

FIRSTS**CHEESE PLATE 19**TRUFFLE TREMOR *Orange Marmalade* | BEEMSTER *Cranberry Compote* | ROQUEFORT BLUE *Honeycomb***BUTTERMILK CHIVE BISCUITS** Honey Butter 14**KUMAMOTO OYSTER** Lemon Wedge & Shallots Mignonette 5**HAMACHI** Melon & Cantaloupe Gazpacho, Pickled Strawberries,
Persian Cucumber, Radishes, Lemon Caviar 23**AHI TUNA TARTARE** Chili & Soy Sauce, Wasabi Aioli, Brokaw Avocado, Smoked Bonito Flakes, Tortilla Chip 22**DUNGENESS CRAB & BROKAW AVOCADO** Winter Citrus, Parsley Oil, Lime Aioli & Buckwheat Tuile 24**CALAMARI FRITTO** Shishito Pepper & Brussels, Lemon Aioli 22**KING CRAB & ARTICHOKE RAVIOLI** Smoked Pimentón Cream Sauce, Chervil Oil, Caviar 26**POTATO GNOCCHI** Marinara Sauce, Campari Tomato, Parmesan Cheese 17**BEEF TARTARE** Black Garlic Aioli, Avocado | Potato Chips 19**SEAFOOD CHOWDER** Clams, Shrimp, Scallop, Pancetta & Croutons 15**POMEGRANATE SALAD** Wild Arugula, Blood Orange, Toasted Pistachios, Feta Cheese & Pomegranate Vinaigrette 17**GOLDEN BEET & SPRING MIX** Candied Pecans, Goat Cheese Crumbles & Beet Zinfandel Vinaigrette 16**WEDGE SALAD** Iceberg Lettuce, Bacon, Hard Boiled Egg, Avocado, Grape Tomatoes,
Gorgonzola, Bleu Cheese Dressing 17

Add Ons: Salmon 15 | Scallops 18 | Prawns 14 | Chicken Breast 11 | 8 oz Ribeye Steak 21

BRUNCH**FRESH BLUEBERRY BUTTERMILK PANCAKES 12****CHICKEN & WAFFLE** Spicy Syrup 22**GRAND MARNIER FRENCH TOAST** Fresh Berries & Whipped Cream, Maple Syrup 15**HUEVOS RANCHEROS** Sunny Side Eggs, Salsa Verde, Mozzarella Cheese, Flour Tortilla,
Black Beans, Sour Cream, Guacamole 18**CHORIZO OMELETTE** Sour Cream & Avocado with Refried Black Beans & Flour Tortilla 21*The following Brunch items all served with Country Potato, Bell Pepper & Onion Medley***TWO EGGS ANY STYLE** Chefs Pastry 17

add any for 4.00 Chicken Apple Sausage | Black Forest Ham | Smoked Bacon

STEAK & EGGS 8 oz Ribeye Steak & 2 Eggs Any Style & Chefs Pastry 34**DUNGENESS CRAB & AVOCADO OMELETTE** Toasted English Muffin 28**SMASHED AVOCADO BENEDICT** Toasted English Muffin, Hollandaise 20**MAINE LOBSTER BENEDICT** Avocado, Toasted English Muffin & Hollandaise 32**LOX BENEDICT** Toasted English Muffin & Hollandaise 22**BLACK FOREST HAM BENEDICT** Toasted English Muffin & Hollandaise 20**FLORENTINE BENEDICT** Creamed Spinach, Applewood Smoked Bacon 22**WEEKEND LUNCH****KING SALMON** Mashed Potatoes, Creamed Spinach, Bernaise, Frisée & Watercress Salad 41**CERON CHICKEN BREAST** Piquillo Pepper, Kalamata Olives, White Wine Basil Cream Sauce,
Mashed Potatoes, Grilled Asparagus 33**PAPPARDELLE BOLOGNESE** Four Meat Ragù, Parmesan 32**LOBSTER FETTUCCINE** Chanterelle Mushrooms, Knuckle & Claw Meat,
Cold Water Lobster Tail, Parmesan Cream Sauce 58**SEAFOOD FETTUCCINE** Wild Gulf Prawns, Day Boat Scallops, King Crab Meat,
Asparagus & White Wine Cream Sauce 49**LINGUINI PASTA** Manila Clams & Prince Edward Island Mussels | Lemon Garlic & White Wine Butter Sauce 32**PAPPARDELLE FRUTTI DI MARE** Wild Gulf Prawns, Dungeness Crab Meat, Manila Clams,
PEI Mussels, Calamari, Basil Cabernet Tomato Broth 48**NIMAN RANCH BURGER** With Fries On A Brioche Bun With All The Fixin's 21

add any for 2.50 each: Smoked Bacon | Avocado | American or Swiss

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food born illness
20% service charge added to all parties of 6 & up | all Checks 4 split maximum | Maximum 4 credit cards per table
Thirty Dollar Wine corkage fee per 750ml | Outside Dessert Fee \$4.00 Per Person, max fee \$60