

Lunch

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

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

Lunch

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 & Shaft's Bleu, Olive Tapenade

Steak Tartare 19

Shallots, Capers, 25 Year Sherry Vinegar, Herbs, Ranch Yolk, Crostini

Soups & Salads

Soup of The Day 6 cup / 9 bowl

Classic French Onion Soup 10

Gruyère, 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, Fennel, Feta, Crispy Prosciutto, Cranberry Vinaigrette

Duck Confit Cobb Salad 15

Field Greens & Romaine, Avocado, Tomato, Lardons, Shaft's Bleu, Olives

Boiled Egg, Dijon Tarragon Vinaigrette

Shanghai Chicken 14

Field Greens, Napa Cabbage, Carrot, Cilantro, Toasted Almonds, Mandarins

Kaffir Lime Vinaigrette, Crispy Noodles

Crab Louie sm. 15 / lg. 18

Romaine, Boiled Egg, Tomato, Cucumber, Olives, Louie Dressing

Prawn Louie sm. 13 / lg. 15

Romaine, Boiled Egg, Tomato, Cucumber, Olives, Louie Dressing

Sandwiches & Entrées

Sandwiches Served with Field Greens or House Cut French Fries

BLT 12

Applewood Bacon, Wild Baby Arugula, Tomato, Aioli, Ciabatta Bun

House Ground ½ lb. Burger 15

Choice of Cheese, Brioche Bun, Aioli

Lamb Burger 15

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun

Steak Frites 20

Grilled Flat Iron & Garlic Fries, Shaft's Bleu Butter

Crispy Skin Salmon 20

Lemon Couscous, Curry Fennel, Citrus Salsa Verde

Broiled Red Snapper 16

Seasonal Vegetable, Roasted Potatoes, 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

Dungeness Crab Melt

Sourdough, Avocado, Tomato

Gruyère Gratin

Choice of Field Greens or House Cut French Fries

Whole 19

Half 10

Classic Caesar Salads

With....

Grilled Gulf Prawns 15

Broiled Salmon 19

Roasted Chicken 13

Blackened Snapper 15

Sides

Roasted Local Mushrooms

Wild Arugula, Manchego

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