

For The Table

Chicken Liver Mousse

classic accoutrements, toast

11

Drunken Wild Mussels*

lardons, garlic, beer, herbs

17

Whipped Sheep's Milk Cheese

fermented honey, pistachio, grilled bread

12

Veal Meatballs

chorizo sauce, Calabrian chili, breadcrumbs, aged manchego

14

Greens & More

Seasonal Soup

ask server about kitchen's preparation

13

Steamed Oiishi Shrimp*

cocktail sauce, lemon, garlic butter

18

Romaine Salad

olives, feta, tomato, herb dressing, tarragon

14

Petite Greens

pickled onion, Manchego, pine nuts, herbs, golden raisin,
cabernet vinaigrette

12

House Cuts

All steaks served with herb salad, house steak jus, and chive butter

7 oz Prime Flat Iron Steak* 32

14 oz Prime New York Strip* 49

8 oz Beef Tenderloin* 53

32 oz Tomahawk Ribeye* 145

Entrees

Roasted Chicken

roasted heirloom vegetables, oregano, lemon preserve

29

Pan Seared Wild Salmon*

charred squash, potato, herb sauce

32

Pork Shoulder

piquillo pepper stew, white beans, lemon gremolata

33

Sides

Fried Brussel Sprouts *spicy honey mustard, cotija cheese* 10

Glazed Vegetables *lemon, beurre monte* 12

Pomme Frites *truffle aioli* 9

Roasted Pearl Onions 10

Roasted Fingerling Potatoes 12

