



## LUNCH & DINNER

### TO SHARE

#### Cheese & Charcuterie **26**

Assorted artisan cheeses & cured meats, pickled vegetables, dried fruit, nuts, crostini

#### Jumbo Shrimp Cocktail **24**

Za'atar cocktail sauce, celery, radish, charred lemon

#### Pretzel Bites **16**

Fresh baked Bavarian pretzel bites, pimento cheese, honey mustard, and bacon sea salt peanut butter

#### Truffle Fries **10**

Lemon garlic aioli (GF)

#### Wings (6 or 12) **17 | 25**

Marinated chicken wings, choice of: spicy mango or Buffalo sauce, crudités, and buttermilk dressing (GF)

### SOUP & SALAD

#### Clam Chowder

(Cup **10**, Sourdough Bowl **13**)

#### Farmer's Salad **15**

Local greens, seasonal produce, herb ricotta, candied almonds, black garlic vinaigrette (V, GF)

Add shrimp \$8 | steak \$10 | chicken \$6 | salmon \$10

#### Caesar Wedge **17**

Romaine lettuce, cured tomato, Spanish anchovy, croutons, Caesar dressing

Add shrimp \$8 | steak \$10 | chicken \$6 | salmon \$10

#### The Set Cobb Salad **20**

Chopped Romaine, grilled chicken, bacon, cherry tomato, egg, blue cheese, avocado, shallot vinaigrette (GF)

Add shrimp \$8 | Curried lobster salad \$12 (GF)

### FAVORITES

#### Margherita Pizza **20**

House tomato sauce, basil, mozzarella (V)

#### Pepperoni Pizza **22**

House tomato sauce, basil, mozzarella, pepperoni

#### Crispy Hen **20**

Buttermilk fried chicken breast, garlic coleslaw, pickles, brioche bun, fries

#### Lobster Sandwich **26**

Curried lobster salad, butter lettuce, vine ripe tomato, grilled turmeric sourdough, fries

#### The Set Burger **21**

8 oz. Angus beef patty, caramelized onions, smashed avocado, lettuce, tomato, garlic aioli, fries

Choice of cheese (Gruyere, white Cheddar, American, or blue cheese)

#### The 'AWESOME' Vegan Burger **21**,

Caramelized onions, smashed avocado, lettuce tomato, vegan charcoal bun, fries (VN)

#### Baja Fish Tacos **21**

Beer battered Mahi Mahi, citrus slaw, pasilla and avocado crema, cilantro

**Lobster Mac & Cheese 28**

5-Cheese cavatappi pasta, smoked pork belly, tarragon, breadcrumbs

**MAINS**

**Prime Steak & Frites 42**

10 oz. prime filet mignon, maître d'hôtel butter, fries (GF)

**Baked Short Rib Penne Pasta 30**

Smoked tomato-braised short rib ragout, mushroom, asparagus, pecorino Romano, mozzarella cheese, herbs

**Searched Sustainable Salmon 30**

Citrus quinoa, toy-box tomato, mushroom, English peas, sweet corn coulis (GF)

**Jerk Chicken 29**

Sweet potato fries, broccolini, spiced banana puree, pan jus (GF)

V = VEGETARIAN   VN = VEGAN   GF = GLUTEN FREE

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

*WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known in the State of California to cause cancer and birth defects or other reproductive harm.*

*An 18% gratuity will be added to parties of 6 or more.*