**SHARED STARTERS & SOUPS**

**FRESH BURRATA WITH HEIRLOOM TOMATOES**
heirloom & campari tomatoes, parmesan crisps finished with vegetable caviar & basil oil 470 cal | 14

**FILET TARTARE**
capers, pickled onions, radish slices, passion fruit gel & black garlic aioli served with housemade crostinis 400 cal | 12

**MUSHROOM BRIE SOUP**
garnished with button mushroom chips & truffle oil 290 cal | 12

Ask your Server about our Chef's Local Seasonal Soup

**ENTRÉE SALADS & BOWLS**

choice of filet* +15 (180 cal), salmon* +8 (230 cal), chicken +4 (150 cal), grilled colossal shrimp +6 (110 cal) or chickpea eggplant Vegan cakes +4 (350 cal)

**CAESAR SALAD**
romaine, campari tomatoes, parmesan crisps, balsamic glaze & freshly grated Parmigiano Reggiano with our signature housemade Caesar dressing 380 cal | 14

**BABY KALE & BEET SALAD**
shaved brussels sprouts, quinoa, roasted red beets, dried cranberries, grapefruit, crumbled goat cheese, sweet & spicy walnuts, julienned radish with apple cider vinaigrette 650 cal | 15

**WEDGE SALAD**
bacon, campari tomatoes, red onion, danish blue cheese crumbles & blue cheese dressing 620 cal | 14

**MUSHROOM BRIE SOUP**
garnished with button mushroom chips & truffle oil 290 cal | 12

**Filet Mignon Sandwich**
thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1200 cal | 26

**CRISPY KING TRUMPET MUSHROOM POBOY**
smoked jalapeño aioli, romaine, fresh burrata, pickled red onions, campari tomatoes on toasted potato baguette 890 cal | 18

**ENTRÉES**

**SALINAS VALLEY CAULIFLOWER STEAK**
barbecue glaze & basil oil, served with cracked potatoes in rosemary herb butter, campari tomatoes & roasted asparagus 610 cal | 17

**SEALED ATLANTIC SALMON**
wilted baby kale, red onion & king trumpet mushrooms with sriracha white balsamic vinaigrette and basil oil 530 cal | 24

**CABERNET FILET**
6 oz hand-cut filet mignon topped with danish blue cheese butter over cabernet demi-glace, sautéed spinach & garlic with campari tomatoes 570 cal | 26

**SIGNATURE STEAKS**
Served with a choice of our signature butters: béarnaise, 150 cal; smoked chili, 160 cal; herbed horseradish, 120 cal

**CLASSIC CUTS**

MAIN FILET MIGNON* 11OZ 590 cal | 59
PETITE FILET MIGNON* 8OZ 440 cal | 53

**USDA PRIME CUTS**

PRIME NEW YORK STRIP* 16OZ 1000 cal | 63
PRIME BONE-IN RIBEYE* 20OZ 1470 cal | 68

**SIDES**

**PARMESAN TRUFFLE FRIES** freshy grated Parmigiano Reggiano, truffle oil & tarragon aioli 1390 cal | 7

**ROASTED ASPARAGUS** herb butter 150 cal | 16

**CRACKED POTATOES** rosemary herb butter served with tarragon aioli 440 cal | 6

**BABY KALE & BEET SALAD** shaved brussels sprouts, quinoa, roasted red beets dried cranberries, grapefruit, crumbled goat cheese, sweet & spicy walnuts, julienned radish with apple cider vinaigrette 230 cal | 10

**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.**

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

**Item contains or may contain nuts.**
**WINE**

6 oz. Red, White or Rosé: 150 cal; Bottle Red, White, Rosé: 650 cal; Sparkling Bottle: 600 cal

**Sparkling**

GRUET, Brut Rosé New Mexico | Glass 14 | Bottle 56
MIONETTO, Avantgarde Prosecco Treviso, Italy | Glass 11 | Bottle 44

**White Wine of Interest**

BELLE GLOS, Rosé Oeil de Perdrix Sonoma County | Glass 15 | Bottle 60
BENVOLIO, Pinot Grigio Fruli DOC, Italy | Glass 10 | Bottle 40
DUCKHORN VINEYARDS, Sauvignon Blanc North Coast | Glass 16 | Bottle 64
LOOSEN BROS., Dr. L Riesling Mosel, Germany | Glass 10 | Bottle 40

**Chardonnay**

SEA SUN, California | Glass 13 | Bottle 52
STONECAP ESTATE, Columbia Valley | Glass 10 | Bottle 40
HESS COLLECTION, Napa Valley | Glass 16 | Bottle 64
ROMBAUER, Napa Valley Carneros | Glass 26 | Bottle 104

**Pinot Noir**

SILVER GATE, California | Glass 11 | Bottle 44
BALADE by BELLE GLOS, Santa Rita Hills Santa Barbara County | Glass 21 | Bottle 84
CHERRY PIE, Tri-County | Glass 14 | Bottle 56

**Red Wine of Interest**

CAYMUS SUISUN, The Walking Fool Suisun Valley, North Coast | Glass 24 | Bottle 96
PESSIMIST by DAOU, Red Blend Paso Robles | Glass 15 | Bottle 60

**Cabernet Blend**

DECOY LIMITED by DUCKHORN, Red Blend Napa Valley | Glass 21 | Bottle 84

**Cabernet Sauvignon**

POST & BEAM by FAR NIENTE, Napa Valley | Glass 32 | Bottle 128
TALL SAGE, Columbia Valley | Glass 9 | Bottle 36
QUILT, Napa Valley | Glass 21 | Bottle 84

**Hand-Crafted Cocktails**

**The Scarlet Clover**
Gray Whale Gin, Fino Sherry, fresh-squeezed lemon juice and strawberry 310 cal | 17

**SOCAL V&T**
Absolut Elyx vodka, craft tonic. California seasonal herbs, ripe fruit 120 cal | 17

**Blueberry Lemon Drop**
Tito’s Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 230 cal | 17

**Nopales Margarita**
Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 210 cal | 17

**California Jam Jar**
Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 250 cal | 17

**Non-Alcoholic Beverages**

**Strawberry Lemonade**
lightly muddled strawberries, simple syrup, lemon 90 cal | 5

**Signature Citrus Mint Sparkler**
housemade with honey syrup and freshly muddled mint 70 cal | 5

**Iced Tea**
0 cal | 5

**Acqua Panna**
0 cal | 8

**San Pellegrino**
0 cal | 8

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