

Just Tonight

Appetizers

CHILLED PRAWN COCKTAIL GF

Six Prawns, Avocado puree,
cocktail horseradish 17.95

BEEF CARPACCIO* GF

Paper-thin sliced Filet, Parmesan crisps,
Arugula, Parmesan aioli 19.95

ARTICHOKE HEARTS V & GF

Deep-fried baby artichokes;
vegan Cilantro-lemon Aioli 15.95

AHI CARPACCIO *GF

Yellow Fin Tuna,
Shallots two ways, and Blood Orange salad 18.95

CALAMARI 🐟 GF

Italian coleslaw, sweet Thai chili and Tartar sauces 21.95

BAKED BRIE

Delicate pastry, mild Jalapeño jelly,
and herbed Crostini 18.95

SALMON CAKE

6oz salmon cake, capper & celeriac remoulade,
citrus aioli 19.95

Soups

CREAMY ARTICHOKE GF

Puréed hearts of artichokes,
chicken stock, fresh cream, leeks, potatoes,
Crème Fraiche garnish 8oz Cup 12.95

CLAM CHOWDER 🐟

Tender Ocean Clams, oven-roasted sweet corn,
fresh Rosemary, diced potatoes,
Optional: Crispy bacon garnish 8oz Cup 14.95

Salads

SEASONAL SQUASH SALAD GF

Baby squash, baby kale, whipped goats cheese, pepitas, cranberry vinaigrette 18.95

CAESAR *

Romaine, shaved Parmigiano Reggiano, house-made croutons,
Parmesan crisps 16.95

♦ **WITH GOURMET WHITE ANCHOVY** 18.95

WEDGE SALAD

Baby Iceberg, Grape tomatoes, “Baker’s Bacon” lardons,
house-made croutons, Danish Bleu Cheese dressing 18.95

ROASTED BABY BEET SALAD GF

Pepitas, walnuts, balsamic dressing, Purple Haze goat cheese, mint 17.95

~ Shared salads are subject to \$3.00 split-plate charge ~

A 4% surcharge is added to all food and beverage purchases

To compensate in part for past-related expenses and costs and significant weeks of
Mandated closure. Additionally, to maintain a healthy and sanitary work environment amongst
today’s health challenges, we offer premium, low-deductible medical, dental,
and life-insurance benefits at no cost to all our full time employees and TeleDoc health
benefits to all those who work less than 20/hrs including their family members.

Seafood

‘PACIFIC RIM’ SALMON * GF

~ As Featured in Bon Appetit Magazine ~

Oven-roasted, Seagreens, julienne vegetables, coconut rice,
Ginger-Wasabi and Ponzu sauces 37.95

PAN-SEARED SEA SCALLOPS * GF

Sautéed spinach, garlic whipped potatoes, mushroom-Sherry Velouté 46.95

PRAWN LINGUINE

Scampi-style, sautéed Prawns, spinach, Divina tomatoes,
served over fresh Linguine pasta 35.95

♦ ½ **ORDER WITH 6oz FILET MEDALLIONS** * 49.95

MAHI MAHI * GF

Garlic whipped potato, grilled green onion, smoked Trout roe Beurre-Blanc 39.95

ROASTED CHILEAN SEA BASS * GF

Celery root puree, sunchoke chips, Beurre Rouge 49.95

7oz LOBSTER TAIL

Butter-poached tail, garlic-whipped potato, Broccolini, Champagne Beurre-Blanc

♦ **SINGLE TAIL** 49.95 GF

♦ **SINGLE TAIL & 6oz FILET MEDALLIONS** * 69.95

Vegetarian

BLACK TRUFFLE GNOCCHI

Goat Cheese Béchamel, Truffle oil,
mushroom medley 32.95

♦ ¾ **ORDER WITH 6oz FILET MIGNON MEDALLIONS** * 49.95

BUTTERNUT SQUASH RAVIOLI

Ricotta filled ravioli, Butternut squash three ways,
roasted pepitas, crispy Sage butter 34.95

ZUCCHINI FRITTERS V & GF

THREE Fritters, dairy-free coconut yogurt, orange zest 27.95

♦ **TWO FRITTERS WITH 7oz SALMON** * 44.95

— SIDES —

10.95

Smoked Gouda Potato Gratin
Coconut Rice GF
Sautéed Spinach GF

Mushroom Bread Pudding
Basket of French Fries V & GF
Broccolini

Seasonal Sautéed Vegetables GF
Garlic-Whipped Potato GF
Creamed Spinach

 “Best Choice” by the Monterey Bay Aquarium Seafood Watch List GF = GLUTEN-FREE V = VEGAN

* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk to foodborne illness

Meat/Game

‘PRIME’ GRADE NEW YORK STEAK AU POIVRE *

14oz cut, Pomme Frites, seasonal vegetables, green pepper gravy 58.95

BEEF WELLINGTON*

Filet Medallion, mushroom duxelles, cooked in puff pastry,
garlic-whipped potato, green beans, Veal demi-glace 46.95

"CHATEAU CUT" PRIME TOP-SIRLOIN *

Char-grilled Angus steak, Potato Gratin, Shiitake mushroom,
sautéed Spinach, diced “Baker’s Bacon”, chef’s butter

♦ 6oz 35.95 / ♦ 10oz 49.95

COQ AU VIN

Red wine-braised chicken leg and thigh, Pearl onions, Baker’s bacon,
Button mushrooms, whipped potatoes, garlic parsley crumbs 39.95

CHICKEN PARMESAN

6oz House Parmesan-encrusted chicken breast, roasted tomato sugo,
fresh Mozzarella, fried basil on handmade Linguine 34.95

BLACKENED LAMB *

House-spiced loin of lamb, roasted garlic, Beurre Rouge,
Mushroom bread pudding, honey-glazed carrots 37.95

INDIVIDUAL LAMB AND ROSEMARY PIE

Braised lamb shoulder in Pearl onions, carrots, and Cremini mushroom jus,
butter puff pastry, garlic whipped potatoes, green pea oil 34.95

OSSO BUCO

Braised ultra-premium pork, roasted root vegetables,
Saffron whipped potatoes, oven braising juices; Pine Nut gremolata 36.95

APPLEWOOD GLAZED PORK CHOP GF

10oz char-grilled, bone-in chop, Brussels sprouts and bacon hash 38.95

STROGANOFF

Angus Beef & mushroom medley, black pepper Pappardelle 32.95

House Specialties

PRIME RIB *

Slow-Roasted Angus Beef, garlic-whipped potato,
creamed spinach, horseradish cream, Cabernet jus

Slow Roasted ♦ 8oz 39.95 / 12oz 54.95

Blackened ♦ 8oz 39.95 / 12oz 54.95

We ask out of respect for other guests that you please SILENCE your electronic devices