FRESNO CHILI

SOUPS

FRENCH ONION GRATIN GRUYÈRE, BEEF BROTH, CROUTON

SEASONAL SPECIAL ROTATING SELECTION OF FRESH AND SEASONAL INGREDIENTS

SALADS

BABÉ FARM GREENS STRAWBERRIES, LAURA CHENEL GOAT CHEESE, HEIRLOOM TOMATOES,
SPICED CALIFORNIA ALMONDS, CUCUMBER & CARROT RIBBONS, LEMON-SHALLOT VINAIGRETTE

FORK & KNIFE CEASAR ROMAINE, PARMIGIANO-REGGIANO, SOURDOUGH CROUTONS, CAESAR DRESSING,
MARINATED WHITE ANCHOVY

BABY ICEBERG PECAN WOOD BACON, TOY BOX TOMATOES, PICKLED RED ONIONS, POINT REYES BLUE
CHEESE DRESSING

BURRATA SALAD MARINATED ENDIVE, RADICCHIO, PEAR, TOASTED WALNUTS, AND HONEY PEPPER VINAIGRETTE

- STEAKS -

**PAINTED HILLS
PRIME FILET MIGNON**
PETITE 7oz. | EXECUTIVE 12oz.

CREEKSTONE FARMS NEW YORK STRIP
16oz. DRY AGED NY
CREEKSTONE FARMS RIBEYE
18oz. CENTER CUT
24oz. BONE IN

MIYAZAKI A5 WAGYU
5oz. | 8oz.

- CHEF'S CUTS -

**CREEKSTONE FARMS
TOMAHAWK**
PRIME 48oz.

**RANGER'S VALLEY
AUSTRALIAN WAGYU
NEW YORK STRIP**
14oz.

**CREEKSTONE FARMS
PORTERHOUSE**
PRIME 32oz.

- ADD ONS -

ROASTED GARLIC BUTTER
BEARNAISE
JUMBO LUMP CRAB
BUTTER POACHED ½ MAINE LOBSTER

HORSERADISH CRUST
CHIMICHURRI
SR STEAK SAUCE

POINT REYES BLUE CHEESE
PEPPERCORN
GRILLED SHRIMP
SEARED SCALLOPS

- ENTRÉES -

CHILEAN SEABASS
UMAMI SAUCE,
BRAISED FENNEL

ORA KING SALMON
BUTTERED LEEKS, POACHED OYSTER,
FENNEL, MOILEE SAUCE

SEARED SCALLOP
ASPARAGUS PUREE, MOREL
MUSHROOMS, SAUCE MALTAISE

LOBSTER BUCATINI
MAINE LOBSTER TAIL,
ROASTED CHILI BUTTER,
CHERRY TOMATO,
PECORINO ROMANO

MARY'S FARM CHICKEN
HARISSA GLAZED WITH
CREAMY MINT YOGHURT,
CHARRED LEMON

ROASTED LAMB
BRAISED CABBAGE PUREE,
POTATO GRATIN,
MADEIRA LAMB JUS

BRAISED BEEF SHORTRIB
POTATO GNOCCHI, CHARRED TOMATO,
ENGLISH PEAS,
PARSLEY GREMOLATA

- SHAREABLE SIDES -

ROASTED ASPARAGUS
YUKON GOLD POTATO PUREÉ
GIANT BAKED POTATO
LOBSTER CHEESE CAVATAPPI

RIVERDOG FARMS CREAMED SPINACH
SAUTÉED WILD MUSHROOMS WITH COGNAC
ROASTED BRUSSEL SPROUTS
HONEY SIRACHA GLAZE, SHERRY BRAISED BACON LARDONS,
FRESNO CHILI

EXECUTIVE CHEF: MUFEED ALI | GENERAL MANAGER: MAI LEE VELASQUEZ

WE WILL KINDLY ASK ALL GUESTS REFRAIN FROM USING SPEAKER PHONE OR LISTENING TO AUDIO FROM
THEIR PERSONAL DEVICES WITHOUT HEADPHONES/EARBUDS WHILE INSIDE OF THE DINING ROOMS.

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

