



Starters

Cheese and Charcuterie	23
a rotating selection of gourmet cheeses and cured meats, served with pickled vegetables, spreads and artisan breads	
Market Fish Ceviche	20
passion fruit aguachile, pico de gallo, avocado, spiced tortilla chips	
Nueske Smoked Bacon Mac and Cheese	13
garlic breadcrumbs	
Crispy Brussels Sprouts	9
toasted pecans, apple, radicchio, sweet chili sauce	
Chips & Salsa	11
spiced corn tortilla chips, roasted salsa and avocado mash	
Hand Cut Fries	9
sea salt, fresh herbs, garlic aioli	
Oysters on The Half Shell	18
six west coast oysters, preserved lemon mignonette, cocktail sauce	
Duck Wings	18
sweet and spicy glaze, toasted sesame seeds, scallions and buttermilk dressing	
Wild Baja Shrimp Cocktail	17
thousand island, lemon, and cocktail sauce	

Soups & Salads

French Onion Soup	12
toasted baguette, gruyere	
Soup Du Jour	9
Petite House Salad	9
pickled red onion, cucumber, baby heirloom tomato, sourdough croutons and buttermilk ranch	
Grilled Chicken Caesar Salad	18
little gem lettuce, marinated anchovies, aged parmesan, sourdough croutons and caesar dressing	

California Cobb 19

little gem lettuce, boiled egg, grilled chicken, applewood smoked bacon, blue cheese crumbles, heirloom tomato, avocado, and buttermilk dressing

Grilled Salmon Salad 21

Nordic blu salmon, garden greens, marinated artichoke hearts, kalamata olives, pickled red onion, feta cheese and red wine vinaigrette

Filet and Wedge Salad 28

double 'R' Ranch grilled filet, Nueske smoked bacon, heirloom tomato, pickled shallots, crispy onions, chives, blue cheese dressing and balsamic glaze

Entrées

Dry Aged Burger 17

half-pound dry aged blend, double sharp cheddar, butter lettuce tomato, thousand island and house pickles on a brioche bun served with choice of house chips or fries

Black Bean and Mushroom Burger 16

butter lettuce, tomato, caramelized onion, gruyere and truffle aioli on a brioche bun served with a choice of house chips or fries

Club Sandwich 18

roasted turkey, black forest ham, applewood smoked bacon, butter lettuce, tomato, avocado, swiss cheese and garlic aioli on toasted sourdough with choice of house chips or fries

Shrimp Tacos 20

blackened wild baja shrimp, melted Oaxaca cheese, cabbage, pico de gallo, and chipotle-lime crema in corn tortillas served with spiced tortilla chips, avocado mash and salsa verde

Grilled Tri Tip Sandwich 20

espresso-chili rubbed tri tip, avocado mash, wild arugula, pico de gallo, and roasted garlic aioli served on a soft roll with choice of house chips or fries

Short Rib Grilled Cheese 21

Three cheese blend, pickled red onion and horseradish crema on toasted sourdough served with choice of house chips or fries

Grass Fed Beef and Pork Bolognese 25

house made fettuccini, aged parmesan, whipped mascarpone and basil

Grilled Salmon Sandwich 23

nordic blu salmon, kimchi slaw, miso aioli, sweet soy glaze and crispy onions on toasted ciabatta served with choice of house chips or fries