

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 13

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

Isigny Ste Mère: Mimolette, Cow, Vieille, France

Local Honey, Quince Paste, & Fruit, Spicy-Sweet Nuts, Crostini

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

Lunch

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

Soups & Salads

Soup of The Day 6 cup / 9 bowl

Classic French Onion Soup 10
Gruyère, Crostini

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

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

Persimmon Salad 11
Field Greens, Spiced Pecans, 25 yr. Sherry Vinaigrette, Pomegranate
Laura Chenel Chèvre Toast Points

Duck Confit Cobb Salad 16
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 Pomme Frites

BLT 13
Applewood Bacon, Wild Baby Arugula, Tomato, Aioli, Ciabatta Bun

House Ground ½ lb. Burger 16
Choice of Cheese, Brioche Bun, Aioli

Lamb Burger 17
Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun

Steak Frites 21
Grilled Chimichurri Marinated Bavette & Garlic Frites, Shaft's Bleu Butter

Crispy Skin Salmon 20
Lemon Couscous, Curry Fennel, Citrus Salsa Verde

Broiled Red Snapper 16
Pumpkin Risotto, Seasonal Vegetables, Caramelized Shallot & Pecans
Sage Brown Butter

Gulf Prawn Pappardelle Pasta 16
Cherry Tomatoes, Mushrooms, Garlic, Spinach, Brandied Shrimp Butter

Cioppino 19
Clams, Mussels, Gulf Prawns, Crab, Fin Fish, Calamari
Roasted Tomato-Fennel Broth, Garlic Toast Points

Quiche of the Day 14
Field Greens

Cauliflower Gnocchi 15 (Vegan & Gluten Free)
Local Mushrooms, Greens, Tomato Confit, Walnut-Arugula Pesto, Balsamic Reduction

Appetizers

Snacks

Candied Hobbs' Pork Belly 8

Warm Marinated Olives 6

Nuts of the Day AQ

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 16

Broiled Salmon 19

Roasted Chicken 13

Blackened Snapper 15

Sides

Roasted Local Mushrooms
Wild Arugula, Manchego
10

Truffle Pomme Frites
Rosemary-Lemon Aioli
7

Braised Greens
Walnuts & Raisins
5

Creamy Mac & Cheese
Mushrooms & Truffle Oil
8

Crispy Dijon Glazed Brussels Sprouts
Toasted Almonds
6