



## HAPPY VALENTINE'S DAY 2018!

### STARTERS

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

### SOUPS / SALADS

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

### MAIN COURSE

<b>Bouillabaisse</b> , clams, mussels, cod, salmon, prawns, saffron-tomato broth, garlic bread <sup>GF+</sup>	25
<b>Marinated Mary's Organic Chicken</b> , yukon mashed potatoes, sautéed broccolini, basil oil <sup>GF</sup>	25
<b>Wood Grilled Verlasso Salmon</b> , kale, heirloom potato and zucchini succotash, lemon-tarragon butter	28

### 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*

<b>Double Rib All Natural Berkshire Pork Chop (16 oz.)</b> caramelized garnet yams, pear and raisin mustarda <sup>GF</sup>	29
<b>Filet (8 oz.)</b> roasted rosemary potatoes, sautéed broccolini <sup>GF+</sup>	38
<b>Hanger (10 oz.)</b> baked potato, zucchini medley <sup>GF+</sup>	26
<b>Rib Eye (14 oz.)</b> roasted rosemary potatoes, caramelized heirloom baby carrots <sup>GF+</sup>	36
<b>"Gaucho" Bone-In Dry Aged Ribeye (40 oz.)</b> potato croquettes, seasonal vegetables (serves two) <sup>GF+</sup>	89

### SIDES

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

### SERVED FRIDAY & SATURDAY NIGHT

**SLOW ROASTED PRIME RIB 37**  
 yukon mashed potatoes, roasted yams, sautéed broccolini, creamed horseradish, au jus <sup>GF</sup>  
**-Limited Availability-**

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.