



DINNER

Appetizers

Tortilla Soup 9

Red chili spiced southwestern soup.
Black beans. Cilantro- lime crème.
Corn tortilla strips.

Toasted Naan Bread 15

Roasted brussels sprouts.
Caramelized onions. Aged balsamic.
Feta cheese. Cilantro chimichurri.

Chipotle Garden Salad 11

Heritage mix. Jícama. Pico de gallo. Avocado vinaigrette. Feta cheese. Chipotle spiced almonds.

Santa Barbara Mussels 16

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

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 *25

Thick cut bone in pork chop. Garlic Mashed. Apricot Glaze.

Shrimp & Prosciutto

Campanelle*27

Oven dried tomatoes. Roasted corn. Lobster cream sauce. La Brea garlic baguette.

Chicken Marsala. * 25

Pan seared chicken. Mascarpone polenta. Mushroom-Marsala-Cream.

Steelhead Trout *26

Caramelized onion quinoa. Fennel cream sauce. Chive oil. Braised fennel. Oven dried tomatoes.

Grilled Flat Iron Steak * 30

Garlic mashed potatoes. Roasted root vegetables. Chimichurri. Red wine demi-glace.

Sides 7

Cast Iron Root Vegetables.
Caramelized Onion Quinoa
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