

-From the Sea -

- CRISPY CALAMARI** 18
lightly breaded | sweet chili sauce | red pepper | pepperoncini
- AHI TUNA TATAKI** 19
togarashi spice | crispy garlic | orange tobiko |
truffle ponzu | avocado & edamame smash
- POKE TUNA TACOS** 18
sambal aioli | micro cilantro | sesame | red onions
- OYSTERS ON HALF SHELL** 23
half dozen | onion mignonette | spicy cocktail sauce | tobiko
- THAI COCONUT MUSSELS** 18
thai green coconut curry | fresno chiles | puff beignets

-From the Farm -

- BONE MARROW CARNE ASADA** 18
sauteed filet tips | chimichurri | micro cilantro
- MONGOLIAN SPICED WINGS** 16
honey chili glaze | sesame | garlic herb dip
- FLUFFY BAO SLIDERS** 17
spicy sambal aioli | green onion beef patties | chiles
- GARLIC LOVERS** 12
garlic confit | garlic-herb spread | rustic baguette
- PARMESAN TRUFFLE FRITES** 12
- CITRUS BRUSSEL SPROUTS** 14
yuzu aioli | ponzu sauce

-Salads-

- CLASSY CAESAR** gem lettuce tossed with Caesar dressing topped with grated parmesan & thick garlic butter croutons 15
- ROASTED BEET** sweet beets & whipped garlic herb cheese topped with wild baby arugula tossed with balsamic vinaigrette, toasted almonds & avocado 16
- HONEY GEM** gem lettuce, creamy Bulgarian feta cheese crumbles, avocado, grape tomatoes, watermelon radish with buttermilk herb dressing 15

Add Protein to Salad - Grilled Salmon 12 *Grilled Chicken Breast* 8 *Grilled Jumbo Shrimp* 10

-Entrees-

FILET WELLINGTON 37

tenderloin beef medallion *medium rare* topped with mushroom duxelles wrapped with a buttery puff pastry, served with a demi-glace accompanied with truffle Yukon gold potato puree, sauteed baby carrots & cipollini onions

FRENCHED RIBEYE STEAK 56

grilled 14oz ribeye chop split bone topped with garlic thyme butter, served with duck fat potatoes & baby carrots

CHIMICHURRI LAMB CHOPS 36

grilled Australian lamb loin chops topped with a garlic-herb chimichurri, served with roasted corn topped with crumbled Bulgarian feta cheese

CHICKEN MARSALA 26

pan seared chicken with crimini mushrooms and red onions in a buttery Marsala demi glacé, served with truffle Yukon gold potato puree

BLACKENED SALMON 35

pan seared Creative King salmon "Wagyu of the sea" with a blend of savory spices served with roasted potatoes & charred jalapeno corn with a lemon-chive *buerre blanc*

CREAMY JAMBALAYA 28

spicy chicken mango sausage, jumbo shrimp & chicken sauteed with mushrooms, onions & peppers in a rich velvety creole sauce infused with steamed jasmine rice **Vegetarian** 22

SPICY CIOPPINO PASTA 28

jumbo shrimp, mussels and Ora King salmon sauteed in a spicy tarragon cream sauce with mushrooms & peppers served with squid ink linguine pasta **Vegetarian** 22

SHORT RIB STREET NOODLES 35

garlic egg noodles stir fried in a spicy soy-sesame blend, baby bok choy, mushrooms, onions & chiles de arbol peppers topped with braised beef short rib **Vegetarian** 22

TAMALE RAVIOLI (v) 25

corn ravioli in a garlic cream sauce topped with fresno chiles, spicy cayenne pepper, feta cheese, charred corn & micro cilantro

OLD SCHOOL GRILLED CHEESE (v) 19

buttery sourdough bread with cheddar cheese, served with potato frites add avocado 3

RR BRIOCHE BURGER 21

Harris Ranch ground beef patty topped with cheddar cheese, red onions and lettuce with a dijonaise spread on warm buttery brioche bun, served with potato frites add avocado 3

POWER BOWL 26

marinated ahi tuna chunks, jasmine steamed rice, edamame-avocado smash, sliced cucumbers, red onions, bell peppers and charred corn with a spicy sambal dressing

-Sides-

- Garlic Duck Fat Potatoes 13
Smoked Cheddar Mac & Cheese 15

- Skillet Street Corn 12
Truffled Potato Puree 11

20% gratuity subject to sales tax added to parties of 5 or more and split checks
(v) vegetarian