

Menu

760.972.1497

SMALL PLATES

Wagyu Meatballs \$24

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

Grilled Australian Lamb Lollipops \$27

punjabi spice, minty asian pear puree

Classic Jumbo Shrimp Cocktail \$23

horseradish cocktail sauce, lemon wedge

FROM OUR PANTRY

Soup of the Day

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

Roasted Pumpkin Bisque

cinnamon creme fraiche, toasted pepitas, chives

Iceberg Wedge \$19

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

Classic Caesar \$18

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

Butternut Squash Quinoa Salad \$19

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

MAIN COURSE

Pan Roasted Glory Bay King Salmon \$46

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

Grilled Beef Tenderloin

pomme puree, garlic spinach, baby carrots, truffled madeira
6oz - \$50 8oz - \$58

Classic Chopped Steak \$ 29

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

Linguini & Clams \$34

white wine garlic broth, little neck clams

Mary's Farm Organic Achiote Roasted Half Chicken \$28

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

Slow Roasted Baby Back Ribs

smokey bbq sauce, french fries, cole slaw
full rack... \$34 half rack... \$25

Masami Ranch Wagyu Grass Fed Hamburger \$24

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

Home Delivery