

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
Basil Aioli, Pickled Delicata, Calabria Chili Coulis

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

Appetizers

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
Chicken Liver Pate 15
Strawberry-Pepper Compote, 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 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 15
Field Greens, Napa Cabbage, Carrot, Cilantro, Toasted Almonds, Mandarins
Kaffir Lime Vinaigrette, Crispy Noodles
Crab Louie sm. 15 / lg. 19
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 14
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
Crispy Skin Salmon 21
Lemon Couscous, Curry Fennel, Citrus Salsa Verde
Broiled Red Snapper 17
Pumpkin Risotto, Seasonal Vegetables, Caramelized Shallot & Pecans
Sage Brown Butter
Gulf Prawn Pappardelle Pasta 17
Cherry Tomatoes, Mushrooms, Spinach, Brandied Shellfish Butter
Bouillabaisse 21
Gulf Prawns, Scallop, Clams, Mussels, Fin Fish, Calamari
Roasted Tomato-Saffron Broth, Garlic Toast Points, Mussel Rouille
Quiche of the Day 15
Field Greens
Cauliflower Gnocchi 16 (Vegan & Gluten Free)
Local Mushrooms, Greens, Tomato Confit, Walnut-Arugula Pesto, Balsamic Reduction

Snacks

Candied Hobbs' Pork Belly 8
Warm Marinated Olives 6
Nuts of the Day 7

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