



## for Starters

**Homemade Soups** cup 4 bowl 7  
cream of tomato basil, chicken noodle or soup of the day

**Corn on the Cob** 4  
mexican style with cotija cheese, eggplant mayo and lime

**Thai Ginger Chili Chicken Wings** 10

**Crispy Calamari** 12  
lemon aioli and spicy marinara

**Tahini Hummus & Citrus Marinated Olives** 11  
served with focaccia bread

**Garlic Shrimp** 12  
served sizzling hot in a mini skillet with grilled bread

**Salmon Tartar** 15  
atlantic salmon, chipotle, avocado, capers,  
served with guaca chips

**Steamed Mussels** 15  
garlic, parsley, peas, tomatoes and white wine

**Murray's Artisanal Cheeses & Meats** 17 (enough for two)  
with tomato jam and crusty bread

## for Salad

**Spinach Salad with Orange Vinaigrette** 13  
baby spinach, edamame, orange segments, avocado and cherry tomatoes

**Roasted Root Veggie Salad with Balsamic Vinaigrette** 13  
with goat cheese, fennel seeds and rustic garlic croutons

**Prosciutto & Red Pear Salad** 13  
pine nuts, dried figs, arugula and lemon vinaigrette

**Jicama Salad with Lemon Vinaigrette** 13  
romaine, avocado, orange segments, cherry tomatoes,  
sunflower seeds and manchego cheese

add chicken, steak or shrimp +5



## Dinner

### for Pasta

**Truffle Mac N Cheese** 14  
three cheeses, shiitake mushrooms and fresh peas  
add prosciutto +2

**Rigatoni Napolitano** 16  
niman ranch spicy sausage, tomato, basil,  
garlic parsley and haloumi cheese

**Gnocchi with Beef Ragu** 16  
braised shredded beef, plum tomatoes and carrots

**Gorgonzola Walnut Ravioli** 15  
moscato cream sauce and raisins with a touch of chili

### for Sides

**Mashed Potatoes** 6  
choice of gorgonzola, pesto, roasted garlic or plain

**Grilled Asparagus** 6

**Brussels Sprouts** 6  
shiitake mushrooms and bacon

**Garden Salad** 8  
organic field greens, cherry tomatoes,  
carrots, olives, and cucumbers

**Truffle Mac N Cheese** 7  
three cheeses, shiitake mushrooms and fresh peas  
add prosciutto +2

please no substitutions

eighteen percent gratuity may be added to parties

eating raw or uncooked food may lead to illness



### for Entrée

**Grilled Salmon Nicoise** 22  
marble potatoes, string beans, roasted tomatoes,  
caper berries, roasted peppers and olives

**Pan Sautéed Branzino** 23  
cannellini bean ragout with clam sauce

**Free Range Roasted Chicken Breast** 19  
roasted garlic mashed potato,  
spring vegetables and au jus

**Apple & Walnut Stuffed Pork Loin** 24  
sweet potato succotash and bourbon sauce

**Pan Seared Filet Mignon** 28  
potato gratin, braised apple swiss-chard  
with brandy sauce

### for Burgers

**Grilled Portobello Sandwich** 12  
herb marinated mushroom on brioche bun

**Yellowfin Tuna Burger with Wasabi Aioli** 15  
cilantro, peppers, sesame oil  
served with french fries (spicy, provenceal or plain)

**8 oz. All Natural Grass Fed Beef Burger** 15  
served with french fries (spicy, provenceal or plain)  
swiss, cheddar, blue, provolone, +2  
niman ranch dry rubbed bacon or avocado +2  
mushrooms or sweet caramelized onions +1  
truffle oil to make a truffle burger +2

