

Appetizers

Heirloom & Burrata 16

Garlic, basil, balsamic glaze, and crostini

White Mussels 17

White wine, leeks, lemon, and butter

Red Mussels 17

Shallots, San Marzano tomatoes, butter, and chilli flakes

Calamari 18

Fennel, onion, lemon, and house marinara

Shrimp & Crab Cakes 17

Grilled corn, peppers, dill, celery, jalapeños

Roasted Brussels Sprouts 12

Red onion with brown butter

Garlic Bread 14

Butter, parsley, and grated parmesan

Garlic Parmesan Fries 12

With aioli

Sweet Potato Fries 12

With aioli

Soups & Salads

California Clam Chowder 16

whole clams, potatoes, bacon, carrots, and celery

House Salad 15

Mixed greens, heirloom tomatoes, onions, and balsamic vinaigrette

Cesar Salad 16

Anchovies, mustard, garlic, lemon, parmesan cheese, and croutons

Goat Cheese Salad 16

Arugula, walnuts, cranberries, and balsamic vinaigrette



Dinner Menu

Entrées

Filet Mignon 55

Haricots verts, baby carrots, and crispy Yukon gold potatoes au jus

Grilled New York Steak 48

Sautéed broccolini and French fries with a creamy peppercorn sauce

Lamb Chops 52

In a panko crust with pommes purées and butter baby carrots au jus

Crispy Fried Chicken 34

roasted potatoes and jalapeño coleslaw

Bone-In Duroc Pork Chop 42

Creamy polenta and sautéed spinach au jus

King Salmon 38

Mashed potatoes and grilled asparagus with a lobster cream sauce

Cast Iron Sea bass 42

Risotto, mushrooms, onion, garlic, and parmesan cheese

Red Gnocchi 28

San Marzano tomatoes, garlic, shallots, mushrooms, and white wine

White Ravioli 28

Mushrooms, garlic, shallots, cream, butter, white wine, and parmesan cheese

**Ask your server about our
fabulous dessert menu!**

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4% California Health Care surcharge will be added



Lunch Menu

Entrées - Main Dishes

King Salmon 38

Mashed potatoes and grilled asparagus with a lobster cream sauce

Cast Iron Sea bass 42

Risotto, mushrooms, onion, garlic, and parmesan cheese

Red Gnocchi 28

San Marzano tomatoes, garlic, shallots, mushrooms, and white wine

White Ravioli 28

Mushrooms, garlic, shallots, cream, butter, white wine, and parmesan cheese

Entrées - Sandwiches & Burgers

Philly Cheesesteak 22

New York steak, peppers, caramelized onions, provolone, and French fries

Crispy Chicken Sandwich 19

Jalapeño slaw, fresh pickles, and French fries

Chicken Pesto Sandwich 19

Marinated chicken breast, mozzarella cheese, and spinach on a hoagie roll

Impossible Burger 22

Lettuce, tomato, onion, avocado oil aioli, and French fries

Cheddar Bacon Burger 21

Lettuce, tomato, onion, aioli, and French fries