



Starters

Crab Cakes

Local Dungeness crab cakes, served over a roasted corn and sweet pepper sauce and topped with baby greens. \$16

Abalone

Green tea-crusted Cayucos abalone with a caper-raisin sauce, with squid ink fettuccine. \$25

Pork Belly

California dates, stuffed with local almonds, wrapped in pork belly, and roasted. Topped with mint oil and balsamic glaze. \$14

Flatbread

Fresh figs, caramelized onions, baby arugula, Brie cheese, and local honey on crisp flatbread. \$12

Tomato

Fresh roasted tomatoes and Ciliegine mozzarella topped with micro-basil, olive oil, and a balsamic glaze. Served on sourdough toast points. \$12

Soups & Salads

Freshly made artichoke & crab bisque. \$10

Today's soup, made fresh in our kitchen. Cup: \$5 Bowl: \$8

Beets

Baby arugula, Burrata cheese, heirloom tomatoes, roasted beets, and micro-basil, tossed with a balsamic vinaigrette. \$9

House

Baby greens topped with local seasonal vegetables and your choice of house-made dressing. \$9

Spinach

Marinated mushrooms, shaved red onion, and crisp bacon, tossed in raspberry vinaigrette, and then topped with goat cheese and candied walnuts. \$9

Caesar

Crisp romaine hearts, shaved Parmesan, and crisp croutons, tossed in a creamy house-made Caesar dressing. \$ Add chicken or shrimp. \$8

Steak & Seafood

New York

Seared 14-ounce certified Angus New York strip, with sweet potato gratin, grilled asparagus, and a sweet pepper jam. \$28

Filet

Grilled 8-ounce beef tenderloin, with fontina-chive mash, roasted heirloom tomatoes, and a cognac-peppercorn demi-glace. \$38

Sea Bass

Miso-glazed seabass, served over sticky rice with baby bok choy and a wasabi-ginger beurre blanc. \$32

Fresh Catch

Today's chef's selection. Market price.

More Entrees

Carbonara

Crisp pork belly, sun-dried tomatoes, roasted peppers, and rigatoni in a creamy carbonara sauce. \$22

Gourmet Burger

An American Kobe beef patty with blue cheese, and bacon, served on an artisan bun with red onion marmalade, sun-dried tomato aioli, and a radish slaw. Served with pommes frites. \$20

Fish & Chips

Fresh, local fish, garlic truffle chips, and house slaw. \$20

Pork Tenderloin

Espresso-crusting pork tenderloin, served over sweet potato hash with sautéed spinach and saffron demi-glace. \$26

Couscous

Fresh, local vegetables, grilled and served over Moroccan couscous, with a sun-dried tomato pesto. \$20

Chicken

½ roasted free range Mary's Chicken, with roasted red potatoes, and rosemary glazed rainbow carrots. \$26