

Raspberry Point, Prince Edward Island, Canada salty taste, clean flavor with delightful sweet finish

Bluepoint, Long Island Sound, Connecticut the “real” deal; large, plump and juicy; mildly salty

Olde Salts, Chincoteague, Virginia bold, seaside brininess with smooth, clean follow through

CHEESE

3 for 19 | 5 for 25

American artisanal and farmhouse cheeses with fresh baguettes, honeycomb, fresh dates, quince paste and cherry fig chutney

bandich cheddar Fiscalini farms, San Joaquin Valley, California – firm, nutty, mildly sweet and mellow

purple moon cheddar Fiscalini farms, San Joaquin Valley, California – cabernet sauvignon soaked and moderately sharp sweetness

marieke gouda Holland’s Family Farm, Thorpe, Wisconsin – slightly nutty and creamy

mouco colorouge camembert-style Mouco Cheese Company, Fort Collins, Colorado – washed rind, soft interior with complex flavors

mine shafts blue Cedar Ridge, Rocklin, California – savory, full flavored, gold-mine aged Roquefort style bleu-vein

San Andreas sheep Bellwether Farm, Valley Ford, California – smooth, full-flavored with richer, buttery character

Bermuda triangle goat Cypress Grove Chevre, McKinleyville, California – soft-ripened, double-rinded with earthy yet mild truffle-like finish

truffle tremor goat Cypress Grove Chevre, McKinleyville, California – truffle speckled, velvety, creamy texture with tangy earthiness

STARTERS

winter pumpkin ravioli 10
sage maple butter reduction, pickled ginger and apple chips

Mediterranean vegetarian mezza 10
hummus, roasted eggplant puree, marinated olives, roasted peppers, grilled artichokes, feta cheese, pita and lavash

angus beef carpaccio 10
sliced raw prime beef, cilantro aioli, grated bandich cheddar, wild arugula and smoked sea salt

charcuterie and deli meats 14
bresaola, finochietta, wild boar sausage, hot coppa, duck ham and antelope pastrami with crisp garlic crackers and Mendocino mustards

Hawaiian big-eye tuna 16
raw sesame crusted planks, spicy chopped tartare and sashimi strips on seaweed radish salad with chili soy sauce and won-ton chips

salmon 16
smoked Atlantic salmon, mesquite smoked rillette, tartare and Yukon gold salmon caviar with crème fraiche

surf and turf sliders 16
kobe and foie gras meatloaf sliders and Alaskan king crab medallion with truffled onion and artichoke aioli

escargot rockefeller 18
baked basil fed snails with sautéed spinach, tomato basil cream sauce, roasted garlic hollandaise and feta crostini

shrimp 18
chilled wild natural shrimp with coconut curry sauce, herb lime aioli, cocktail sauce and seaweed salad

chilled seafood tower for 2 29 PP
Maine lobster tail, oysters, clams, wild shrimp and other delicacies of the sea

SOUPS

pumpkin squash and Fuji apple soup 8
roasted pumpkin, apples and onion puréed with cider

wild mushroom soup 8
creamed wild mushrooms with caramelized onion

American kobe chili 8
Texas style chili with kobe beef, smoked bacon and beer

Maine lobster bisque 10
creamed fresh roasted Maine lobster with fennel

soup tasting trio 10
choice of a sampling of any 3 of the above soups

SEASONAL SALADS

garden mesclun greens 8
baby lettuces, cucumber, sun-dried tomatoes, fennel, radish and black currant balsamic vinaigrette

baby iceberg lettuce 8
slow roasted plum tomatoes, smoked bacon, crumbled shaft’s blue cheese and blue cheese dressing

spinach and arugula 9
organic spinach and wild arugula with feta cheese, toasted almonds and cranberry pomegranate vinaigrette

hearts of romaine and baby romaine “Caesar” 10
garlic anchovy dressing, parmesan and focaccia croutons

VEGETABLES, GRAINS AND POTATOES

Yukon mashed potatoes 7
roasted garlic and chives

slow-roasted russet potato 7
sea salt and rosemary

jewel yam sweet potato purée 8
maple butter

french-fried potatoes 8
homemade tomato ketchup and mustard aioli

exotic grains tasting trio 8
quinoa & corn pilaf, organic farro piccolo & black forbidden rice

braised Brussels sprouts 9
stewed in an onion and garlic chicken broth

roasted cauliflower 9
cauliflower cream sauce

sautéed broccolini 9
sweet chili sauce

grilled asparagus 9
lemon citrus olive oil

creamed organic spinach 9
roasted garlic and parmesan cream

lyonnaise potato gratin 10
roasted onion cheddar sauce with sour cream and chive

sautéed exotic mushrooms 10
Pacific northwest foraged mushrooms in red wine sauce

lobster macaroni and cheese 15
torchio macaroni, fennel, panko and white cheddar lobster sauce

mushroom organic risotto 15
sauteed mushrooms, parmesan, basil and truffle oil

chef de cuisine: kenneth fazel

sous chef: christopher mahoney

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

NATURAL MEAT - all our meat is sourced from ranchers that raise their animals humanely, fed with no animal by-products and without the use of growth hormones or antibiotics

