

roasted garlic hummus & flat bread	8	alaskan king crab legs	36
shrimp and dungeness crab cocktail	13	one pound of king crab legs steamed and served with drawn butter and broccolini	
served chilled with cocktail sauce and lemon		marriott angus beef burger	15.5
blue point raw oysters	13	bacon, cheese and served with french fries	
blue point oysters with horseradish cocktail sauce, mignonette sauce		add an organic fried egg	17.5
best paired with mumm cuvee sparkling wine		global farms, ca mushroom risotto	21
blue point BBQ oysters	13.25	portobello and shiitake mushrooms, sundried tomatoes, and truffle oil, in a mascarpone cream sauce	
sautéed spinach, hawaiian lava salt, roasted garlic, cheddar cheese and gino's bbq sauce		add frenched chicken breast	26
best paired with cakebread cellars chardonnay		pacific sea bass	27
sf seafood chowder	9.25	pistachio crusted served with grilled asparagus, sautéed mushroom caps, lemon butter sauce and balsamic reduction	
served in a warm sf sourdough bread bowl and a snow crab claw		cedar wrapped salmon	27
"mi rancho, ca" housemade tortilla chips, salsa and guacamole	8.25	cedar wrapped with leeks, shiitake mushrooms and grilled lemon	
best paired with beaulieu vineyard chardonnay or estancia pinot noir		best paired with sonoma cutrer chardonnay	
bacon wrapped california dates	9	dungeness crab sliders	16
stuffed with goat cheese, balsamic reduction, frisée salad		peppercorn remoulade, mexican papaya, jicama slaw, french fries	
local & international cheese platter	15	blt wedge	11
our collection of artisan cheese-quince, wild flower honeycomb, grilled cheddar bread		point reyes, ca bleu cheese crumbles, peppered bacon, and tomatoes, with bleu cheese dressing	
<i>please inquire for our complete cheese menu</i>		add skirt steak	17.5
best paired with maso canali pinot grigio or sterling cabernet sauvignon		sf roasted chicken sandwich	16.25
chicken quesadillas	14	Roasted sandwich on a ciabatta bread with peppered bacon, CA avocado, smoked mozzarella, tomato, lettuce and herbed mayonnaise served with french fries	
best paired with refreshing corona		local & fresh sf cioppino	28
salinas valley, ca watercress salad	8	fresh seafood: salmon, lobster, crab claws, prawns, scallops, mussels, potatoes in a saffron tomato broth	
caña de oveja sheep cheese, beefsteak tomatoes and lemon vinaigrette		best paired with brancott sauvignon blanc, reserve	
prince edward island's black mussels	12		
in a martini sweet vermouth			
with blister tomatoes, coconut milk and garlic			
best paired with argyle pinot noir			
classic hot wings	11.5		
best paired with samuel adams boston lager			
usda mini mo sliders	15		
best paired with anchor steam			
caesar salad	10		
salinas valley, ca hearts of romaine, parmesan, white anchovies			
add frenched chicken	15.5		
add shrimp	17		

PRIME AGED STEAKS

prime new york strip 14 oz. <i>best paired with sterling cabernet sauvignon</i>	32
prime filet mignon 8 oz. <i>best paired with st. francis zinfandel</i>	36
prime bone in rib eye 20 oz. <i>best paired with estancia pinot noir</i>	35
add half pound alaskan king crab legs	19
add warm water lobster tail	17
add roasted garlic or melted blue cheese crumbles	2

SIDES

grilled asparagus	8
french fries	6
sautéed mushroom caps	8
crispy onion rings	8
mascarpone mashed potatoes	8

HEALTHY OPTIONS

“fit for you” items have been selected to meet the diverse dietary needs of our guests.

SMALL PLATES

shrimp and dungeness crab cocktail served chilled with cocktail sauce and lemon <i>low-fat</i>	13
prince edward island’s black mussels in a martini sweet vermouth with blister tomatoes, coconut milk and garlic <i>carb-conscious</i>	12
classic hot wings with spicy bleu cheese dressing <i>carb-conscious</i>	11.5

SALADS

winter salad faurit ranch, ca baby greens with lemon herb vinaigrette	10
add salmon à la plancha <i>low-fat</i>	16
caesar salad salina valley, ca hearts of romaine, parmesan, white anchovy	10
add frenched chicken	15.5
add shrimp <i>carb-conscious</i>	17
blt wedge bleu cheese crumbles, peppered bacon, tomatoes, and bleu cheese dressing	11
add skirt steak <i>carb-conscious</i>	17.5

SANDWICHES

the un-burger angus beef, grilled onion, bacon, tomatoes and baby field greens without a bun <i>carb-conscious</i>	13
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ENTREES

cedar wrapped salmon cedar wrapped with leeks and shiitake mushrooms, grilled asparagus <i>low-fat</i>	27
prime new york strip , 14 oz. <i>carb-conscious</i>	32
prime filet mignon , 8 oz. <i>carb-conscious</i>	36

CHEESE SELECTION

a selection of 3 **15**
each additional selection **4**

GOAT

zamorano dop

(zamorano, spain)

aged for 6 months or more, this mixed milk is deliciously sweet and tangy with an underlying nuttiness

cypress grove “truffle tremor”

(arcata, california)

classic flavor of truffle meets the velvety perfection of ripened goat milk cheese. earthy, elegant, and sophisticated

COW

burrata

(campania, italy)

brandy washed buffalo milk cheese, very creamy in flavor but ever so good

beemster xo dutch gouda

(beemster, holland)

aged 18 – 24 months, full body flavor

point reyes

(tomales bay, california)

grade a raw milk from a closed herd of cows that graze on certified organic green pastured hills, creamy texture with full-flavors

SHEEP

brigante

(northern sardinia)

younger, sweeter, and creamier, this sheep’s milk is mellow on the tongue with a persistent lemony note

petit basque

(pyrenees, france)

brown butter and caramel aromas rise from this sheep’s milk. both nutty and fruit influenced, this cheese is delightfully soft

manchego

(la mancha, spain)

a classic pairing with wine; firm, salty, and perfect with a dab of quince paste

caña de oveja

(murcia, spain)

the cheese is dense and firm, yet creamy in the middle. a sliver of cheese coats the tongue, leaving behind big, tangy flavors

DESSERT

warm molten chocolate cake **9**

chocolate soufflé cake with a dark truffle center topped with vanilla ice cream

chef oscar's **8**

traditional crème brûlée

rich crème brûlée custard, with a crisp caramelized sugar top

velvety mango mousse cake **8**

vanilla sponge cake, creamy mango flavored mousse

warm apple cranberry crisp **8**

topped with häagen-dazs® vanilla ice cream

häagen-dazs® assorted ice cream **7**

cheese plate **15**

manchego, cypress grove truffle tremor and gouda cheese

fruit plate (carb-conscious/low-fat) **12**