

# DINNER

5:00 PM

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10:00 PM

## SOUPS

### SOUP OF THE DAY 19

fresh, seasonally inspired

## SALADS

### TUNA NIÇOISE SALAD 28

green beans, olive oil, celery, cucumber, fennel, pepper, tomatoes, olives and quail eggs with sherry balsamic dressing

### CAESAR WEDGE 23

toasted brioche  
add grilled chicken 10, shrimp 12 or salmon 16

## APPETIZERS

### BLACK MISSION FIGS 25

whipped sheep's milk ricotta, black mission figs, Filone bread

### SALMON TARTARE 32

toasted arugula and frisee endive, capers

### CROSTINI 25

heirloom tomatoes, spring onions, arugula

### CHEESE & CHARCUTERIE 38

assorted artisan cheese paired with varieties of smoked and cured meats

## ENTRÉES

### PASTA POMODORO 32

penne pasta with seasonal vegetables  
gluten-free available

### STEAKHOUSE BURGER 38

brioche bun, bacon, fries and choice of Cheddar, Swiss, American

### SHRIMP CRUSTED PAN FRIED SALMON 42

black rice, vinaigrette olive oil and lemon juice

### CHASSEUR CHICKEN FRICASSEE 42

white mushrooms shallots, tarragon and chervil

### NEW YORK STEAK (12 OZ) 54

roasted vine tomato, tarragon green peppercorn butter and French fries

## SIDES

petite green salad 12

asparagus 14

broccoli rabe 14

fries 12