

Dinner

Soups—our daily selection

Cup 4. Bowl 6. Big Bowl 8.

Salads

Caesar 7.

Baby greens 5.

Poached pear 8.

baby greens, candied pecans,
Pt. Reyes blue cheese dressing

Roasted baby beets 9.

Laura Chenel goat cheese,
hazelnuts, wild arugula

add to any dish

grilled chicken 4.

or grilled wild shrimp 6.

Entrées

Housemade fettuccine 16.
seasonal vegetables, pan sauce

Add sweet Italian sausage 5.

FROM OUR WOOD FIRED GRILL

Pork chop 18.
cranberry sauce, choice of side

New York steak 20.
red wine glaze, choice of side

Sonoma chicken breast 15.
natural jus, choice of side

King salmon 17.
preserved lemon vin, choice of side

Natural beef burger 14.
Sweet bun, our special sauce,
lettuce, tomato, red onion, pickles

Add cheese—.75
cheddar, Swiss, American, blue

Extras—1. each
bacon, avocado, grilled onions,
mushrooms

Starters

Dungeness crab cakes 12.
Mandarin orange, watercress

Seared ahi tuna 11.
crunchy Asian slaw,
soy-ginger, red chili mayo

Grilled lamb meatballs 10.
spaghetti squash,
mint & pistachio gremolata

Portobello fritters 9.
baby spinach salad,
balsamic glaze,
white truffle aioli

Sides

4. Each

Yukon gold mashers

Fingerling potatoes

Polenta cake

Farro risotto

Chinese black rice

French green beans

Hashed Brussels sprouts

Roasted winter squash

Braised Swiss chard

An 18% gratuity may be added
for parties of 6 or more

2. for split plates

Our goal is to serve all natural meats,
wild caught or sustainably farmed seafood
and local organic produce .

Chef/Owner—David Lutz