



DINNER

APPS & SALADS

Grilled Chicken Skewers Lemon Dill Crema	\$16.00
Calamari Poppers Smoked Paprika Aioli	\$18.00
Local Greens and Herb Salad Jicama, Almonds, Goat Cheese, Passionfruit Vinaigrette	\$21.00
Moroccan Lamb Meatballs Spicy Tomato Ragu, Feta, Frisee, Herbs	\$24.00
Daily Crudo Selection Truffle Honey Vinaigrette, Orange, Fennel, Radish	\$26.00
Pan Seared Foie Gras Duck Confit Hash, Cherry Confit, Crispy Ciabatta, Local Leaves	\$29.00

ENTRÉES

CAB Beef Burger Cheddar, Bacon Jam, Toasted Brioche Bun, LTO	\$26.00
Grilled Vegetable Lasagna Marinara, Burrata, Parmesan	\$28.00
10oz Sous Vide Chicken Chop Vegetable Hash, Squash Puree, Natural Jus	\$32.00
Charred Octopus Crispy Potato, Kalamata Olive Tapenade, Fennel, Lemon Aioli, Herbs	\$42.00
Jumbo Shrimp and Scallops Potato Pearls, Lemongrass Beurre Blanc, Kale Chips	\$46.00
Seafood Mixto Pasta Angel Hair, Shrimp, Calamari, Fish, Shellfish, Spicy Tomato Butter, Herbs, Parmesan	\$48.00
Daily Ocean Selection Ask Your Server for Todays Offering	\$56.00
Prime Petite Tenderloin Potato Pave, Baby Vegetables, Parsnip Puree, Truffle Beef Ragout	\$69.00
SURF Maine Lobster Crab Stuffing, Brown Rice Pilaf, Local Vegetables, Caviar Beurre Blanc	\$75.00