

FOR THE TABLE

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 8.75
butter poached lobster | 4

MARKET VEGETABLES | 6 ^{GF}

GARLIC SAUTÉED SPINACH | 6 ^{GF}

ROASTED GARLIC POTATO PURÉE | 6 ^{GF}

GRILLED ASPARAGUS | 7 ^{GF}

POMMES FRITES | 6 ^{GF}
truffle parmesan | 2

KOREAN SWEET POTATO STEAK FRIES | 6 ^{GF}

ROASTED SPAGHETTI SQUASH | 7 ^{GF}

PRIX FIXE MENU 2 COURSES \$24 | 3 COURSES \$28 | GLASS OF HOUSE WINE \$7

STARTERS

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE

KALE & TANGERINE CAESAR SALAD

purple & black kale, parmigiano, honey tangerine, garlic ciabatta croutons, roasted garlic caesar dressing

CHICKEN TORTILLA SOUP ^{GF}

tomato, chipotle, jalapeno, corn, cilantro, red bell peppers, crème fraîche, avocado, tortilla strips

MAIN COURSES

“KOBE” BEEF MEATBALLS PASTA

american wagyu beef, pine nuts, golden raisins, linguine, white truffle cheese fondue, pomodoro sauce, caramelized onions, parmigiano, pecorino romano

CRISPY PARMESAN CHICKEN PAILLARD

roasted garlic potato purée, organic baby arugula salad, shaved red onions, red onion jam, white gravy

ROASTED VEGETABLE SALAD ^{GF}

shrimp, organic mixed greens, red quinoa, fennel, carrots, red bell pepper, red onion, zucchini, tomatoes, grilled lemon, honey mustard dressing

ALMOND & CHERRY TOMATO PASTA ^{GF}

brown rice penne pasta, cherry tomato almond pesto, fresh basil, grape tomatoes, parmigiano, pecorino romano

mary's chicken breast | 6 black tiger shrimp | 6
pan roasted natural salmon | 8 chicken breast pailard style | 8

DESSERTS

COCONUT CREAM PIE

caramel sauce

CHOCOLATE BRIOCHE
BREAD PUDDING

crème anglaise, vanilla bean gelato

GELATOS OR SORBETS

ask server for selection

*18% gratuity added automatically for parties of 6 | 20% for 8 or larger

*please advise your server of any food allergens. *\$20 Corkage fee *Outside dessert fee subject to \$3 charge per person

SHARED

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 8.75
butter poached lobster | 4

GRILLED ARTICHOKE | 9.50 ^{GF}
white balsamic tartar sauce

SPICY ROASTED CAULIFLOWER | 7.50 ^{GF}
cumin spiced, greek yogurt chimichurri, cilantro

CALAMARI FRITTI | 11
cilantro lime sriracha aioli

POMMES FRITES | 6 ^{GF}
garlic aioli, remoulade, ketchup
truffle parmesan | 2

THAI CHICKEN CUPS | 9.75 ^{GF}
minced chicken, shallots, crispy rice, peanuts, lemongrass vinaigrette, butter lettuce, cilantro

AHI TUNA POKE | 13.50 ^{GF}
avocado, cucumbers, scallions, fresh dill, toasted sesame seeds, lime sriracha aioli, crispy lotus root

CHICKEN TORTILLA SOUP | 8.50
tomato, chipotle, jalapeño, corn, cilantro, red peppers, avocado, crème fraîche, tortilla strips

STEAMED P.E.I. MUSSELS | 12
point reyes blue cheese, white wine sauce, sautéed fennel, grilled garlic crostini

SOUP OF THE DAY | changes daily

KALE & TANGERINE CAESAR SALAD | 9.50
purple & black kale, honey tangerine, parmigiano, roasted garlic ciabatta croutons, roasted garlic caesar dressing

ROASTED BEET SALAD | 10.75 ^{GF}
organic baby spinach, shaved red onion, herbed goat cheese, toasted walnuts, shallot vinaigrette

GRILLED ROMAINE | 11 ^{GF}
apple, applewood smoked bacon, gorgonzola dressing, gorgonzola cheese

PAPAYA BARBECUE “KOBE” MEATBALLS | 8.75
wagyu american beef, caramelized onions, golden raisins, pine nuts, roasted corn salsa

BLISTERED SHISHITO PEPPERS | 8
sweet soy, lime zest, toasted sesame seeds

^{GF} gluten free

*While we offer gluten free menu options we are not a gluten free environment. Cross contamination can occur & we are unable to guarantee that any of the items can be free of allergens.

