

Appetizers

Available in addition to the Three Course Dinner

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Marin Miyagi \$3.50

Tomales Bay, CA

Medium, Briny, Buttery, Crisp Clean Finish

Skookum \$3.25

Skookum Inlet, Puget Sound, WA

Small, Full Flavor, Mild Brine, Vegetable Finish

Beau Soleil \$4.25

New Brunswick, BC

Firm, Salty, Sweet Hints of Hazelnut

Cooked Oysters

Maître D': Parsley, Garlic, Onions, Butter (4 Ea.) 16

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) 17

BBQ: Garlic-Barbecue Sauce (4 Ea.) 16

Rockefeller: Spinach, Pernod, Hollandaise (4 Ea.) 18

Crispy Calamari 18

Jalapeno Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Steamed Mussels 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Steamed Clams 22

Garlic, Spinach, White Wine, Butter, Chili Flakes

Dungeness Crab Cakes 26

Scallion Vinaigrette, Arbol Aioli

Ahi Tuna Poke 23

Spicy Ginger Ponzu, Avocado, Scallions, Cucumber
Jalapeño, Wonton Crisps, Wasabi Tobiko

Spicy Gulf Prawns 21

Jalapeno & Calabrian Chiles, Garlic, White Wine, Butter

Spanish Octopus 22

Hummus, Pickled Red Onions, Wild Arugula, Chile Oil

Peppered Burrata 16

Green Olive Tapenade, Crostini

BBQ Chicken Flatbread 18

Chicken Breast, Barbeque Sauce, Mozzarella, Green Onions

Steak Tartare 21

Shallots, Capers, Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

Truffle Mac & Cheese 16

Grana Padano, Gouda, Manchego, Cheddar, Breadcrumbs

Duck Liver Pâté with Pistachio 16

Strawberry-Pepper Compote, Crostini

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 20

Bay Shrimp 15

Dungeness Crab 24

Snacks

Warm Dungeness Crab - Shrimp Dip

Grilled Focaccia

22

Warm Marinated Olives 7

Nuts of the Day 7

Hummus & Fried Bread 13

Pickled Onions, E.V. Olive Oil, Korean Chile Fakes, Lava Salt

Charcuterie & Cheese Board 32

- **Fiorucci, Prosciutto**, 13 Month, Parma, Italy
- **Molinari, Spicy Coppa**, San Francisco, CA
- **Doña Juana, Chorizo Soria**, Harbor City, CA
- **Shaft's Bleu, Cow**, Placer County, CA
- **Iberico Gran Reserva**, Sheep, Cow & Goat, Spain
- **Castel Regio, Taleggio**, Cow, DOP, Italy

Membrillo, Candied Nuts, Mustard, Olives, Crostini

20% Gratuity applied to parties of eight or more.

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

Valentine's Day 2025

Select one item from each Course below

Appetizers

Lobster Bisque

Puff Pastry Croutons, Bay Shrimp, Sherry

French Onion Soup

Crouton, Gruyere Gratin

Little Gem Caesar

Grana Padano, Boquerones, Crostini

Butter Lettuce Salad

Dried Figs, Candied Pistachios, Pickled Onions, Shaft's Bleu, Basil Vinaigrette

Oven Roasted Delicata Squash

Local Honey, Pistachios, Dried Cranberries, Baby Mixed Greens, Feta, Basil Vinaigrette

Entrees

Red Wine Braised Beef Short Ribs \$58

Soft Polenta, Sautéed Spinach, Red Wine Jus, Herbed Panko

Local Farm Chicken Under A Brick \$50

Buttermilk Mashed Yukon Golds, Natural Thyme Jus

12 oz. Ribeye \$70

Buttermilk Mashed Yukon Golds, Bleu Cheese Demi, Cabernet Butter, Wine Salt

Yukon Gold Potato Gnocchi \$46 (Gluten Free, Vegan Option Available)

Local Mushrooms, Carrots, Spinach, Tomato, Laura Chenel Chèvre, Romesco Sauce

Salt & Stone Seafood Stew \$61

Gulf Prawns, Fin Fish, Clams, Mussels, Scallop, Calamari, Yukon Gold Potatoes, Roasted Tomato Broth, Garlic Toast

Gulf Prawn & Scallop Tagliatelle \$52

Housemade Pasta, Local Mushrooms, English Peas, Baby Heirloom Tomatoes, Lemon Crème

Roasted Lobster Tail \$65 (add a second tail + \$30)

Yukon Gold Mashers, Drawn Butter

Sourdough Crusted Petrale Sole \$51

Rice Pilaf, Lemon Caper Beurre Blanc

Crispy Skin Salmon \$52

Mushroom Risotto, Tarragon Beurre Blanc

Filet Mignon & Roasted 6 oz. North Atlantic Lobster Tail \$89

Buttermilk Mashed Yukon Golds, Bleu Cheese Demi, Cabernet Butter, Wine Salt, Drawn Butter

Filet Mignon & Sautéed Gulf Prawns \$71

Buttermilk Mashed Yukon Golds, Bleu Cheese Demi, Cabernet Butter, Wine Salt

Desserts

Coconut Custard

Chocolate Macaroon Crust, Chantilly Crème, Caramel

Butterscotch Bread Pudding

Whisky Crème Anglaise

Chocolate Torte

Butterscotch, Candied Pecans, Wine Salt

Blackberry Cabernet Sorbet

Kentucky Bourbon Butter Pecan Gelato

Sides

Crispy Brussels Sprouts

Orange, Dijon, Chili Flakes

Grana Padano

14

Truffle Pommes Frites

Garlic, Grana Padano, White Truffle Oil

Truffle Salt, Parsley, Truffle Aioli

14

Corkage fee \$20 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).

Executive Chef Enrique Alcaraz / Sous Chef Fernando Amezcua / Sous Chef Leo Mercado 2/14/2025