

SUMMERTIME *grill*

Salad

STRAWBERRY & GOAT CHEESE SALAD

Arcadian Mix, Fresh Strawberries, Orange Supremes, Red Onion, Candied Walnuts, Fried Goat Cheese & Prosciutto Balls, Strawberry-Orange Dressing \$15

Entrées

ALASKAN HALIBUT

Pan-Seared Farro, Feta Cheese, Charred Lemon, Arugula, Caper Dijon Vinaigrette \$52

BONELESS BEEF SHORT RIB

Shrimp, Roasted Garlic Mashed Potatoes, Gorgonzola Red Wine Sauce, Truffle Oil, Onion Straws \$59

SCALLOPS & GNOCCHI

House-Made Gnocchi, Arugula, Roasted Sweet Potatoes, Boursin Cheese, King Crab Cream Sauce \$46

COLOSSAL SHORT RIB

Braised Bone-In Beef Rib, Furikake Rice, Sugar Snap Peas, Sweet Soy Sauce \$66

This selection is prepared with a low-and-slow approach; please allow additional time for its optimal presentation.

Side Dish

CHARRED SUMMER STREET CORN

Charred Sweet Corn off the Cob, Chili Aioli, Cilantro, Lime Juice, Cotija Cheese \$13

Dessert

KEY LIME PIE

House-Made, Graham Cracker Crust \$12

Sommelier Wine Features

Craggy Range "Te Muna", Sauvignon Blanc

New Zealand

Sonoma Cutrer, Chardonnay

"Russian River Ranches", California

The Calling, Pinot Noir

Monterey, California

Decoy by Duckhorn, Merlot

California

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

