

STARTERS

SLOW COOKED BUTTERNUT SQUASH AND EGGPLANT PAVE  **21**

Cranberry and Baby Heirloom Tomato Relish | Roasted Shallot Saba Vinaigrette | Doug and Girl Micro Greens

GRILLED SPANISH OCTOPUS **25**

Navy Bean Purée | Valdivia Farms Tomato Coulis
Marble Potatoes | Saffron Aioli

TUNA TARTAR **26**

Blue Fin Tuna | Winter Citrus | Tobiko Wasabi Caviar
Cowgirl Crème Fraîche | Chive Oil

MARKET OYSTERS IN THE HALF SHELL **28**

Half Shell Oysters | Yuzu Gin Mignonette Sauce

SEAFOOD PLATTER **MP**

King Crab Legs | Jumbo Shrimp | West Coast Oysters
Lobster Tail | Tuna Poke | Yuzu Gin Mignonette Sauce
Black Pepper Cocktail Sauce

Please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.



SOUPS and SALADS

DUCAN FAMILY FARMS TUSCAN KALE SALAD **16**

Pepitas | Shaved Ricotta Salata
Roasted Delicata Squash | Champagne Vinaigrette

WEISER FARMS PUMPKIN BISQUE **17**

Lobster Ravioli | Vanilla Foam

HENRY'S WEDGE SALAD **18**

Thick Cut Bacon | Crispy Onions | Cherry Tomatoes
Buttermilk Ranch Dressing

BABE FARMS BABY GEM CAESAR **18**

White Anchovies | Purple Mustard Caesar
Torn Toasted Croutons | Shaved Parmesan Reggiano

SHAREABLES

ROASTED CORIANDER AND CUMIN BABY CARROTS **15**

Carrot Top | Pistachios | Mint Chimichurri Sauce

BROCCOLINI **15**

Charred Broccolini | Calabrian Chili Vinaigrette
Parmesan Cheese

THICK CUT TRUFFLE STEAK FRIES **15**

Sea Salt | Truffle Aioli

ENTRÉES

ROOT VEGETABLE CASOULET **29**

Rich Braised Cranberry Beans | Cipollini Onions | Parsnips
Carrots | Beets | Sage Pesto Drizzle

GRASS FED BISON BOLOGNESE **34**

Bison Italian Sausage Bolognese | Rigatoni | Arugula
Parmesan Cheese

ROASTED MARY'S CHICKEN BREAST **39**

Onion Risotto | Roasted Forged Wild Mushrooms
Onion Marmalade | Tarragon Jus

ATLANTIC BRANZINO **46**

Pan Roasted Branzino | Butternut Squash Purée
Braised Rainbow Swiss Chard | Meyer Lemon Beurre Blanc
Crispy Sage

HERB ROASTED VENISON LOIN **54**

Maple Bacon Granola | Glazed Parsnips | Apple Butter
Calvados Sauce

PAN SEARED BEEF FILET **56**

Sunchoke Purée | Charred Heirloom Carrots
Golden Raisins | Beurre Rouge

DOVER SOLE STUFFED JUMBO LUMP CRAB **58**

Wilted Savoy Spinach | Yukon and Celery Root Purée
Champagne Butter Sauce | Herbal Oil

10 OZ. DRY AGED NEW YORK STEAK **62**

Yukon Whipped Potatoes | Roasted Forest Mushrooms
Delta Asparagus | Pinot Noir Sauce

CHATEAUBRIAND FOR TWO **185**

16oz Center Cut Filet of Beef | Gratin Dauphinois
Market Medley of Organic Vegetables