



DINNER MENU

APPETIZERS

Heirloom Carpaccio | 16

goat cheese-honey cream topped with madras heirloom tomatoes, toasted pistachios, chiffonade basil and drizzled balsamic reduction

Smoked Oysters | 18

west coast oysters smoked in house served in italian olive oil, garlic confit, fresh rosemary and lemon accompanied by crispy crackers.

Beef Tartare* | 18

prime certified angus beef® tenderloin chopped with cornichon, shallot, parsley and dijon topped by a whole egg yolk with capers accompanied with kettle style potato chips

Steamer Clams | 19

white wine garlic butter sauce, linguica portuguese sausage served with a baguette

Stone Fruit Burrata | 16

rotating selection of stone fruit topped with burrata cheese served with hot honey, pickled peppers and sourdough crostini

SALADS

Classic Caesar* | 14

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

Summer Greens | 15

fresh greens served with pickled grapes, sliced almonds and smoked blue cheese tossed in a house made honey lemon vinaigrette

Cucumber Salad | 14

persian cucumber with sweet pickled peppers, sesame yuzu citrus vinaigrette and thai basil

ENTRÉES

Prime Certified Angus Beef® Ribeye* | 55

12oz ribeye served with trumpet mushrooms, black garlic, roasted fingerling potatoes and grilled asparagus served medium unless specified

Steak Frites* | 33

10oz shoulder tender sliced and accompanied with pan fried truffled brussel sprouts mixed with caramelized onions

Thai Style Carlton Farms Pork Porterhouse | 36

cut off the bone pork porterhouse served with thai barbecue sauce, butter lettuce, daikon radish, fresh basil and three bao buns

Hokkaido Scallops* | 37

five hokkaido scallops served on charred leek risotto served with flying fish roe and sauced with fennel velouté

Mary's Farm Chicken | 27

roasted half-chicken, served with lemon herb seasoned potatoes, broccolini and carrots

British Columbia King Salmon* | 40

pan seared salmon on top of garden pea puree accompanied with bell pepper and fennel apple slaw

Bucatini Pasta Fonduta | 29

served with pecorino romano cheese sauce, broccoli rabe, preserved lemon and guanciale pork

Tri Color Cauliflower | 29

sauteed shiitake mushrooms, spinach, garlic, white beans with roasted roots vegetables

Weekly Rotating Seafood Special