

# 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 14  
Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 15  
Garlic, White Wine, Butter

Ahi Tuna Poke 18  
Seaweed Salad, Cucumber, Cilantro, 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 waive 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  
Baby Field Greens, Marinated Assorted Beets, Humboldt Fog  
Toasted Almonds, Banyuls Vinaigrette

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

Kenwood Strawberry Salad 11  
Wild Arugula, French Feta, Spiced Pecans, Balsamic Vinaigrette

Duck Leg Confit 16  
Balsamic Braised Onions, Crostini

Burrata & Hobbs' Tasso 15  
Spicy Parsley Pesto, Lava Salt, Micro Greens, Crostini

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  
Seasonal Vegetables, Caper Beurre Blanc

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

Broiled Red Snapper 22  
Cream Corn, Seasonal Vegetables, Grilled Peach, Chimichurri

Gulf Prawn Pappardelle 23  
House Made Pasta, Cherry Tomatoes, Garlic, Spinach  
Gourmet Mushrooms, Brandied Shrimp Butter

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

# Stone

Steaks Off The Grill:  
12oz. Rib Eye 34  
9oz. Chimichurri Marinated Bavette 21  
8oz. Filet Mignon 32  
5oz. Petit Filet 25  
Duck Fat Fingerling Potatoes, Local Mushrooms, Cipollini Onion, Seasonal Vegetables  
Garlic Paint, Burgundy Reduction, Shaft's Bleu Butter

Roasted Australian Rack of Lamb 36  
Picholine Olive Polenta, Seasonal Vegetables, Red Wine Jus Lié, Rosemary-Fennel Jam

Grilled Pork Chop 24  
Cranberry-Bacon Farro Cake, Sautéed Chard, Seasonal Vegetables  
Ginger Apple Reduction

Local Free Range Chicken 22  
Garlic Potato Puree, Seasonal 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, Balsamic Reduction

## Snacks

Candied Hobbs' Pork Belly 8

Warm Marinated Olives 6

Nuts of the Day AQ

## Bistro Nights

3-Course Dinner 30  
with Glass of Wine 35

Soup or Salad Du Jour  
Chef's Dessert

### *Monday*

Slow Smoked BBQ  
Baked Beans & Loud Puppies

### *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, Manchego  
10

Pomme Frites  
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