



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
- CHILEAN SEA BASS Tacos | tempura | slaw | chipotle aioli | salsa quemada | cotija cheese || 21
- SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19
- RED SNAPPER CRUDO | grilled avocado | yellow kiwi | serrano | meyer lemon || 22
- MEATBALLS | pork, veal + beef | provolone | spicy marinara | micro basil | toasted french baguette || 21

A SUSHI ROLLS

JAPANESE A5 WAGYU ~ 24 CRISPY LOBSTER ~ 24

LAND + SEA ~ 40

SALADS + SANDWICHES

- Add Protein to any salad ~ Chicken | Lobster | Salmon | Skirt Steak
- CHOPPED SALAD | gem lettuce | sweety peps | spicy pepita | feta | persian cucumber | avocado | citrus vinaigrette || 17
- 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 + TOMATO SOUP | 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
- 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
- ALASKAN HALIBUT | macadamia nut crusted | coconut + kaffir lime rice | mango salad | baby heirloom carrots || 52
- WHOLE GRILLED BRANZINO | charred lemon | fennel | bagna cauda | mint | dill | blistered tomatoes || 43
- 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 FRESH FRUIT || 8
- TRUFFLE FRIES || 14 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

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