

# Lunch Menu

## Oyster Bar

### Raw Oysters

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

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

### Cooked Oysters

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

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

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

**Rockefeller**: Spinach, Pernod, Hollandaise (4 Ea.) 14\*\*\*\*\*

**Sampler**: One Of Each Cooked, Ceviche & Half Shell (Chefs Choice) 18\*\*\*\*\*

Crispy Curry Calamari 12  
Shaved Fennel, Harissa Aioli

Gulf Prawn Tempura Puffs 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 17\*\*\*\*\*  
Seaweed Salad, Cucumber, Potato Gaufrette, Wasabi Cream, Shiso Oil

Dungeness Crab Cake 18  
Poblano Cream, Herb Oil, Crispy Leaks

Marinated Grilled Octopus 17  
Chickpeas, Pickled Red Onions, Wild Arugula

Grilled Fish Tacos 11\*\*\*\*\*  
Flour Tortilla, Avocado, Cabbage, Cilantro-Mango Salsa

Pan Roasted 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) 28      Small (Chefs choice of 3) 15

Antica, Prosciutto, 16 mo., Parma, Italy  
Bernina, Bresaola, Italy  
Molinari, Coppa, San Francisco, CA  
Charlito's Campo Seco, Astoria, NY  
Molinari, Soppresatta, San Francisco, CA  
Fermin, Ibérico Salchichón, Spain  
Country Style Paté, House Made  
Assorted local mustards, marinated olives, house made  
pickled vegetables, roasted garlic & crostini

### Cheese Board

Large (All Selections) 28      Small (Chefs choice of 3) 15

Cowgirl Creamery: Red Hawk, Cow, Petaluma, CA  
Pantaleo, Formaggio, Di Capra, Goat, Sardegna, Italy  
Von Trapp, Mt. Alice, Cow, Green Mountains, VT  
Bohemian Creamery, Capriago, Goat, Sebastopol, CA  
Aurora, Manchego, 12 mo., Sheep, Spain  
Shaft's, 12 mo. Bleu, Cow, Sierra Foothills, CA  
  
Local honey, jam & fruits, spicy-sweet candied walnuts  
crostini

Executive Chef Arturo Guzman

Sous Chef Mario Curci

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

# Appetizers

Duck Leg Confit 16  
Balsamic Braised Onions, Crostini

Winter Squash Ravioli 12\*\*\*\*\*  
Sautéed Spinach, Sunflower-Parsley Pesto

House Made Grilled Flatbread 10\*\*\*\*\*  
Caramelized Onion & Blue Cheese, Olive Tapenade

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

# Soups & Salad

Soup of The Day 7

Classic French Onion Soup 8  
Gruyere, Crostini

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

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

Salad of Field Greens with Fuju Persimmons 10  
Escarole, Mizuna, Tot-Soi And Red Oak, Pomegranates  
Sweet & Spicy Walnuts, Cranberry Vinaigrette

Duck Confit Cobb Salad 15  
Field Greens & Romaine, Avocado, Tomato, Lardons, Shaft's Bleu, Kalamata Olives  
Boiled Egg, Dijon Tarragon Vinaigrette

Shanghai Chicken or Crispy Calamari Salad 13  
Field Green, Napa Cabbage, Carrot, Cashews, Mandarines  
Kaffir Lime Vinaigrette

Crab Louie sm. 15 / lg. 18  
Romaine, Boiled Egg, Tomato, Cucumber, Kalamata Olives, Louie Dressing

Shrimp Louie sm. 13 / lg. 15  
Romaine, Boiled Egg, Tomato, Cucumber, Kalamata Olives, Louie Dressing

# Sandwiches & Entrees

Sandwiches Served with Field Greens, or House Cut French Fries

BLT 12  
Applewood Bacon, Wild Baby Arugula, Tomato

House Ground Burger 13  
Aioli, Choice of Cheese, Brioche Bun

Lamb Burger 14  
Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun

Steak Frites 19  
Grilled Flat Iron & Garlic Fries

Crispy Skin Salmon 19  
Lemon Couscous, Curry Fennel, Citrus Salsa Verde

Broiled Red Snapper 16  
Seasonal Vegetable Ragout, Baby Potatoes, Mustard Green, Chorizo Broth

Gulf Prawn Pappardelle Pasta 15  
Tomatoes, Garlic, Leeks, White Wine Butter Sauce

Cioppino 18  
Clams, Mussels, Gulf Prawns, Crab, Fin Fish, Calamari  
Roasted Tomato-Fennel Broth, Garlic Toast Points

Quiche of the Day 14\*\*\*\*\*  
Field Greens

Cumin Scented Red Quinoa 13  
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

### Thursday

Whole Dungeness Crab\*\*\*\*\*  
Seasonal Vegetables

## Sides

Roasted Mushrooms  
Wild Arugula, Pecorino  
7

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