

grill

Dinner

Our culinary team presents approachable and contemporary fare featuring re-imagined classics.
Menu items incorporate locally-sourced seasonal ingredients,
with a minimalistic approach to preparation.

STARTERS

SOUP OF THE SEASON 13
Fresh Market Ingredients

DAY BOAT SCALLOPS 18
Cauliflower, Fried Leeks,
Meyer Lemon Dust

KNOLL FARMS BABY BEET SALAD 14
White Bean Puree, Blood Orange Vinaigrette,
Frisee, Arugula, Cracked Hazelnut

ST. REGIS WEDGE SALAD 16
Brioche Crouton, Point Reyes Blue Cheese,
Black Pepper Bacon, Avocado, Ranch Dressing

RAW BAR

OYSTERS

\$5 each ~ \$27 half ~ \$52 dozen

MARIN MIYAGI
CALIFORNIA
Herbal & Briny

FANNY BAY
BRITISH COLUMBIA
Smooth, Cucumber Finish

CITRUS CURED AMBERJACK 19
Finger Lime, Yuzu Ponzu, Buddha's Hand,
Toy Box Peppers, Radish Tops

AHI TUNA TARTARE 18
Castelvetrano Olives, Fennel,
Lemon Thyme, Acme Sourdough Crostini

ENTRÉES

PAN SEARED BRANZINO 34
County Line Harvest Jerusalem Artichoke,
Roasted Brussel Sprouts, Valencia Orange

ROASTED LOCAL BLACK COD 29
Braised Beans, Fire Roasted Cherry Tomato,
Cipollini Onions, Green Olive, Olio Nuovo

LIBERTY FARMS DUCK BREAST 39
Charred Radicchio, Sliced Kumquat,
King Richard Leek, Poached Pears, Pomegranate

POTATO GNOCCHI 24
Fines Herbs, Preserved Citrus Beurre Fondue,
Romanesco, Fried Shallot

OFF THE GRILL

PETALUMA FARMS HALF CHICKEN 34
Grilled Broccoli Rabe, Lemon Confit,
Chili Flakes

6 oz. FILET MIGNON 42
Celery Root, Salsify,
Thumbelina Baby Carrots, Cabernet Jus

RACK OF LAMB CHOPS 38
Goat Cheese Polenta, Root Vegetable,
Romesco Sauce

CERTIFIED ANGUS BEEF BURGER 22
Toasted Brioche, Petaluma Wagon Wheel Cheese,
Tarragon Aioli, Red Wine Shallot Compote
Served with choice of
Seasoned French Fries or Green Salad
ADD BACON, EGG OR AVOCADO 3

SIDES 8

Aligote Potatoes

Roasted Beets

Seasoned French Fries

Green Salad

Grilled Brassicas

CHEF'S SPECIAL

Choice of portion size: Small / Large

HOUSE-MADE PAPPARDELLE 18 / 22
Amatriciana, Bacon, Toasted Black Peppercorn

QUINOA RISOTTO 18 / 22
Brussel Sprouts, Edamame, Rainbow Cauliflower

Enhanced with your choice of hand shaved Grana Padano, Ricotta Salata or Pecorino Toscano.

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
WE PRIDE OURSELVES IN PROVIDING GLUTEN FRIENDLY MENU CHOICES. SOME MENU OPTIONS CAN BE PREPARED GLUTEN FREE, PLEASE BE
AWARE THAT THEY MAY BE PREPARED IN AN ENVIRONMENT WHERE GLUTEN IS PRESENT. PLEASE ASK YOUR SERVER TO ASSIST YOU IN MAKING YOUR SELECTION.
** PLEASE BE ADVISED PARTIES OF SIX OR LARGER WILL BE CHARGED AN AUTOMATIC 20% SERVICE CHARGE **