

Morningside

SMALL PLATES

ESCARGOT BOURGUIGNON \$18

helix snails, cremini mushrooms, pancetta, garlic, burgundy wine, crostini, gruyere cheese

WAGYU MEATBALLS \$22

tomato basil pomodoro, house ricotta, garlic toast, pecorino romano

GRILLED AUSTRALIAN LAMB LOLLIPOPS \$25

punjabi spice, minty asian pear puree

TRUFFLED GNOCCHI \$23

canyon creek farms oyster mushroom ragu, sweet peas, stewed leeks, parmesan fondue

ESQUITES DEVILED EGGS \$14

roasted corn, crumbled cotija cheese, scallions, lime, cilantro

STRACCIATELLA CHEESE DIP \$16

roasted baby heirloom tomatoes, olives, pine nuts, fresh herbs, extra virgin olive oil, warm pita

BIG ISLAND KAMPACHI CRUDO \$20

mandarin orange, watermelon radish, chili threads, soy mirin vinaigrette, micro cilantro

CLASSIC JUMBO SHRIMP COCKTAIL \$21

horseradish cocktail sauce, lemon wedge

FRESH OYSTER ON HALF SHELL

mignonette, cocktail sauce, shaved fresh horseradish, lemon wedge

ASIAN CRAB FRIED RICE \$18

pork belly, scallions

SEARED JAPANESE KAGOSHIMA A-5 STRIP STEAK \$42

steamed asparagus spears, shiitake mushrooms- ginger duxelle, caramelized soy sauce, smoke dome

FROM OUR PANTRY

SOUP OF THE DAY

cup... \$8 bowl... \$12

MORNINGSIDE HOUSE \$15

organic field greens, laura chanel goat cheese, dried cranberries, slivered almonds, citrus vinaigrette

ROASTED BEET SALAD \$18

bleu cheese mousse, organic baby arugula, sun dried bing cherries, toasted walnut dukkah, tarragon, white balsamic honey vinaigrette

ROASTED PUMPKIN BISQUE

cinnamon creme fraiche, toasted pepitas, chives

ICEBERG WEDGE \$17

vine ripened tomatoes, shaved red onions, point port reyes bleu cheese dressing, smoked bacon, chives

CLASSIC CAESAR \$16

baby romaine hearts, focaccia croutons, parmigiano reggiano, spanish white anchovy

BUTTERNUT SQUASH QINOA SALAD \$17

apples, plumped cranberries, toasted almonds, golden raisins, feta cheese, hummus, moroccan vinaigrette

Entrees

GRILLED MEDITERRANEAN BRANZINO \$38

*braised swiss chard, bacon lardon, farro,
honeycrisp apples, cider thyme jus, grilled lemon*

PACIFIC LINE CAUGHT SWORDFISH \$36

*button mushrooms, sauteed spinach,
lemon caper sauce, angel hair pasta*

PAN SEARED HAWAIIAN AHI TUNA \$42

*king trumpet mushrooms, asparagus, leeks,
coconut rice, sweet chili glaze,
mango cherry pepper relish*

LINGUINI & WHITE CLAMS \$32

*white wine garlic broth,
little neck clams*

CLASSIC CHOPPED STEAK \$27

*caramelized onions and roasted mushrooms,
garlic whipped yukon gold potatoes,
dilled baby carrots, cabernet demi glaze*

STEAK & FRITES \$37

*prime hanger steak, truffle pomme frites,
seasonal vegetables, chimichurri sauce*

MARY'S FARM ORGANIC ACHIOTE ROASTED HALF CHICKEN \$26

*roasted baby heirloom potatoes, haricots vert,
grilled carrots, citrus chili glaze*

DUCK CONFIT CASSOULET \$42

*flageolet beans, pancetta, mire poix vegetables,
house cured duck confit, toasted bread crumbs,
first press olive oil*

PAN ROASTED GLORY BAY KING SALMON \$44

*sweet corn, chopped spinach, brussels sprouts,
tarragon-basil pistou, tomato vinaigrette*

CHIANTI BRAISED VOLCANO LAMB SHANK \$42

*heirloom carrots, pearl onions, kale, soft polenta,
chianti reduction, mint gremolata*

GRILLED BEEF TENDERLOIN

*pomme puree, garlic spinach, baby carrots,
truffled madeira
6oz - \$48 8oz - \$56*

VEAL MARSALA \$45

*veal cutlet, mixed fall mushrooms, tomato marsala
sauce, whipped potatoes, garlic broccolini*

GRILLED PRIME NEW YORK STRIP \$52

*rosemary gratin potatoes, wild mushroom sauté,
creamed spinach, brandy peppercorn sauce*

SLOW ROASTED BABY BACK RIBS

*smokey bbq sauce, french fries, cole slaw
full rack... \$32 half rack... \$23*

MASAMI RANCH WAGYU GRASS FED HAMBURGER \$22

*butter lettuce, roma tomatoes, choice of cheese,
house secret sauce, pickle chips, brioche bun*

FALL BUTTERNUT SQUASH RAVIOLI \$34

*sweet corn, lacinto kale, canyon creek mushrooms,
cilantro-walnut pesto, grana pandano*