

Happy New Year

Each Guest Is Required To Order From The Three Course Menu. No Split Plates.

Additional items available for purchase

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Skookum \$3.00

Skookum Inlet, Puget Sound, WA
Small, Full Flavor, Mild Brine, Vegetable Finish

Marin Miyagi \$3.25

Tomales Bay, CA
Medium, Briny, Buttery, Crisp Clean Finish

Beau Soleil \$3.75

New Brunswick, BC
Firm, Salty, Sweet Hints of Hazelnut

Cooked Oysters

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

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

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

Crispy Calamari 18

Chili 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

Ahi Tuna Poke 23

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

Dungeness Crab Cakes 26

Scallion Vinaigrette, Arbol Aioli

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, Fried Bread

Steak Tartare 21

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

Truffle Mac & Cheese 16

Grana Padano, Gouda, Manchego, Cheddar, Bread Crumbs

Duck Liver Pâté with Pistachio 16

Strawberry-Pepper Compote, Crostini

Pork Belly 19

Bánh Mi Veg, Vietnamese Fish Sauce Glaze, Sambal Aioli, Peanuts

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 20

Bay Shrimp 15

Dungeness Crab 24

Snacks

Warm Marinated Olives 7

Candied Pecans 7

Charcuterie & Cheese Board 32

- Antica, Prosciutto, 14 mo., Parma, Italy
- Molinari, Spicy Coppa, San Francisco, CA
- Creminelli, Tartufo, Salt Lake City, Utah
- Shaft's Bleu, Cow, Placer County, CA
- Baquero, Manchego, 6 mo., Sheep, Spain
- Castel Regio, Taleggio, Cow, DOP, Italy

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.

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Appetizers

(Choice)

Lobster Bisque

Puff Pastry Croutons, Sherry

French Onion Soup

Crouton, Gruyere Gratin

Little Gem Caesar

Grana Padano, Boqueróns, Crostini

Butter Lettuce Salad

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

Kale Salad

Grana Padano, Garlicky Green Goddess Dressing, Bread Crumbs

Entrée

(Choice)

Dijon & Herb Roasted Angus Beef Prime Rib \$69 (add a Lobster tail + \$30)

Three Potato Gratin, Au Jus, Horseradish Crème Fraiche

Gulf Prawn & Scallop Tagliatelle \$52

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

Dungeness Crab Cioppino \$62

Gulf Prawns, Fin Fish, Clams, Mussels, Scallop, Calamari, Roasted Tomato - Fennel Broth, Garlic Toast

Crispy Skin Salmon \$52

Carrot Puree, Ginger-Garlic Beurre Blanc, Thai Chili Salad

Cauliflower Gnocchi \$45 (Always Gluten Free, Vegan Option Available)

Local Mushrooms, Spinach, Tomato, Laura Chenel Chèvre

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

Yukon Gold Mashers, Drawn Butter

"Salt & Stone" \$90

7 oz. Filet & 7oz. Roasted Lobster tail, Yukon Gold Mashers, Shafts Bleu Demi-Glace, Cabernet Butter, Wine Salt

Dessert

(Choice)

Banana Fosters Cheesecake

Pecan Crust, Rum Caramel Sauce, Brûlée Banana

Butterscotch Bread Pudding

Whisky Crème Anglaise

Apple Galette

Vanilla Bean Ice Cream, Caramel, Cinnamon, Apple Chip

Flourless Chocolate Ganache Torte

Fried Pecans, Butterscotch, Wine Salt

Raspberry Sorbet

Kentucky Bourbon Butter Pecan Gelato

Sides

Crispy Brussels Sprouts

Dijon, 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).
ABC Law §23396.5 prohibits taking any unconsumed wine from the premises that wasn't purchased from the restaurant.