

# Oyster Bar

## Raw Oysters

**Half Shell**, Spicy Cocktail, Champagne-Chive Mignonette  
Each 2.75 Dozen 30

**Oysters Ceviche**, Cilantro, Lime Juice, Tomato, Cucumber, Habanero, Crisp Tortilla  
(4 Ea.) 16

## Cooked Oysters

**Maitre'D**: Parsley, Garlic, Onions, Butter (4 Ea.) 12

**Casino**: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 13

**BBQ**: Garlic-Barbecue Sauce (4 Ea.) 12

**Rockefeller**: Spinach, Pernod, Hollandaise (4 Ea.) 15

**Sampler**: One Of Each Cooked, Ceviche & Half Shell (Chef's Choice) 18

Crispy Curry Calamari 12  
Shaved Fennel, Harissa Aioli

Gulf Prawn Tempura 15  
Lemon-Caper Remoulade

Cast Iron Roasted Mussels 11

Tomato Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 14  
Garlic, White Wine, Butter

Ahi Tuna Poke 18  
Seaweed Salad, Cucumber, Potato Gaufrette, Wasabi Cream, Shiso Oil

Dungeness Crab Cake 18  
Poblano Cream, Herb & Chile Oils, Crispy Leeks

Marinated Grilled Octopus 18  
Chickpeas, Pickled Red Onions, Wild Arugula

Blackened Fish Tacos 12  
Avocado, Cabbage, Cilantro-Mango Salsa, Flour Tortilla

Pan Roasted Gulf Prawns 14  
Arbol Chile Cream, Grilled Lemon

Dungeness Crab Cocktail 17  
Spicy Cocktail Sauce

Gulf Prawn Cocktail 14  
Spicy Cocktail Sauce

# Charcuterie & Cheese

## Charcuterie Board

Large (All Selections) 25 Small (Chefs choice of 3) 13

Charlito's Campo Seco, Astoria, NY  
Antica, Prosciutto, 16 mo., Parma, Italy  
Molinari, Coppa, San Francisco, CA  
Bernina, Bresaola, Italy  
Molinari, Soppresatta, San Francisco, CA  
Fermin, Ibérico Salchichón, Spain

Assorted Local Mustards, Marinated Olives, House Made  
Pickled Vegetables, Roasted Garlic & Crostini

## Cheese Board

Large (All Selections) 25 Small (Chefs choice of 3) 13

Shaft's, 12 mo. Bleu, Cow, Sierra Foothills, CA  
Marin French Cheese, Supreme Brie, Marin, CA  
Aurora, Manchego, 12 mo., Sheep, Spain  
Bohemian Creamery, Capriago, Goat, Sebastopol, CA  
Pantaleo, Formaggio, Di Capra, Goat, Sardegna, Italy  
Cowgirl Creamery: Red Hawk, Cow, Petaluma, CA

Local Honey, Jam & Fruits, Spicy-Sweet Candied Walnuts  
Crostini

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# Appetizers

Soup of The Day 7

French Onion Soup 9  
Gruyere, Crostini

Roasted Baby Beet Salad 10  
Marinated Assorted Beets, Guajillo Chile, Shaved Capriago Goat Cheese  
Toasted Almonds, Banuls Vinaigrette

Salt & Stone Caesar Salad 10  
Grilled Hearts of Romaine, Cotija Cheese, Bocarones  
Mustard Vinaigrette, Crostini

Artisan Lettuce with Fuju Persimmons 10  
Pomegranates, Sweet & Spicy Walnuts, Cranberry Vinaigrette

Duck Leg Confit 16  
Balsamic Braised Onions, Crostini

Winter Squash Ravioli 12  
Sautéed Spinach, Sunflower-Parsley Pesto

House Made Grilled Flatbread 10  
Caramelized Onion & Shaft's Bleu, Olive Tapenade

Steak Tartare 19  
Shallots, Capers, 25 Year Sherry Vinegar, Herbs, Ranch Yolk, Crostini

## Salt

Butter Poached Petrale Sole 24  
Yukon Gold Potato Risotto, Mascarpone, Braised Swiss Chard – Garlic Broccolini

Crispy Skin Salmon 25  
Lemon Couscous, Curry Fennel, Citrus Salsa Verde

Broiled Red Snapper 21  
Seasonal Vegetable Ragout, Potatoes, Braised Greens, Chorizo Broth

Gulf Prawn Pappardelle 23  
House Made Pasta, Tomatoes, Garlic, Leeks, White Wine Butter Sauce

Cioppino 27  
Clams, Mussels, Gulf Prawns, Crab, Fin Fish, Calamari  
Roasted Tomato-Fennel Broth, Garlic Toast Points

## Stone

Steaks off the Grill:

Rib Eye 34 / Filet Mignon 32 / Petit Filet 25 / Flat Iron 21  
Duck Fat Roasted Fingerling Potatoes, Wild Mushrooms  
Cipollini Onions, Shaft's Bleu Butter

Braised Short Ribs 27  
Mascarpone Polenta, Sautéed Greens, Seasonal Vegetables, Red Wine Natural Jus

Grilled Niman Ranch Pork Chop 24  
Cranberry-Bacon Farro, Sautéed Greens, Baby Carrots, Ginger Apple Reduction

Local Free Range Chicken 22  
Garlic Potato Puree, Root Vegetables, Caramelized Cipollini Onion Broth

Crispy Skin Duck Breast 27  
Braised White Beans, Swiss Chard, Local Mushroom, Gold Raisins, Orange Glaze

Cumin Scented Red Quinoa 18  
Sautéed Garden Greens, Wild Mushrooms, Garlic Leeks, Fall Vegetables

## Bistro Nights

3-Course Dinner 30  
with Glass of Wine 35

Soup or Salad Du Jour  
Chef's Dessert

*Monday*

Beef Bourguignon\*\*\*\*\*  
Roasted Garlic Potato Puree

*Tuesday*

Coq Au Vin\*\*\*\*\*  
Black Pepper Fettuccini

*Wednesday*

Braised Lamb Shank\*\*\*\*\*  
Creamy Polenta

## Sides

Roasted Mushrooms  
Wild Arugula, Pecorino  
8

Kennebec Fries  
Rosemary-Lemon Aioli  
6

Braised Greens  
Walnuts & Raisins  
5

Creamy Mac & Cheese  
Mushroom – Truffle Oil  
7

Crispy Dijon Glazed Brussel Sprouts  
Toasted Almonds  
6

Executive Chef Arturo Guzman

Sous Chef Mario Curci