

STARTERS

BUFFALO WINGS 23

celery | carrot | blue cheese or ranch

ASIAN STYLE WINGS 23

celery | carrot | sriracha-habanero ranch

SO-CAL CEVICHE* 27

shrimp & octopus | lemon & lime juice | avocado | cucumber
heirloom tomatoes | onion | cilantro | habanero | tortilla chips

POKE BOWL* 27

sticky rice | tobiko | green onion | toasted garlic | micro cilantro
seaweed | spicy mayonnaise | eel sauce | poke sauce | wonton chip

SALADS

add on to any salad:

seared salmon* 14 | roasted chicken breast 13 | grilled shrimp* 14

COBB SALAD **LS** 23

petite spring mix | grilled chicken | heirloom cherry tomatoes
blue cheese crumble | bacon | egg | avocado
choice of dressing: ranch dressing, blue cheese dressing,
champagne vinaigrette, low fat raspberry vinaigrette

ROASTED BEET SALAD **V LS** 20

petite spring mix | frisée | roasted golden and red beets | kiwi | blood orange
candied pecans | herb goat cheese | champagne vinaigrette



SANDWICHES & BURGERS

served with french fries, garden or caesar salad, or side of fruit | substitute vegetarian beyond burger® patty 2

CLASSIC CLUB 24

roasted turkey | bibb lettuce | bacon | heirloom tomato | rosemary aioli

THE CHEESEBURGER* 24

8oz. burger | special sauce | lettuce | heirloom tomato | onion
choice of swiss, american or cheddar cheese

PASTRAMI SANDWICH 24

marble rye bread | chipotle honey mustard | gruyère cheese
black garlic | pickled fresnos | pickled red onion
cabbage slaw



PASTA

LOBSTER CARBONARA* 34

bucatini | pancetta | peas | parmigiano | herbs

RIGATONI BOLOGNESE 31

bolognese meat sauce | parmigiano | basil

PIZZA

MARGHERITA **V** 22

pomodoro sauce | roasted roma tomato
fresh mozzarella | basil

PEPPERONI 24

pomodoro sauce | mozzarella

ENTRÉES

FILET MIGNON* **LS** 56

potato pavé | seasonal vegetables
potato crisps | rosemary demi-glace

RIBEYE* **LS** 54

potato pavé | seasonal vegetables
charred green onion chimichurri
with minced bell peppers

TUSCAN SALMON* 39

fingerling potatoes | kale | sun dried tomato
foraged mushrooms | saffron cream sauce
black pepper | charred lemon

PAN-FRIED HALIBUT* 42

mango habanero salsa | fingerling potatoes
avocado purée | pickled fresnos
fried shallots | spinach beurre blanc
micro cilantro | charred lemon

JIDORI

CHICKEN BREAST 38

red beet mash | bell pepper & onion
rainbow chard | fava beans
artichoke hearts | fennel | pickled red onion
rosemary demi-glace



DESSERTS

CHOCOLATE DUBAI CAKE **V** 16

kadayif | pistachio crumbles | vanilla bean whipped cream
strawberry sauce | raspberries | gold flakes

HOUSE MADE CARROT CAKE **V** 15

caramel sauce | walnuts | raisins

CRÈME BRÛLÉE **V** 15

seasonal berry garnish

V vegetarian **LS** locally sourced

*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions. Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, dairy, wheat, soybean, peanuts, tree nuts, fish, sesame and shellfish.