

## DINNER

*"We are proud to showcase California's local producers to offer the freshest seasonal ingredients available with a focus on sustainability with environmental responsibility."*

*- Chef Patrick Clark and Team*

### STARTERS

<b>California Artesian Cheese</b> Accompanied by Roasted fall fruits and nuts, house made jam, grilled bread	<b>18</b>
<b>Selection of three</b>	<b>28</b>
<b>All five</b>	
Humboldt Fog, <i>cypress grove</i>	
30mo aged bandage cheddar, <i>FisCALini</i>	
Point Reyes Bleu, <i>Point Reyes</i>	
Purple moon, <i>FisCALini</i>	
San Joaquin Gold, <i>FisCALini</i>	
<b>Crab Cake</b>	<b>18</b>
Citrus lobster sauce, avocado, California orange oil, micro greens	
<b>Burrata Mostarda</b>	<b>16</b>
Savory apricot mostarda, pistachio, grilled ciabatta	

### SOUP & SALAD

<b>Vidalia Onion Soup</b>	<b>10</b>
Sweet Vidalia onions, sourdough crouton, blistered San Joaquin cheese	
<b>Baby Wedge</b>	<b>12</b>
Mini iceburge wedges, heirloom tomatoes, bacon lardoons, Point Reyes blue, buttermilk dressing	
<b>Rodney's Salad</b>	<b>14</b>
California grown baby greens, roasted pears, peppered goat cheese, toasted walnuts, dried cherries, shallot vinaigrette	
<b>Caesar Salad "Bouquet"</b>	<b>12</b>
Petite romaine, heirloom tomatoes, parmesan, cilantro Caesar in tortilla vase	

### 1600

*Rodney's steaks are certified USDA prime grade Angus beef from the Midwest United States. The beef is grass fed and finished on grains and cooked to perfection in our 1600 degree infrared broiler.*

<b>*Ribeye</b>	<b>47</b>
12 ounce, Spencer cut	
<b>*Filet Mignon</b>	
Tender center cut	
6 ounce	<b>39</b>
8 ounce	<b>45</b>
<b>*Kansas City Strip</b>	<b>44</b>
12 ounce, center cut	

**All steaks are served with homemade steak sauce.**

### MAINS

<b>*Cioppino</b>	<b>35</b>
Mussels, clams, local sea bass, shrimp, calamari, spicy fennel sausage, garlic-fennel broth, sourdough toast	
<b>*Braised Pork Osso Buco</b>	<b>32</b>
Parsnip puree, roasted root vegetables, spicy apple romesco, micro greens	
<b>*Wild Sockeye Salmon</b>	<b>30</b>
Braised fennel, pistachio-pear pipian, pomegranate, pistachio, fennel fronds	
<b>*Local Sea Bass</b>	<b>38</b>
Lobster-chive mashed potatoes, caramelized shallots, cabernet reduction	
<b>Fettuccine Ragout</b>	<b>26</b>
Roasted mushrooms, confit tomato, herb whipped goat cheese	

### SUPPLEMENTS

<b>Grilled Asparagus</b>	<b>10</b>
San Joaquin gold, lemon zest, lemon oil, micro greens	
<b>Brussel Sprouts</b>	<b>10</b>
Caramelized onions, shredded carrots, raisins	
<b>Rodney's Truffle Fries</b>	<b>10</b>
Parmesan, cracked black pepper, roasted pepper dip, roasted garlic aioli	
<b>Butternut Gratin</b>	<b>10</b>
Bacon, jalapeno, Mornay	
<b>Whipped Potatoes</b>	<b>8</b>
Garlic, chives	

THANK YOU TO OUR PARTNERS SUCH AS:

Santa Monica Seafood • Fresh Point Produce • Newport Meats • Fess Parker Winery



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