

# D I N N E R

5:00PM – 11:00PM

## APPETIZERS

\* **Bacon Wrapped Dates 16**

Medjool dates, preserved lemon, goat cheese, fennel pollen Greek yogurt

\* **Poke Nachos 18**

Sashimi grade tuna, mango, pickled cucumber, wasabi crema, scallion wonton chips

**Deviled Eggs 12**

Organic eggs, crumbled bacon, sumac, chive

\* **Wings 17**

Choice of: spicy mango, hoisin-soy glaze, Buffalo, crudités, buttermilk dressing

\* **Cheese & Charcuterie 26**

Assorted artisan cheeses & cured meats, pickled vegetables, grape mustard, imported butter, mostarda di frutta, bread

**Mezze Plate 18**

Hummus, eggplant tapenade, cherry tomato salad, olive, pepper, pickled onion, grilled pita (VN)

**Truffle Fries 10**

Lemon aioli

## SOUPS & SALADS

**Tomato Soup "Au Gratin" 12**

Aged Cheddar, baguette (V)

**Soup du Jour 10**

Chef's daily preparation

**Caesar Wedge 16**

Romaine, confit tomato, house Caesar, white anchovy, crouton plank

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

**Tomato & Peach 17**

Burrata mozzarella, pickled cherry tomato, arugula, mint, preserved lemon, aged balsamic, olive oil (V)

**Cobb Salad 19**

Shredded Romaine, chicken, bacon, tomato, egg, \* blue cheese, avocado, vinaigrette

**Grilled Salmon Salad 24**

Haricots verts, cherry tomato, Kalamata olive, \* fingerling potato, hard-boiled egg, watercress, honey dill dressing (GF)

Sandwiches include our house fries · Upgrade to truffle fries, fruit & berries, or side salad for \$3

## SANDWICHES

**Ahi BLAT 24**

\* Smoked bacon, lettuce, tomato, avocado, onion, sesame-soy aioli, brioche bun

**Crispy Hen 18**

\* Buttermilk fried chicken, passion fruit slaw, pickled green tomato, roasted garlic aioli, brioche bun, cornichon

Sub grilled chicken

**The Set Burger 20**

\* 8 oz Certified Angus Beef patty, tomato fondue, pickle, caramelized onion, arugula, choice of cheese: blue, cheddar or Gruyère, brioche bun

Sub "Hungry Planet Burger" plant-based patty (VN)

**Lobster Roll 26**

Brown butter lobster, chive cream, New England bun, kettle chips

## MAINS

\* **Baja Fish Tacos 20**

Beer battered cod, guacamole, chipotle crema, Cotija cheese, pasilla pepper, shaved cabbage, salsa molcajete

Sub seared ahi \$2

\* **Grilled "Skuna" Bay Salmon 30**

Mushroom, cherry tomato, cauliflower, haricots verts, caper lemon relish, aged balsamic (GF)

\* **Filet & Frites 40**

Grilled 8 oz prime filet, Maître d'Hôtel butter, French fries, mushroom jus

\* **Oven Roasted "Mary's" Chicken Breast 29**

Cherry tomato, fingerling potato, sweet corn-bacon succotash, peppercorn-maple jus (GF)

\* **12 oz Prime NY Strip Steak 42**

Confit fingerling potato, asparagus, mushroom demi-glace (GF)

**Quinoa Fricassee 19**

Toy-box tomato, olive, caramelized onion, haricots verts, carrot, cauliflower, preserved lemon, piquillo pepper coulis, za'atar (VN, GF)

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

# THE SET

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

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