



DINNER

APPETIZERS

Hoisin Ribeye Skewers

Copper Farms Prime ribeye, peppers, onions, mushrooms, tomato, hoisin glaze, spicy peanut dipping sauce. \$17

Shishito

Sesame-blistered Shishito Peppers, ponzu, sake, Asian persillade, toasted sesame seeds. \$14

Oysters

Blue Point Oysters on the half shell, tomato-caper relish, grated horseradish, lemon, chervil. Dozen \$35; ½ Dozen \$20

Crab Cakes

Dungeness crab, breaded and pan-fried, Cajun rémoulade and corn & black bean salsa. \$17

SOUPS & SALADS

Today's Soup

Cup \$8 – Bowl \$10 – Bread Bowl \$15

Wild Mushroom Bisque

Creamy forest mushroom bisque, topped with leeks, crème fraîche, and toasted pine nuts.

Cup \$8 – Bowl \$10 – Bread Bowl \$15

Summer Melon Salad (V)

Fresh watermelon, crumbled feta cheese, toasted sunflower seeds, shaved red onions, and arugula with balsamic vinaigrette. \$16

Caesar

Crisp romaine, shaved Parmesan, crunchy house-made croutons, creamy Caesar dressing, \$14

Add chicken for \$8 or shrimp for \$12

Avocado Mango Salad (V)

Avocado, mango, butter lettuce, red onion, cotija cheese, toasted pepitas, and cilantro-garlic dressing. \$16

Salmon Salad

Miso-glazed, crispy-skinned salmon, roasted beets, blueberries, pomegranate seeds, pickled onions, pumpkin seeds, and sliced avocado, fresh shaved Brussels sprouts and kale, with a lemon-cayenne vinaigrette. \$24

ENTREÉS

Branzino

Grilled branzino, melted leeks, white rice, and a lemongrass-coconut sauce. \$34

Ribeye

Copper Ranch Ribeye, blue cheese croquettes, Hassleback potatoes, jumbo asparagus, bourbon & smoked almond demi-glaze. \$55

Chicken Achiote

Achiote-roasted airline chicken breast, roasted poblano & corn risotto, sautéed spinach, pineapple-red chili gastrique. \$30

Garlic Soba Noodles (Vegan)

Crispy tofu, sautéed vegetables, cabbage, green onions, soba noodles, garlic-soy sauce, toasted sesame seeds. \$25

Pappardelle Diablo

Pappardelle pasta, jumbo prawns, cherry tomatoes, green peas, roasted corn, onion, cilantro, chipotle cream sauce, cotija cheese. \$32

Fish & Chips

Halibut filet, fried golden brown, hand-cut fries, sauce gribiche, and lemon wedges. \$30

Filet

Pan-seared Filet, compote butter, potato pavé, pomegranate-glazed carrots. \$40

Lamb

Oven-roasted miso-mustard glazed Rack of Lamb, citrus-scented forbidden rice, sesame-honey green beans. \$55