

SOUPS AND SALADS

Soup of the Day 4.95 / 6.95

White Bean and Chicken Soup GF/DF 5.50 / 7.50

Roasted poblano, scallion, cilantro

Caesar Salad 8.95

Romaine lettuce ribbons, asiago croutons, shaved parmesan cheese, white anchovies

Steakhouse Wedge BLT 9.50

Baby iceberg wedges, vine ripe tomato, blue cheese crumbles, apple wood bacon, crispy onion straws, blue cheese dressing

Roasted Pear and Baby Arugula Salad GF 9.50

Wild baby arugula, roasted Bartlett pears, candied walnuts, pomegranate, manchego cheese, champagne vinaigrette

Charred Corn Chopped Salad GF/DF 8.95

Grilled sweet corn, tomato, cucumber, celery, Applewood bacon, red onion, avocado, cilantro, Bloody Mary vinaigrette

Spinach and Fennel Salad GF 8.95

Baby spinach, shaved fennel, orange segments, dried cranberries, goat cheese crumbles, toasted pine nuts, cider vinaigrette

Roasted Baby Beet and Burrata Salad GF 9.95

Candy striped and gold beets, burrata cheese, basil, mint, dill, Hatch chile honey vinegar, olive oil

SMALL PLATES

Dungeness Crab Cakes 16.95

Gingered cucumber-red onion salad, Jalapeno tartar sauce

Chicken Potstickers DF 8.95

Pan seared dumplings, sesame, scallions, ponzu dipping sauce

Crispy Shrimp Tempura DF 13.95

Mandarin cabbage slaw, sweet thai chili sauce

Mango Habanero Hog Wings DF 12.95

Crispy slow-braised pork shanks, jicama-carrot slaw, scallions, mango habanero bbq sauce

Classic Shrimp Cocktail GF/DF 16.95

Champagne poached Mexican shrimp, Bloody Mary cocktail sauce, fresh lemon

Open Face Ravioli 11.95

Beef short ribs, herbed ricotta cheese, dried tomato, crispy shallots, micro basil

French Dip Sliders (2) 9.00 (3) 12.95

Shaved ribeye, caramelized onions, horseradish cream, warm pretzel bun

Cowboy Candy 11.95

Baguette crostini, cream cheese, candied jalapeno "jam"

Ahi Poke Tostadas DF (2) 12.95

Yuzu wasabi dressed ahi tuna, fresh cucumber, avocado, sriracha aioli

Spanish Style Mussels GF 12.95

Salt Springs mussels, grilled bilbao chorizo, shaved fennel, tomato, white wine, saffron, butter

Big Ol Meatball 10.95

Beef, pork and veal blend, creamy polenta, San Marzano tomato sauce, parmesan crisp

Seared Day Boat Scallops GF 15.95

Potato corn cake, cilantro citrus sauce

Blackened Tenderloin Flatbread 13.95

Blackened beef tenderloin tips, roasted tomato salsa, micro cilantro, mozzarella cheese, pico de gallo, avocado, sour cream

FROM THE LAND

Mary's Free Range Chicken GF 21.95

Achiote marinated breast, charred corn potato cake, cilantro citrus sauce, red onion escabeche

Braised Beef Short Ribs 25.95

Cauliflower-horseradish puree, balsamic cabernet demi glaze, onion straws

Braised Lamb Shank "Osso Buco" 29.95

Roasted tomato-goat cheese and chive mashed potato, garlic-cabernet braising jus, rosemary gremolata

Duck Tagliatelle Ragout 26.95

Slow cooked duck confit, roasted mirepoix, oyster mushrooms, demi-glaze

Cider-Brined Kurobuta Pork Chop GF 29.95

Sweet potato puree, roasted Brussel sprouts, lardons, maple-bourbon glaze, poblano-apple compote

STEAKHOUSE SPECIALTIES

Char-grilled and served with mashed Yukon gold potatoes, grilled asparagus and roasted tomatoes, finished with red wine butter and black garlic demi glaze

12oz. Prime New York Strip GF 39.00

7oz. Filet Mignon GF 36.00,

8oz. Prime Top Sirloin GF 27.00

16oz. Prime Ribeye GF 41.00

Slow Roasted USDA Prime Rib GF

Friday and Saturday Evenings Only

Loaded baked potato, seasonal vegetables, au jus, creamy horseradish

Petit (8oz.) 27.95 Full (14oz.) 38.95

FROM THE SEA

Shrimp Pesto Bucatini 25.95

Oven roasted tomato, peas, basil pesto, shaved parmesan

Cedar Plank Scottish Salmon GF/DF 24.95

Brown sugar-coriander cured, French lentils, butternut squash, Brussel sprouts, pomegranate glaze

Day Boat Scallops GF 32.95

Potato, Applewood bacon, corn, haricot vert, truffle-porcini sauce

California Striped Bass GF 24.95

Wild rice medley, sauteed market vegetables, tomato-olive and citrus salad, Dijon, tangerine oil

Oregon Black Cod 26.95

Steamed bamboo rice, sauteed market vegetables, miso butter sauce, pickled red onion, pomegranate

SIGNATURE SANDWICHES

All sandwiches are served with choice of French fries, sweet potato fries, fruit or coleslaw

B.O.M. - French Onion Burger 14.95

Half-pound American Wagyu patty, caramelized onions, Gruyere cheese, Dijon aioli

(Turkey patty available upon request)

Filet Mignon Sandwich 15.95

Grilled tenderloin medallions, wild mushrooms, caramelized onions, wild baby arugula, smoked cheddar cheese, black garlic-peppercorn aioli, warm baguette