



SEARED Steak & Seafood

BITES

House Cured Olives \$4
Meyer lemon, calabrian chili,
garlic, herbs

Deviled Eggs \$6
Black pepper salami, house pickles,
pickled mustard seed, chives

Lobster Arancini \$10
Roasted tomato, parmesan, basil,
jalapeño aioli, lemon

RAW BAR

OYSTERS \$3 EACH

Marin Miyagi, CA
cucumber, champagne

Drakes Bay, Baja CA
salty, crisp, chestnut

Amethyst, CA
medium brinness, sweet finish

SoCal Tuna Tartare \$15
Watermelon, cucumber, scallion,
jalapeño, mint, crispy nori,
chili vinaigrette, Kewpie + yuzu aioli

Wagyu Steak Tartare Toast \$16
Shallot, capers, cornichon,
pickled mustard seed, Caesar aioli,
arugula, parmesan

SMALLS

Calamari \$13
Cilantro, scallion, sesame,
pickled sweet peppers,
sweet chili-garlic aioli

Filet Mignon Skewers \$14
Green papaya salad, mint,
cilantro, lime

Charred Broccolini \$12
Butternut squash hummus, pepitas,
queso fresco

Yum Yum Prawns \$16
Crispy prawns, pork belly,
farm egg, house kimchi fried rice,
tamarind, pickled ginger aioli

Shishito Peppers \$13
Valley Ford Highway 1 fondue,
house chorizo, shishito peppers,
crunchy corn + tajin crumble

Oysters Rockefeller \$15
Bacon jam, creamed spinach,
parmesan, cornbread crumbs

SALADS

ADD ONS:

FILET MIGNON \$16 GULF PRAWNS \$14 CRISPY CALAMARI \$10

Wedge \$12

Baby iceberg, Pt Reyes Bay Blue, Nueske's bacon, cherry tomato,
heirloom radish, crispy shallot

Little Gems Caesar \$11

County Line Little Gem lettuce, farm egg, garlic croutons, parmesan

Heirloom Tomato Panzanella \$12

Baby mixed lettuce, heirloom tomato, grilled bread, burrata, pine nuts,
cucumbers, pickled onion, basil vinaigrette

1200 DEGREE STEAKS

ADD ONS:

WILD MUSHROOMS \$10 DAY BOAT SCALLOPS \$15 GULF PRAWNS \$14

Beeman Ranch Wagyu Hanger Steak 10oz. \$32

Crème fraîche mash, wild mushrooms, cognac + green peppercorn jus

Beeman Ranch Wagyu Ribeye 14oz. \$36

Confit garlic mash, roasted broccolini, chimichurri, fresh horseradish

Surf & Turf \$35

Flannery beef 5oz. filet, day boat scallops, crème fraîche mash,
spinach, shiitake jus, demi glace

Flannery Beef Filet Mignon 8oz. \$35

Fingerling potatoes, creamed spinach, demi glace, blue cheese butter

ENTREES

Housemade Ricotta Gnocchi \$19

Pesto, trumpet mushroom, heirloom tomato, shallots, parmesan

Stemple Creek Grass-fed Cheeseburger \$18

Monterey jack, slab bacon, caramelized onions, lettuce, pickles,
Seared sauce, Kennebec fries

Line-caught Local Halibut \$34

Iacopi Farms butter beans, Maine lobster, wild chanterelle mushrooms,
heirloom tomato, Thai basil, citrus salsa verde

Day Boat Scallops \$26

Sweet summer corn puree, pork belly, Jimmy Nardello peppers,
summer squash, pea shoots, preserved lemon vinaigrette

Shrimp & Grits \$25

Wild Gulf prawns, corn, Nueske's bacon, shishito peppers,
heirloom grits, Potlikker broth, Calabrian chili butter

"PRIME" PRIME RIB

Available Friday, Saturday & Sunday

Crème fraîche mash, seasonal vegetables, essential jus,
creamy horseradish

12 oz. \$32 18 oz. \$40

SIDES

Mac n' Cheese \$9
(add bacon \$3)

Lobster Mac \$15
House mac n' cheese, Maine lobster

Creamed Spinach \$9
*Cowgirl wagon wheel, crispy
shallots*

Loaded Crispy Potatoes \$10
*Fingerling potatoes, fondue, bacon,
crème fraîche, chives*

Kennebec Fries \$7
*Buttermilk ranch +
chipotle-apple ketchup*