*eating raw or uncooked animal product may increase your risk of foodborne illness especially if you have a medical condition.

*bread is served on request

PIZZETTAS

MUSHROOM | 9.75

flatbread pizza, wild mushroom, white truffle fondue, mozzarella, fresh thyme

APPLE & CARAMELIZED ONION PIZZETTA | 8.50

flatbread pizza, gorgonzola cheese, honey, caramelized onion

BLT PIZZETTA | 8.50

flatbread pizza, bacon, over roasted tomato, roasted garlic, aged white cheddar cheese, arugula pesto

PASTAS

substitute brown rice pasta | 2

ALMOND & CHERRY TOMATO PENNE | 14 ^{GF}

brown rice penne pasta, cherry tomato almond pesto, fresh basil, garlic, E.V.O.O., parmigiano, pecorino romano

mary's chicken breast 6 | black tiger shrimp | 6 pan roasted natural salmon | 8 chicken breast paillard style | 8

"KOBE" BEEF MEATBALLS PASTA | 20

wagyu american beef, golden raisins, pine nuts, caramelized onions, white truffle cheese fondue, pomodoro sauce, linguine, parmigiano, pecorino romano

RIGATONI BOLOGNESE | 18

slow cooked rich red meat sauce, parmigiano, pecorino romano

PANCETTA & ASPARAGUS RIGATONI | 17.75

crispy pancetta, sugar snap peas, asparagus, basil, roasted garlic cream sauce, pecorino romano

SEAFOOD LINGUINE | 20

natural salmon, shrimp, calamari, mussels, bechamel, spicy pomodoro sauce

SUGAR SNAP PASTA | 16

sugar snap peas, sweet corn, organic baby arugula, mint pesto, linguine, parmigiano

RAVIOLI | changes daily

SALADS

ROASTED VEGETABLE SALAD | 13 ^{GF}

organic mixed greens, red quinoa, fennel, carrots, red bell peppers, red onions, zucchini, tomatoes, grilled lemon, honey mustard dressing

mary's chicken breast | 6 black tiger shrimp | 6 pan roasted natural salmon | 8 chicken breast paillard style | 8

CHOPPED SABROSA SALAD | 13 ^{GF}

romaine lettuce, roasted corn, tomatoes, black beans, aged white cheddar cheese, bell pepper, corn tortilla strips, cilantro, red onions, avocado, honey-jalapeño vinaigrette

mary's chicken breast | 6 black tiger shrimp | 6 pan roasted natural salmon | 8 chicken breast paillard style | 8

BLACKENED SALMON SALAD | 20 ^{GF}

natural salmon, organic mixed greens, fresh herbs, slow roasted tomatoes, capers, goat cheese, shallot vinaigrette

MAIN COURSES

CRISPY PARMESAN CHICKEN PAILLARD | 19.50

mary's organic chicken breast, roasted garlic potato purée, organic baby arugula salad, shaved red onions, red onion jam, white gravy

CAST IRON ROASTED CHICKEN BREAST | 21

mary's organic chicken breast, cauliflower, fingerling potato, black kale, chicken jus, toasted ciabatta

SUNCHOKES RISOTTO | 18 ^{GF}

sunchokes, taleggio cheese, parmigiano-pecorino blend, arugula pesto

mary's chicken breast | 6 black tiger shrimp | 6 pan roasted natural salmon | 8 chicken breast paillard style | 8

GRILLED ALL NATURAL SALMON | 23 ^{GF}

garlic roasted spaghetti squash, tomatillo fresca, chipotle-tomato chutney

FENNEL SEED CRUSTED AHI TUNA | 29 ^{GF}

zucchini noodles, fresh tomatillos, sweet chili coconut sauce

CARAMELIZED CUMIN SPICED PORK CHOP | 23

brined 10 oz bone in, white truffle oil & mushroom mac & cheese, sugar snap peas, mojo sauce

"KOBE" BEEF BURGER 8oz. | 15.75

wagyu american beef, onion jam, organic arugula, roasted oven tomato, toasted brioche bun, pommes frites or organic mixed greens

gorgonzola/aged white cheddar/goat cheese | 2 sautéed cremini mushrooms | 2 applewood smoked bacon | 2

PEPPER CRUSTED FLAT IRON STEAK 8oz. | 29 ^{GF}

truffle parmesan pommes frites, roasted sweet baby carrots, peppercorn sauce, greek yogurt chimichurri