FILET MIGNONS

range-fed Silver Fern Farms, New Zealand beef (boneless 8 oz)	39
certified black angus Omaha beef (boneless 8 oz)	41
certified black angus Omaha beef (boneless 12 oz)	46
American Kobe wagyu Mishima Ranch, California beef (boneless 8 oz)	75

STRIP LOINS

range-fed Silver Fern Farms, New Zealand beef (boneless 14 oz)	42
range-fed Durham Ranch, Wyoming bison (boneless 12 oz)	42
black angus Niman Ranch, California dry-aged beef (bone-in 16 oz)	45

RIBEYES

range-fed Silver Fern Farms, New Zealand beef (boneless 14 oz)	46
range-fed Durham Ranch, Wyoming bison (boneless 14 oz)	46
black angus Niman Ranch, California dry-aged beef (bone-in 20 oz)	49
American Kobe wagyu Mishima Ranch, California beef (boneless 12 oz)	70

PORTERHOUSES

free-raised Strauss Farms, Wisconsin veal porterhouse (14 oz)	39
black angus Niman Ranch, California dry-aged beef porterhouse (24 oz)	56

SPECIALTY BUTCHER CUTS

certified black angus beef flat iron (10 oz)	25
certified black angus beef hanging tender (10 oz)	25
American Kobe wagyu Snake River Farms, Idaho beef top sirloin (12 oz)	42

CHOPS & RACKS

free-range Berkshire Heritage, Iowa pork <i>Kurobuta chop and maple baked beans</i>	34
free-range Anderson Ranch, Oregon lamb <i>lamb rack chop, lamb loin porterhouse and garlic rosemary lamb sauce</i>	46

BRAISES, BURGERS AND POULTRY

free-range Anderson Ranch, Oregon lamb shank <i>braised hind shank of Oregon lamb with rosemary roasted garlic sausage and stewed red black-eyed peas</i>	25
organic free-range jidori half chicken <i>potato dumplings, crimini mushrooms and Marsala wine sauce</i>	25
Yankee beef pot roast <i>braised range fed beef chuck, roasted baby root vegetables and heirloom fingerling potatoes in rosemary beef sauce</i>	27
surf and turf Kobe burger <i>grilled American Kobe beef burger, seared Alaskan king crab medallions, artichoke aioli and French fries</i>	30
wild game tasting, broken arrow ranch, texas <i>Nilgai antelope osso buco, axis venison medallion and wild boar loin with farro, fig chutney and cranberry demi-sauce</i>	36
veal osso buco <i>braised free-raised veal shank on creamy polenta with natural veal sauce reduction, roasted vegetables and sundried tomato</i>	36

SEAFOOD

all of our wild-harvested or farmed seafood is sourced from suppliers that share our philosophy of sustainability to preserve our waters for future generations

Hawaiian blue prawns <i>Cajun blackened blue prawns on black forbidden rice with blue crab newburg sauce</i>	32
Hawaiian big-eye tuna <i>seared tuna loin with marinated sea asparagus and sweet chili pepper vinaigrette</i>	33
Maine sea scallops <i>seared diver-caught day-boat jumbo scallops, roasted corn quinoa and pico de gallo</i>	33
Scottish Loch Duarte salmon <i>pan-roasted salmon fillet on organic farro pilaf and Mediterranean succotash</i>	33
Mediterranean seafood cioppino <i>roasted barramundi sea bass and braised baby shrimp, lobster, blue crab, littleneck clams and mussels in a fennel scented tomato stew with feta sourdough</i>	33
seafood ensemble <i>Maine sea scallops, Hawaiian blue prawns and sea bass with lemon oil on roasted corn quinoa</i>	36
1.25 lb Maine lobster <i>braised partially deshelled whole lobster in lobster sauce on angel hair pasta</i>	39
Australian rock lobster tail <i>slow roasted butter basted tail with drawn butter</i>	49
2.25 lb Maine lobster <i>braised whole large lobster served out of the shell in lobster tarragon butter sauce</i>	68

ACCOMPANIMENTS

béarnaise sauce	3	red wine sauce	3
hollandaise sauce	3	green peppercorn cream sauce	3
melted blue cheese	3	mushroom sauce	3
sautéed Alaskan king crabtail medallion	7	sautéed Hudson Valley foie gras	7