



# DINNER

## Appetizers

### **Santa Barbara Mussels 15**

Sauteed shallots. Fennel cream sauce.  
La Brea garlic baguette.

### **Burrata Salad 12**

Micro Greens. Tomatoes. Chive Oil.  
White Balsamic Syrup.

### **Roasted Corn & Poblano Chicken Chowder 12**

Roasted Corn Mix. Poblano. Adobo Chicken.  
Black Beans. Cotija Cheese. Pico De Gallo.

### **Toasted Naan Bread 15**

Roasted Brussels Sprouts. Caramelized Onions.  
Aged Balsamic. Feta Cheese. Cilantro  
Chimichurri.

### **Phyllo Baked Brie 15**

Pistachio & Walnut. Cardamom Honey.  
Strawberry Puree. Garlic Naan.

### **Maryland Blue Crab Cake 14**

Claw Meat. Roasted Corn. Poblano Pepper.  
Watermelon Radish. Pineapple Puree. Sweet Soy  
Glaze.

## Entrees

### **White Marble Farms Pork \*26**

Thick Cut Bone In Pork Chop. Garlic Mashed.  
Cranberry and Apricot Conserva.

### **Shrimp & Prosciutto Cavatappi \*27**

Oven Dried Tomatoes. Roasted Corn. Lobster  
Cream Sauce. La Brea Garlic Baguette.

### **Chicken Marsala. \* 26**

Pan Seared Chicken. Mascarpone Polenta.  
Portobello Mushroom-Marsala-Cream.

### **Scottish Salmon \*27**

Artichoke Fennel Ratatouille, Fennel Cream,  
Fried Capers.

### **Grilled Ribeye \* 32**

Shallot Butter. Garlic Mashed. Roasted  
Vegetables.

## Sides 7

Cast Iron Root Vegetables.  
Herbed Country Fries  
Garlic Mashed Potatoes  
Mascarpone Polenta

*Executive Chef: Erik T. Sorenson*

*Sous Chef: Andres Flores*

**Split Plate Charge \$5**

\*FDA - Undercooked meats, poultry, eggs, or seafood may increase your risk of food borne illness