

*starters***OVERSTUFFED BACON & EGGS** Free-range deviled eggs, celery, bacon, chives, paprika (GF)**AVOCADO FRIES** Tempura battered avocado, green goddess dressing, chives, cilantro-lime salt (V)**BUFFALO ONION RINGS** Beer-battered onions, Pointe Reyes bleu cheese crumbles, buttered hot sauce, buttermilk ranch (V)**CRAB CAKES*** Served w/ green goddess dressing, arugula, cherry tomatoes, fennel, beech mushrooms, lemon vinaigrette**SPICY TUNA EGGROLL*** Five-spiced pineapple, avocado, cucumbers, sweet soy sauce, spicy aioli**JAPANESE BLACK COD*** Chef Tin's signature miso marinade**TEMPURA ROCK SHRIMP*** Yuzu honey aioli, toasted sesame, mint, basil, cilantro*soups & salads* Add grilled chicken for +9 or grilled prime skirt steak for +16 to any salad**SAN MARZANO TOMATO SOUP** Cherry tomatoes, garden basil, chives, Wisconsin cheddar finger sandwich (V)**GREEN CHILI PORK STEW** Braised pork shoulder, provolone cheese, lime, charred jalapeño, cilantro leaf, chives, cornbread, whipped honey butter**LEMON CAESAR SALAD** Romaine, Sicilian oregano croutons, shaved parmesan, lemon caesar**LOADED WEDGE SALAD** Crisp iceberg, heirloom tomatoes, bacon, pickled onion, bleu cheese, buttermilk ranch (GF)*coastal specialties* Available after 4:00 p.m.**FAROE ISLANDS SALMON MIGNON*** Cauliflower, honey-garlic carrots, rosemary cauliflower sauce, caper-raisin emulsion (GF)**CHILEAN SEABASS*** Asparagus risotto, caramelized mushrooms, arugula & cherry tomato salad, lemon vinaigrette (GF)**BUTTER BASTED HOKKAIDO SCALLOPS*** Black mussels, vinegar-cured scallop, corn, potatoes, bacon, potato chowder, chives (GF)**CATCH OF THE DAY*** Chef's special fresh fish of the day*almond wood-fire specialties* Available after 4:00 p.m.**THE SHOREBIRD** Mary's free-range rotisserie chicken, lemon & asparagus risotto, shaved parmesan, heirloom cherry tomatoes, truffle butter (limited availability) (GF)**DUROC PORK CHOP*** Brussels sprouts, white sweet potato, bacon, apples, dried cranberries, cinnamon butter, orange honey mustard (limited availability) (GF)**PRIME SKIRT STEAK*** Creekstone Farms certified angus beef, crispy herb yukon gold potatoes w/ lemon aioli, red chimichurri**FILET MIGNON*** Creekstone Farms certified angus beef, garlic mushroom risotto, crispy shallots, bordelaise sauce**SNAKE RIVER FARMS RIB EYE*** Herb butter, chive whipped potatoes, garlic broccolini**SNAKE RIVER FARMS WAGYU NY STRIP*** SRF Gold Grade Wagyu, asparagus, chive whipped potatoes, bordelaise sauce*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 (V) (GF)**SWORDFISH*** Cilantro-lime salt (GF)**ROTISSERIE CHICKEN** Mary's free-range rotisserie chicken (GF)**PRIME SKIRT STEAK** Creekstone Farms certified Angus beef**CARNE ADOVADA** Santa Fe-style smoked pork shoulder (GF)*sandwiches* Served with bbq spiced shoestring fries, onion rings, or Napa cabbage and apple slaw**JAY BIRD'S™ FRIED CHICKEN SANDWICH** Choice of Nashville Hot or Plain Jay, Napa cabbage & apple slaw, dill pickle, comeback sauce, brioche bun**SNAKE RIVER FARMS WAGYU BURGER*** Gruyere cheese, arugula, tomato, dill pickle, garlic aioli, brioche bun**SWORDFISH SANDWICH*** Pacific line-caught, Napa cabbage & apple slaw, spicy aioli, brioche bun**LITTLE HAVANA CUBANO** Braised Duroc pork shoulder, country ham, applewood smoked bacon, cilantro, five-spiced pineapple, gruyere cheese, mustard aioli, pickle*sides 9***GRILLED ASPARAGUS W/ LEMON ZEST** (V) (GF)**HONEY GARLIC CARROTS** (V) (GF)**GARLIC MUSHROOM RISOTTO** (GF)**CRISPY POTATOES W/ LEMON AIOLI****NAPA CABBAGE & APPLE SLAW** (GF)**BBQ SPICED FRIES & HOUSE-SMOKED****CHIVE-WHIPPED POTATOES** (V) (GF)**LEMON ASPARAGUS RISOTTO** (V) (GF)**TOMATO KETCHUP**Concept by *Wild Thyme Restaurant Group**Our menu offers freshly sourced fish from Southern California and premium quality meats.*Not all ingredients are listed on the menu. Please inform your server of any food allergies before ordering.
20% gratuity applied to parties of six or more. (V) = Vegetarian (GF) = Gluten-Free**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*