



# DINNER MENU

## APPETIZERS

### Beet Carpaccio | 16

goat cheese, honey, assorted beets, toasted pistachios, basil and balsamic reduction

### Smoked Oysters | 18

oysters smoked in house served in olive oil, garlic confit, rosemary and lemon with crackers

### Steamer Clams | 19

white wine garlic butter sauce, linguiça sausage, baguette

### Stone Fruit Burrata | 16

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

## SALADS

### Classic Caesar\* | 14

focaccia croutons and shaved parmesan  
anchovies available upon request

### Summer Greens | 15

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

### Cucumber Salad | 14

cucumber, pickled peppers, tossed in a sesame yuzu 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

### Steak Frites\* | 33

10oz shoulder tender sliced, roasted brussel sprouts, caramelized onions and truffled french fries

### Thai Style Carlton Farms Pork Porterhouse | 36

pork porterhouse, thai barbecue sauce, butter lettuce, pickled daikon radish, thai basil and three bao buns

### Mary's Farm Chicken | 27

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

### British Columbia King Salmon\* | 40

garden pea puree with bell pepper and fennel apple slaw

### Bucatini Pasta Fonduta | 29

pecorino romano cheese sauce, broccoli rabe, preserved lemon and guanciale

### Tri Color Cauliflower | 29

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

### Weekly Rotating Seafood Special