

SOUP	GAZPACHO bay shrimp, crème fraîche, cilantro			5.75 / 7.00
	DAILY SOUP			5.50 / 6.75
SALAD	ORGANIC GARDEN GREENS candied walnut, honey sherry vinaigrette, blue cheese or goat cheese			8.75
	CAESAR SALAD heart of romaine, anchovies, focaccia croutons, parmesan			9.75
	WHITE PEACH SALAD arugula, caramelized onions, goat cheese, white balsamic vinaigrette			10.00
	BLUE CHEESE WEDGE butter lettuce, red onion, tomato, bacon, fried garlic chips			10.25
	BABY SPINACH SALAD shaved red onion, pancetta, shaved parmesan, raspberry vinaigrette			9.75
	HEIRLOOM TOMATO SALAD buffalo mozzarella, basil, fig balsamic glaze, sea salt			13.75
SHARE	ALMOND ENCRUSTED BRIE balsamic onions, roasted garlic, pineapple jalapeño chutney			9.50
	SEARED POTSTICKERS pork, cilantro pesto, chili aioli & soy glaze			9.50
	CALIFORNIA ARTISAN CHEESE PLATE today's selection served with accompaniments			13.75
	STEAMED MUSSELS bacon, garlic, saffron, tomato, white wine, scallions, grilled sourdough			13.50
	DUNGENESS CRAB CAKE scallions, thyme, mache, tomato, lemon aioli			8.75
	WILD BOAR RIBS blackberry ancho chili barbeque sauce			10.75
	SPICY TUNA POKE pickled cucumber, avocado, micro greens, sriracha, wonton crisps			13.25
	CRISPY JAMAICAN SPICED CALAMARI tatsoi, jicama, toasted cashews			13.00
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	FRUITS DE MER PLATTER served with fresh lemon, cocktail sauce & atomic horseradish			
	chilled half lobster tail	10.75	citrus poached colossal prawns	13.75
	7 oz king crab legs	14.25	oyster	2.25
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PIZZA	MARGHERITA PIZZA garlic, mozzarella, roma tomatoes, basil, balsamic reduction			14.25
	SAUSAGE AND PEPPERS red onion, bell peppers, tomato sauce, mozzarella			14.00
PASTA	ANGEL HAIR PASTA AND PRAWNS tomatoes, basil, garlic, extra virgin olive oil			11.25 / 18.75
	ARTICHOKE & SUNDRIED TOMATO RAVIOLI cilantro infused tomato sauce, watercress			9.75 / 15.75
	SUMMER CHICKEN FETTUCCHINE heirloom tomatoes, arugula pesto cream sauce			17.00
MAIN	ANGUS CHUCK BURGER blue cheese sauce, caramelized onions, smoked bacon, fries			16.00
	FILET MIGNON celery root puree, cipollini onion and mushroom ragout, fried leeks			29.50
	OVEN ROASTED HALIBUT tarragon risotto, heirloom carrots, sundried tomato beurre blanc			28.25
	MAPLE LEAF DUCK BREAST buttered leeks, couscous, red swiss chard, cherry demi glace			25.75
	PETITE NEW ZEALAND LAMB RACKS rosemary potato croquette, strawberry chutney, vincotto			27.50
CHOICE	SALMON WRAPPED SCALLOP crisp parsley potato, sautéed spinach, apricot chutney			8.00
	SMOKED RIBEYE roasted garlic butter, boursin cheese stuffed squash blossom, demi glace			23.25
	WILD ALASKAN COHO SALMON grapefruit, maché, lemon beurre blanc			20.75
	GRILLED PORK TENDERLOIN sweet mango salsa, balsamic drizzle			16.75
	LEMON PEPPER ENCRUSTED AHI TUNA champagne cucumber coulis			17.50
	HERB MARINATED HALF CHICKEN peppadew cream sauce			13.50
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SIDES	roasted fingerlings	5.00	grilled asparagus	5.00
	garlic-chive mashed	4.00	oyster mushrooms & prosciutto	6.00
	sautéed spinach	4.25	sesame haricots verts	5.00
	summer squash ratatouille	5.00	cauliflower potato gratin	4.50