



DINNER MENU

STARTERS

Grilled Octopus | 18

pan blistered tomatoes, grilled lemon on top of a tomatillo avocado sauce

Steamer Clams | 18

served in a hot white wine, garlic and shallot sauce with grilled baguette slices

Peach Burrata | 16

split burrata with honey-goat cheese, radicchio leaf, pomegranate reduction and grilled sourdough

Wild Boar Chops* | 17

on top of wilted greens, yukon gold potatoes and buckwheat and sauced with cherry gastrique

Daily Soup | 9

Classic Caesar Salad | 14

traditional anchovy dressing with focaccia crouton and shaved parmesan anchovies available upon request

Stone Fruit Salad | 16

served with chevre, pistachio and heirloom tomato drizzled with aged balsamic

Summer Greens | 14

served with fresh tomato, carrot, rogue creamery bleu cheese, smoked chicken with a citrus vinaigrette dressing

ENTRÉES

Hokkaido Scallops* | 37

corn and bell pepper succotash, yam puree finished with amarillo beurre blanc

Green Garlic Radiatori Pasta | 29

melted mitica cheese, lemon juice, basil and green garlic sauce topped with roasted almond slices

Mary's Half Chicken | 24

grilled crisp broccolini and carrot served with herbed potato and tossed with pan drippings

Tri Color Cauliflower | 28

sautéed shitake mushrooms, spinach, white beans with roasted root vegetables

Certified Angus Beef® Ribeye* | 49

grilled crisp root vegetables, black garlic trumpet mushrooms and smashed baby baked potatoes recommended cooked to medium temperature

Seared Alaskan Halibut* | 39

sautéed summer squash and poached bok choy on top of curried chickpeas and finished with a spoon of chili crisp oil