

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 •
buttermilk-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

SHORT RIB RAGU
rigatoni | sundried tomatoes | horseradish creme fraiche
parmesan reggiano

TOFU CURRY ^{gf}
farmers market vegetables | fingerling potato

SHAKING BEEF
ribeye | black garlic noodles | vegetables

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