

SAMPLE MENU
Items Subject to Change

MARKET FRESH FISH & SEAFOOD

APPETIZER

FLASH FRIED SHRIMP

Thai chili sauce, napa slaw
\$13

Pairs perfectly with

Riesling, Dr. Hermann, Mosel, Germany, 2017 \$10 glass / \$40 bottle

ENTREES

PAN-SEARED SOCKEYE SALMON*

Avocado relish, chili lime oil
\$34

Pairs perfectly with

Pinot Noir, Crossbarn by Paul Hobbs, Sonoma Coast, California, 2016 \$17.75 glass / \$71 bottle

TROUT ALMONDINE*

Grilled asparagus, brown butter
\$26

Pairs perfectly with

Chardonnay, Sonoma-Cutrer, Russian River Valley, California, 2016 \$14.50 glass / \$58 bottle

OPAH*

Simply seared with E.V.O.O., lemon.

Choice of miso vinaigrette, lime soy butter, lemon caper vinaigrette, chef's vegetables
\$30

Pairs perfectly with

Rosé Locations "FR", France, 2018 \$13.75 glass / \$55 bottle

GRILL FEATURE

CROWN JEWEL 8oz*

The Ribeye Cap (Spinalis), known for its superior marbling, flavor and tenderness
\$40

Pairs perfectly with

Cabernet Sauvignon, Orin Swift "Palermo", Napa, California, 2016 \$29.75 glass / \$119 bottle

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. We use ingredients that contain all major FDA allergens. Please inform your server if a person in your party has a food allergy or special dietary need.