

ALL DAY DINING

AVAILABLE 11:30AM-10:00PM

APPETIZERS

Oysters	MP
half dozen, daily selection, ginger mignonette	
Chilled Prawns	16
half dozen, house made cocktail sauce	
Charcuterie Plate	20
artisanal dried meats with seasonal accompaniments	
Soup du Jour	MP
Caesar Salad	14
toasted garlic croutons, anchovy, parmigiano-reggiano add grilled free range chicken breast / 10 fresh prawns / 12	
Organic Garden Greens	10
shallots, herbs, sherry-walnut vinaigrette	
Hawaiian Yellowfin Tuna Tartare	18
ginger-lime emulsion and wakame seaweed salad	

SIDES

Seasonal Vegetables	8
Pommes Frites	7
Foraged Mushrooms	12

PLEASE INQUIRE ABOUT OUR DAILY ADDITIONS TO THE MENU.

WARNING:

Chemicals Known To The State of California To Cause Cancer, Or Birth Defects Or Other Reproductive Harm May Be Present In Foods Or Beverages Sold Or Served Here.

Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

Foods such as French fries and potato chips cooked in oil at high temperatures can produce Proposition 65-listed chemicals such as acrylamide, which is known to the State to cause cancer. Broiling, grilling, and barbecuing fish and meats can produce Proposition 65-listed chemicals such as benzo-a-pyrene, which is known to the State to cause cancer. Nearly all fish and seafood contain some amount of mercury and related compounds, chemicals known to the State of California to cause cancer, and birth defects or reproductive harm. Certain fish contain higher levels than others. Pregnant and nursing women, women who may become pregnant and young children should not eat swordfish, shark, king mackerel, or tilefish. They also should limit their consumption of other fish, including tuna.



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ENTRÉES

American Prime Angus Beef Burger	18
traditional garnishes, pommes frites	
Daily Fish Special	MP
Grilled Sonoma Chicken	24
pommes frites, organic greens	
Oak Grilled Prime Beef Filet « 8 oz »	45
potato purée, foraged mushrooms, red wine jus	
Ribeye	65
potato purée, foraged mushrooms, red wine jus	
Brick Oven Pizza	20
chef's daily inspiration	

FINALE

Daily Crème Brûlée	10
Fresh Seasonal Fruit	10
House-made Ice Creams or Sorbets	10
Homemade Cookie Plate	9

CHILDREN'S MENU

Grilled Chicken Tenders	10
french fries, garden vegetables	
Grilled Cheese Sandwich	10
french fries, garden vegetables	
Children's Pasta	10
butter, parmesan cheese	

A 20% service charge and applicable taxes will be added to your check

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