

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, Brandied Caper Cocktail Sauce

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

Gulf Prawn Tempura 15
Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 19
Poblano Cream, Herb & Chile Oils

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

Blackened Fish Tacos 13
Avocado, Cabbage, Cilantro-Mango Salsa, Corn Tortilla

Pan Roasted Gulf Prawns 14
Chile Cream, Grilled Lemon

Dungeness Crab Cocktail 17
Brandied Caper Cocktail Sauce

Gulf Prawn Cocktail 14
Brandied Caper Cocktail Sauce

Charcuterie & Cheese

Charcuterie Board

Large (All Selections) 25 Small (Chef's choice of 3) 13

Creminelli, Tartufo, Salt Lake City, Utah
Antica, Prosciutto, 14 mo., Parma, Italy
Hobbs', Spicy Coppa, Napa, CA
Leoncini, Porchetta, Reggio Emilia, Italy
Bernina, Bresaola, Italy
Fra' Mani, Uncured Spicy Capicollo, Berkeley, CA

Assorted local mustards, marinated olives, house made
pickled vegetables, roasted garlic & crostini

Cheese Board

Large (All Selections) 25 Small (Chef's choice of 3) 13

Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA
Brie Le Cremeux, Triple Cream, Cow, France
Baquero, Manchego, 6 mo., Sheep, Spain
Cypress Grove, Humboldt Fog, Goat, Humboldt, CA
Castel Regio, Taleggio, Cow, DOP, Italy
Cowgirl Creamery: Red Hawk, Cow, Petaluma, CA

Local Honeycomb, Quince Paste, Fruit, Spicy-Sweet Walnuts
Crostini

20% Gratuity applied to parties of eight or more.

Corkage fee \$18 per 750 ml. We will happily wave one fee for every 750 ml. bottle purchased (two bottle max).

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

Appetizers

Soup of The Day 9

French Onion Soup 10
Gruyere, Crostini

Roasted Beets 11
Wild Arugula, Marinated Assorted Beets, Guajillo Chile, Humboldt Fog
Toasted Almonds, Banyuls Vinaigrette

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

Baby Field Greens 11
Asian Pear, Dried Cranberries, Fennel, Feta, Crispy Prosciutto, 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

Sourdough Crusted Petrale Sole 24
Mascarpone Gold Potato Risotto, Braised Swiss Chard
Baby Carrots, Caper Beurre Blanc

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

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

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

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 Fingerling Potatoes, Local Mushrooms, Cipollini Onion, Broccolini
Garlic Paint, Burgundy Reduction, 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 Cake, Sautéed Greens, Baby Carrots, Ginger Apple Reduction

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

Crispy Skin Duck Breast 27
Braised White Beans, Swiss Chard, Local Mushrooms, Golden Raisins, Orange Glaze

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

Bistro Nights

3-Course Dinner 30
with Glass of Wine 35

Soup or Salad Du Jour
Chef's Dessert

Monday

Calf's Liver & Onions
Roasted Garlic Potato Puree

Tuesday

Buttermilk Fried Chicken
Cornbread & Honey Butter

Wednesday

Australian Leg of Lamb
Creamy Mascarpone Polenta

~ No Substitutions ~
Holidays Excluded

Sides

Roasted Local Mushrooms
Wild Arugula, Pecorino
10

Kennebec Fries
Rosemary-Lemon Aioli
6

Braised Greens
Walnuts & Raisins
5

Creamy Mac & Cheese
Mushrooms & Truffle Oil
7

Crispy Dijon Glazed Brussels Sprouts
Toasted Almonds
6

Executive Chef Arturo Guzman