starters

 $\textbf{OVERSTUFFED BACON \& EGGS} \ \text{Free-range deviled eggs, celery, bacon, chives, paprika} \\ \textcircled{\$}$

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

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

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

 $\textbf{SAN MARZANO TOMATO SOUP} \ \text{Cherry tomatoes, garden basil, chives, Wisconsin cheddar finger sandwich} \ \textbf{w} \\$

GREEN CHILI PORK STEW Braised pork shoulder, provolone cheese, lime, charred jalepeño, cilantro leaf, chives, cornbread, whipped honey butter

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

 $\textbf{LOADED WEDGE SALAD } \textit{C} \textit{risp iceberg}, \textit{heirloom tomatoes}, \textit{bacon}, \textit{pickled onion}, \textit{bleu cheese}, \textit{buttermilk ranch} \\ \textcircled{\$}$

coastal specialties Available after 4:00 p.m.

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

 $\textbf{CHILEAN SEABASS*} \ A sparagus \ risotto, \ caramelized \ mushrooms, \ arugula \ \& \ cherry \ tomato \ salad, \ lemon \ vinaigrette \\ \textcircled{θ}$

BUTTER BASTED HOKKAIDO SCALLOPS* Black mussels, vinegar-cured scallop, corn, potatoes, bacon, potato chowder, chives 🕸49

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)

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

 $\textbf{PRIME SKIRT STEAK*} \ \ \text{Creekstone Farms certified angus beef, crispy herb yukon gold potatoes w/lemon aioli, red chimichurring the strategies of the$

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

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 w

SWORDFISH* Cilantro-lime salt 🕪

ROTISSERIE CHICKEN Mary's free-range rotisserie chicken 🏶

PRIME SKIRT STEAK Creekstone Farms certified Angus beef

CARNE ADOVADA Santa Fe-style smoked pork shoulder 🏶

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 ₩ ⊕
CRISPY POTATOES W/ LEMON AIOLI
CHIVE-WHIPPED POTATOES ₩ ⊕

 GARLIC MUSHROOM RISOTTO **
BBQ SPICED FRIES & HOUSE-SMOKED
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. • Vegetarian • Gluten-Free

 $[*]Consuming\ raw\ or\ undercooked\ meats,\ poultry,\ seafood,\ shell fish,\ or\ eggs\ may\ increase\ your\ risk\ of\ foodborne\ illness,\ especially\ if\ you\ have\ certain\ medical\ conditions.$