

SMALL PLATES

BREAD BASKET

turmeric butter

CHARRED EDAMAME

citrus salt

BLISTERED SHISHITO PEPPERS

umami salt | furikake | bonito

SEGERSTROM RANCH LIMA BEAN HUMMUS*

marinated olives | garbanzo salad | pita

TRUFFLE BRIE •

marin french cheese co. | honeycomb | bread

*OSETRA CAVIAR | 3PC

yuzu creme fraiche | seaweed cone

PROSCIUTTO DI PARMA •

cornichon | honeycomb | bread

FRIED OLIVES

manzanilla | piquillo yogurt

*SALMON LOX PITA

whipped creme fraiche | capers | pickled onion | dill

SOUP DU JOUR •

comté souffle | green snow

SHRIMP SPRING ROLL

pickled papaya | sweet chili dip

BRUSSELS SPROUT ^{gf}

apricots | goat cheese | honey coriander
gastrique

*TUNA POKE NACHOS

house mayo | avocado silk | edamame | wonton
chips | tropical salsa

CRISPY CALAMARI

pickled fresno | sriracha aioli | marinara | charred
lemon

STEAMED MANILLA CLAMS •

sake broth | grilled sourdough

BLACK TIGER SHRIMP COCKTAIL

vodka cocktail sauce | lemon

CRISPY PORK BELLY SSAM ^{gf}

ssamjang | nuac cham | crispy rice |
fresh lettuces

*SEARED YELLOWTAIL TATAKI •

white ponzu | furikake | avocado | cilantro

FROM THE GARDEN

GARDEN SALAD ^{gf}

mixed greens | vegan feta | seasonal fruit
champagne vinaigrette

BEET SALAD

pear | goat cheese | cranberries | arugula
fennel | honey balsamic

GRAIN BOWL•

quinoa | chickpea | farro | romaine lettuce | avocado
cherry tomato | cucumber | pepitas | honey lime
vinaigrette

SRIRACHA CAESAR SALAD •

romaine | parmesan | anchovy | croutons
egg yolk sauce | sriracha

SESAME CHOPPED SALAD •

napa cabbage | orange sesame vinaigrette
sliced almonds | cranberry

COBB SALAD ^{gf}

mesclun greens | tomato | bacon | egg | avocado
blue cheese

ADD PROTEIN :

Grilled Organic Tofu 6 | Marinated Beets 6 | Roasted Cauliflower 8 | Grilled Black Tiger Shrimp 14 | Faroe Islands Salmon 14 | Flat Iron Steak 26
Jidori Chicken Breast (Grilled or Fried) 12

HANDHELDS

Choice of Salad , Duck Fat Fries, or Sweet Potato Fries

CAPRESE SANDWICH •

heirloom tomatoes | buffalo mozzarella | basil pesto
arugula | balsamic glaze | hoagie roll

TRUFFLE SLIDERS

angus beef | truffle aioli | brioche buns

SMASH BURGER •

two angus patties | american cheese | lettuce | tomato
brioche | pickles | million island sauce

BULGOGI TACOS

marinated beef | flour tortilla | kimchi slaw | salsa roja

NASHVILLE CHICKEN SANDWICH •

butter-milk-brined chicken | signature hot spice
blend creamy slaw | dill pickles

FRENCH DIP

slow roasted beef | horseradish cream | provolone
au jus

SEARED AHI SANDWICH •

sesame kimchi slaw | sriracha aioli | pickles | brioche

BAJA FISH TACOS

beer-battered cod | flour tortilla | yuzu avocado
crema mango slaw | chili-lime salt | house salsa roja

MAINS

STEAK FRITES ^{gf}

Flat Iron 7oz | house fries | l'entrecôte sauce

Filet Mignon + 12

AUSTRALIAN WAGYU RIBEYE ^{gf}

10oz | black opal | crispy fingerling potato | salsa verde

SHAKING BEEF

ribeye | black garlic noodles | vegetables

SHORT RIB RAGU

rigatoni | sundried tomatoes | horseradish creme fraiche
parmesan reggiano

TOFU CURRY ^{gf}

famers market vegetables | fingerling potato

LOBSTER RAVIOLI

bouillabaise | parmesan | lemon | basil

CATCH OF THE DAY ^{gf}

spring pea veloute | spring vegetables | fingerling potato

* = Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for foodborne illness.
GF = Gluten free items | • = item can be modified to be Gluten free, bread
substitute available. Ask server for more details

SIDES

Market Vegetables | Roasted Cauliflower | Duck Fat Fries | Crispy Fingerling Potato | Side Salad