

# 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

Fresno & Jalapeno Peppers, Preserved Lemon 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 19

Seaweed Salad, Cucumber, Cilantro, Potato Gaufrettes, Wasabi Cream, Shiso Oil

Gulf Prawn Tempura 15

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 19

Basil Aioli, Pickled Butternut Squash, Calabria Chili Coulis

Marinated Grilled Octopus 18

Chickpeas, Pickled Red Onions, Wild Arugula

Blackened Fish Tacos 14

Avocado, Cabbage, Cilantro-Mango Salsa, Corn Tortilla

Pan Roasted Gulf Prawns 15

Chile Cream, Grilled Lemon

Dungeness Crab Cocktail 18

Brandied Caper Cocktail Sauce

Gulf Prawn Cocktail 15

Brandied Caper Cocktail Sauce

## Charcuterie & Cheese

### Charcuterie Board

Large (All Selections) 25 Small (Chef's choice of 3) 14

House Made Chicken Liver Pâté

Antica, Prosciutto, 14 mo., Parma, Italy

Bernina, Bresaola, Italy

Hobbs', Spicy Coppa, Napa, CA

Leoncini, Porchetta, Reggio Emilia, Italy

Creminelli, Tartufo, Salt Lake City, Utah

Assorted Local Mustards, Marinated Olives, House Made  
Pickled Vegetables, Roasted Garlic & Crostini

### Cheese Board

Large (All Selections) 25 Small (Chef's choice of 3) 14

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.

# 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  
Winter Chicory Salad 11  
Radicchio & Frisée, Blood Orange, Pear, Shaft's Bleu  
Almonds, Toasted Almond Vinaigrette  
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. 16 / lg. 20  
Romaine, Boiled Egg, Tomato, Cucumber, Broccolini, Olives, Louie Dressing  
Prawn Louie sm. 14 / lg. 16  
Romaine, Boiled Egg, Tomato, Cucumber, Broccolini, Olives, Louie Dressing

# Sandwiches & Entrées

*Sandwiches Served with Field Greens or Pommes Frites*  
Brunch Bruschetta 17  
Prosciutto, Gruyere, Roasted Tomato & Leeks, Broccolini, Garlic Crème, Sunny Up Eggs  
BLT 15  
Applewood Bacon, Wild Baby Arugula, Tomato, Aioli, Ciabatta Bun  
House Ground ½ lb. Burger 16 (Make it an "Impossible" Vegan Burger) +2  
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  
Buttermilk-Mustard Spätzle, Roasted Sweet Potato, Brussels Sprouts  
Lemon Beurre Blanc, Mustard Seed Caviar  
Broiled Red Snapper 17  
Pumpkin Risotto, Seasonal Vegetables, Caramelized Shallot & Pecans  
Sage Brown Butter  
Gulf Prawn Pappardelle Pasta 17  
Gold Beets, Mushrooms, Spinach, Truffle Emulsion  
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 Pommes Frites

Whole 20  
Half 11

## Classic Caesar Salads

With....

Grilled Gulf Prawns 16  
Broiled Salmon 20  
Roasted Chicken 13  
Blackened Snapper 16

## Sides

Roasted Local Mushrooms  
Wild Arugula, Manchego  
10

Truffle Pommes 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