



FOR THE TABLE

CAVIAR SERVICE

Ars Italica Oscietra Royal Caviar | house made sweet corn blinis | toasted bread | accoutrement | 225

OYSTERS ON THE HALF SHELL | ½ dozen 24 || full dozen 42

MEAT & CHEESE BOARD | white truffle salame | calabrese | prosciutto san daniele | humboldt fog
hook's 10 year cheddar | saint angel triple cream | condiments and bread || 38

BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 16

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 17

FISH TACOS | tempura | slaw | chipotle aioli | salsa quemada | cotija cheese || 21

SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19

MUSSELS | white wine | nduja | garlic | tomatoes | onion | lemon juice | parsley | toasted baguette || 23

MEATBALLS | pork, veal + beef | provolone | spicy marinara | micro basil | toasted french baguette || 21

A SUSHI ROLLS	
VEGETABLE ROLL ~ 18	CRISPY LOBSTER ~ 24
LAND + SEA ~ 40	

SALADS + SANDWICHES

Add Protein to any salad ~ Chicken | Lobster | Salmon | Skirt Steak

BUTTERNUT SQUASH + ARUGULA SALAD | pearl couscous | roasted butternut squash | candied pecans
pomegranate arils | white balsamic vinaigrette || 19

GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18

SEARED TUNA SALAD | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro
pickled onions | spicy miso dressing || 29

LOBSTER COBB SALAD | mixed greens | hard boiled eggs | heirloom cherry tomatoes | sweet corn
avocado | bacon | feta | white balsamic vinaigrette | avocado aioli || 35

CRISPY CHICKEN SANDWICH | cilantro coleslaw | crispy onions | heirloom tomatoes | swiss | potato brioche || 25

GRILLED CHEESE + CLAM CHOWDER | mozzarella | tallegio | rustic french bread || 25

BRUNCH

AVOCADO TOAST | soft boiled egg | robiola goat cheese | cherry tomato | watermelon radish | multi-grain bread || 23

BRIOCHE FRENCH TOAST | strawberry compote | mascarpone cream | crème anglaise | fresh berries || 25

LEMON RICOTTA PANCAKES | blueberry compote | whipped cream || 25

PORK BELLY + RICE | mint + basil | mango | cucumber | pickled veggies | green onion | fried egg | chili fish sauce || 25

DUCK CONFIT SOPES | A5 wagyu refried beans | salsa verde | breakfast radish | crème fraiche | queso fresco || 25

SMOKED SALMON BENEDICT | lemon cream cheese | avocado | heirloom tomato | poached egg | hollandaise || 30

MEXICAN BENEDICT | al pastor chorizo | avocado | poached egg | poblano hollandaise | micro cilantro || 26

SEASONAL VEGETABLE OMELETTE | mozzarella cheese | red pepper chermoula | duck fat hash browns || 24

A BRUNCH BURGER | niman ground chuck | cheddar | maple bacon | fried egg | caramelized onion | arugula || 27

BREAKFAST PIZZA | crispy prosciutto | fried egg | spinach | fresh mozzarella | parmesan cream sauce | avocado || 27

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 34

CACIO E PEPE | romano | black pepper | lemon zest | parsley || 25

SCOTTISH SALMON | blackened | mexican hash | creamy cilantro sauce | charred lime || 44

GRILLED CHILEAN SEA BASS | cilantro + lime rice | orange beurre blanc | bok choy | sesame confit garlic || 58

SAUTÉED TROUT | fried egg | potato hash | chorizo | confit tomatoes | salsa verde emulsion || 42

SKIRT STEAK + EGGS | two fried eggs | duck fat hashbrowns | ranchero || 49

A LA CARTE STEAKS		
FILET MIGNON 8 OZ ~ 62	BONELESS RIBEYE 16 OZ ~ 68	WAGYU NY STRIP 16 OZ ~ 95
JAPANESE A5 WAGYU 20Z \$56 40Z \$112 60Z \$168		

SHAREABLE SIDES

2 EGGS ANY STYLE || 9

TRUFFLE FRIES || 14

FRESH FRUIT || 8

MAPLE BACON || 10

DUCK FAT HASHBROWNS || 8

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% gratuity will be added to your final bill for parties of 6 or more

A 2.5% surcharge will be added to your final bill for Employee Benefits