



SEARED

Steak & Seafood

BITES

House Cured Olives \$5

Meyer lemon, calabrian chili, garlic, herbs

Deviled Eggs \$6

Serrano ham, pickled mustard seed, chives, parmesan, hot sauce

RAW BAR

OYSTERS \$3.25 EACH

Marin Miyagi, CA

cucumber, champagne

Drakes Bay, Baja CA

salty, crisp, chestnut

Chelsea Gems, WA

medium brininess, sweet finish

Ahi Poke \$15

Mandarin, radish, pickled fresno, crispy garlic, citrus ponzu, nori cracker

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, sesame, mint, cilantro, lime

Yum Yum Prawns \$16

Crispy prawns, pork belly, farm egg, house kimchi fried rice, tamarind, pickled ginger aioli

Wild Mushrooms \$15

Crispy parmesan polenta, green peppercorn demi glace, raclette cheese, chives

Roasted Oysters \$15

Garlic butter, Andouillie sausage, fresh herbs, cornbread crumble

Half Moon Bay

Brussels Sprouts \$12

Nueske's bacon, pickled raisins, shallots, Matos St. George cheese, port reduction

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, garlic croutons, farm egg, parmesan

Winter Salad \$12

Baby mixed lettuce, baby beets, pistachio, pickled onion, winter citrus, fig yogurt, charred pear vinaigrette

1200 DEGREE STEAKS

ADD ONS:

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

Beeman Ranch Wagyu Hanger Steak 10oz. \$34

Crème fraîche mash, wild mushrooms, cognac + green peppercorn demi, bone marrow butter

Beeman Ranch Wagyu Ribeye 14oz. \$36

Confit garlic mash, broccolini, chimichurri, fresh horseradish

Surf & Turf \$35

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

Flannery Beef Filet Mignon 8oz. \$35

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

ENTREES

Housemade Ricotta Gnocchi \$20

Wild Mendocino chanterelles, Bloomsdale spinach, roasted fennel, delicata squash, chili honey, gorgonzola, brown butter

Stemple Creek Grass-fed Cheeseburger \$18

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

Wild Local Halibut \$34

Wild mushroom + lobster risotto, asparagus, delicata squash, fennel, winter citrus

Day Boat Scallops \$26

Parsnip + pear puree, root vegetable hash, Nueske's bacon, Meyer lemon gremolata

Shrimp & Grits \$26

Wild Gulf prawns, Wagon Wheel grits, Andouillie sausage, green onion, Potlikker broth, chili butter

Liberty Farms Duck Confit \$25

Baby butter beans, smoked ribeye + mushrooms, carrots, kale, pickled shallots

"PRIME" PRIME RIB

Available Friday, Saturday & Sunday

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

12 oz. \$34 18 oz. \$42

SIDES

Mac n' Cheese \$9

(Add Bacon \$3)

Creamed Spinach \$9

Cowgirl Wagon Wheel, crispy shallots

Queso Fundido Potatoes \$10

Triple fried potatoes, queso, chorizo, caramelized onions, cilantro crema

Kennebec Fries \$8

Buttermilk ranch + house ketchup