

## STARTERS

- + **parker house rolls**, herb & garlic butter, parmigiano **10**
- + **beef tartare on toast** sourdough, cornichon, caper, dijon, truffle aioli **18**
- + **labneh & pomegranate**, pomegranate molasses, mint, flatbread **18**
- + **lobster bisque**, orange oil, herb salad **15**
- + **salad of watermelon and tomato**, feta, red onion, arugula **14**
- + **chopped salad**, gem lettuce, cucumber, chickpea, manchego **15**
- + **caesar salad**, baby gem, parmigiano frico, cracked black pepper, meyer lemon **15**
- + **3 piece wagyu beef nigiri**, habanero, tangerine, yuzu, trout roe **24**
- + **6oz spiced crab cake**, sweet corn, peaches, tamarind chutney, thai basil **26**
- + **fried burrata**, melted onions, tart cherries, aged balsamico **19**

## ENTREES

- + **truffle and mushroom risotto**, aged parmigiano, roasted chanterelle, lemon, herbs **36**
- + **sumac grilled mediterranean branzino**, aleppo, mint, jalapeño salsa verde **36**
- + **heirloom duroc pork belly**, smoked onion, nasturtium, mole poblano **38**
- + **grilled texas redfish**, castelvetro olives, cara cara, apricot piri-piri **38**
- + **crispy smoked hill country quail**, whipped potato, green tomato jam, chili honey **32**
- + **grilled 8oz. black angus filet\*** **50**
- + **grilled 12oz. NY strip\*** **56**
- + **grilled 16oz. black angus ribeye\*** **64**

\*Served with maître d'hôtel butter and choice of sauce au poivre or béarnaise

## SIDES<sup>10ea</sup>

- + **whipped potatoes**, roasted garlic
- + **local sweet corn**  
feta, tarragon, aleppo, lemon
- + **french fries**, garlic, pimenton, lemon aioli
- + **crispy brussels sprouts**  
white balsamic glaze, dijon, parsley
- + **sautéed rainbow chard**  
rhubarb, honey, soft herbs