

starters

OVERSTUFFED BACON & EGGS Free-range deviled eggs, celery, bacon, chives, paprika.....12

AVOCADO FRIES Tempura battered avocado, green goddess dressing, chives, cilantro-lime salt.....14

BUFFALO ONION RINGS Beer-battered onions, Pointe Reyes bleu cheese crumbles, buttered hot sauce, buttermilk ranch.....13

CRISPY CAULIFLOWER Butterleaf lettuce cups, sesame, ginger honey, coconut milk, scallions.....13

SPICY TUNA EGGROLL Five-spiced pineapple, avocado, cucumbers, sweet soy sauce, spicy aioli14

JAPANESE BLACK COD Chef Tin's signature miso marinade22

A5 WAGYU MEATBALLS Toasted sesame, shaved scallions, five-spiced pineapple, orange teriyaki20

TEMPURA ROCK SHRIMP Yuzu honey aioli, toasted sesame, mint, basil, cilantro19

KUROBUTA STICKY RIBS Kurobuta pork, plum BBQ sauce, pickled chilis, mint, basil, cilantro.....18

FILET MIGNON SKEWER Smoked sea salt, cracked pepper, ponzu sauce, cilantro.....19

soups & salads

Add grilled chicken for +8 or grilled steak for +14 to your salad

SAN MARZANO TOMATO SOUP Cherry tomatoes, garden basil, chives, wisconsin cheddar finger sandwich.....13

SHRIMP BISQUE ENCROUTE Puff-pastry capped, brandied shrimp soup, creme fraiche, chives18

LEMON CAESAR SALAD Romaine, Sicilian oregano croutons, shaved parmesan, lemon caesar.....15

LOADED WEDGE SALAD Iceberg, heirloom tomato, bacon, pickled onion, bleu cheese crumbles, buttermilk ranch.....16

specialties

Available after 4:30PM

FAROE ISLANDS SALMON MIGNON* Cauliflower, honey-garlic carrots, rosemary cauliflower sauce, caper-raisin emulsion36

BISON SHORT RIB Braised all natural bison, chive whipped potatoes, garlic braised carrots, over easy egg, bordelaise sauce39

CHILEAN SEABASS Asparagus risotto, caramelized mushrooms, arugula & cherry tomato salad, lemon vinaigrette52

BUTTER BASTED HOKKAIDO SCALLOPS* Black mussels, vinegar-cured scallop, corn, herb potatoes, bacon, potato chowder, chives.....54

FISH N CHIPS Alaskan Cod, shoestring fries, tartare sauce, cocktail sauce, grilled lemon.....29

CATCH OF THE DAY Chef's special fresh fish of the day.....MP

almond wood-fire specialties

Available after 4:30PM

THE SHOREBIRD Mary's free-range rotisserie chicken, lemon & asparagus risotto, shaved parmesan, heirloom cherry tomatoes, truffle butter (*limited availability*).....32

DUROC PORK CHOP* Brussels sprouts, white sweet potato, bacon, apples, dried cranberries, cinnamon butter, orange honey mustard (*limited availability*)43

PRIME SKIRT STEAK* Creekstone Farms certified angus beef, crispy herb yukon gold potatoes w/ lemon aioli, red chimichurri.....39

FILET MIGNON* Creekstone Farms certified angus beef, garlic mushroom risotto, crispy shallots, bordelaise sauce.....55

SNAKE RIVER FARMS RIB EYE Herb butter, chive whipped potatoes, garlic broccolini.....65

SNAKE RIVER FARMS WAGYU NY STRIP SRF Gold Grade Wagyu, asparagus, chive whipped potatoes, bordelaise sauce.....95

signature taco platters

Served with hand-made corn tortillas, pico de gallo, charred jalapeño, guacamole, Napa cabbage & kale slaw, salsa

VEGGIE Sweet potato, yellow squash, zucchini, caramelized onion.....25

ROTISSERIE CHICKEN Mary's free-range rotisserie chicken29

PRIME SKIRT STEAK Creekstone Farms certified angus beef.....39

BISON SHORT RIB Braised all-natural bison.....39

CARNE ADOVADA Santa Fe-style smoked pork shoulder.....29

sandwiches

Served with bbq spiced shoestring fries, onion rings, or Napa cabbage and apple slaw

JAY BIRD'S™ CHICKEN SANDWICH Choice of *Nashville Hot* or *Plain Jay*, Napa cabbage & apple slaw, dill pickle, comeback sauce, brioche bun21

SNAKE RIVER FARMS WAGYU BURGER* Gruyere cheese, arugula, tomato, dill pickle, garlic aioli, brioche bun.....23

SWORDFISH SANDWICH Pacific line-caught, Napa cabbage & apple slaw, spicy aioli, brioche bun26

LITTLE HAVANA CUBANO Braised Duroc pork shoulder, country ham, applewood smoked bacon, cilantro, five-spiced pineapple, gruyere cheese, mustard aioli, pickle22

sides 9

available after 4:30PM

- Grilled asparagus w/ lemon zest
- Crispy potatoes w/ lemon aioli
- Chive-whipped potatoes
- Honey garlic carrots
- Napa cabbage & apple slaw
- Lemon asparagus risotto
- Garlic mushroom risotto
- Bbq spiced shoestring fries & house-smoked tomato ketchup