



DINNER

STARTERS

Smoked Chicken Empanada , grilled corn, jalapeño, cilantro, gouda	2 each	9
Zucchini Empanada , red bell pepper, tomatoes, manchego	2 each	9
Basket of 4 Empanadas (2 pieces of each)		16
BBQ Baby Back Ribs , coleslaw, raspberry-chipotle glaze ^{GF}		15
Crispy Calamari , lemon, garlic-basil aioli		14
Gambas al Ajillo , wood oven roasted prawns, cilantro, butter, jalapeño vinaigrette ^{GF}		15
Roasted Bone Marrow , parsley and caper salad, balsamic caramelized onions, garlic confit, grilled peasant bread ^{GF+}		15
Wood Oven Charred Shishito Peppers , lime, tarragon crema ^{GF}		9
Mussels , spicy harissa, parsley butter, grilled peasant bread ^{GF+}		14
Bigeye Tuna Poke , coriander salt, napa cabbage, lime-wasabi crème fraîche, toast points ^{GF *}		17
Oysters on the Half Shell (1/2 dozen) spicy cucumber and tomato gazpacho, cabernet mignonette ^{GF *}		18
Assorted Cheeses , fig jam, toasted marcona almonds, crostini ^{GF+}		
humboldt fog (goat), pecorino boschetto with truffle (sheep), brillat savarin triple cream (cow)		
One Cheese	8	
Two Cheeses	15	
Three Cheeses	20	

SOUPS / SALADS

Creamy Clam Chowder	Cup 6	Bowl 9
Roasted Butternut Squash Bisque , coriander oil, toasted pepitas ^{GF}	Cup 5	Bowl 8
Field Greens , candied walnuts, sliced d'anjou pears, market radishes, sherry vinaigrette ^{GF}		10
Roasted Baby Beet Salad , laura chanel goat cheese, toasted pistachios, lemon-buttermilk dressing ^{GF}		13
Classic Caesar , parmigiano-reggiano, herbed garlic croutons, anchovies ^{GF+*}		12
Baby Iceberg , crispy bacon, heirloom cherry tomatoes, point reyes blue cheese ^{GF}		13
Add: salmon	8	
chicken	6	
shrimp	9	
hanger steak	9	

MAIN COURSE

Bouillabaisse , clams, mussels, cod, salmon, prawns, saffron-tomato broth, garlic bread ^{GF+}	25
Marinated Mary's Organic Chicken , yukon mashed potatoes, sautéed broccolini, basil oil ^{GF}	25
Wood Grilled Verlasso Salmon , kale, heirloom potato and zucchini succotash, lemon-tarragon butter	28
Seared Pacific Red Snapper , stir fried vegetables, soy-ginger and lime-scallion butter glaze ^{GF}	25

FROM THE ALMOND WOOD FIRED GRILL

Our steaks are 100% all natural, Midwestern, grain-fed Black Angus Creekstone Beef
Served with our homemade sauces

green chimichurri, red chimichurri, brandy and green peppercorn, creamy horseradish

Boca Burger House Blend (8oz.) bacon jam, famous boca pickles, new york white cheddar, lettuce, tomatoes, duck fat fries ^{GF+}	17
Double Rib All Natural Berkshire Pork Chop (16 oz.) caramelized garnet yams, pear and raisin mustarda ^{GF}	29
Filet (8 oz.) roasted rosemary potatoes, sautéed broccolini ^{GF +}	38
Hanger (10 oz.) baked potato, zucchini medley ^{GF+}	26
Rib Eye (14 oz.) roasted rosemary potatoes, caramelized heirloom baby carrots ^{GF+}	36
"Gaucho" Bone-In Dry Aged Ribeye (40 oz.) potato croquettes, seasonal vegetables (serves two) ^{GF+}	89

SLOW ROASTED PRIME RIB (SERVED FRI & SAT NIGHT) 37

yukon mashed potatoes, roasted yams, sautéed broccolini, creamed horseradish, au jus ^{GF}
-Limited Availability-

SIDES

Duck Fat Fries	6	Roasted Portobello Mushroom	8
Potato Purée	6	Creamed Spinach	8
Loaded Baked Yukon Potato	9	Honey Glazed Baby Carrots	8
Rosemary Roasted Potatoes	7		

GF = Gluten Free

GF+ = Can Be Prepared Gluten Free

* = Served raw or under cooked / contains raw or under cooked ingredients

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.