

-From the Sea -

- CRISPY CALAMARI** 18
lightly breaded | sweet chili | red pepper | pepperoncini
- AHI TUNA TATAKI** 19
togarashi spice | crispy garlic | yuzu ponzu
avocado & edamame smash | seared tuna
- POKE TUNA TACOS** 18
sambal aioli | micro cilantro | sesame | red onions
- OYSTERS ON HALF SHELL** 25
half dozen | onion mignonette | spicy cocktail sauce

-From the Farm -

- BONE MARROW CARNE ASADA** 18
sauteed filet tips | chimichurri | cilantro | red fresno chiles
- MONGOLIAN SPICED WINGS** 16
honey chili glaze | sesame | cilantro buttermilk
- 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
- YUZU BRUSSEL SPROUTS** 14

-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 cilantro buttermilk herb dressing 15

Add Protein to Salad-

Grilled Salmon 14

Grilled Chicken Breast 9

Grilled Jumbo Shrimp 12

-Entrees-

FILET WELLINGTON 38

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

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 rack of lamb topped with a garlic-herb chimichurri, served with creamy truffled potato puree

LEMON CHICKEN PICCATA 26

pan seared chicken breast with crimini mushrooms & red onions in a buttery caper wine sauce served with capellini pasta

BLACKENED SALMON 35

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

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

STREET NOODLES (v) 22

garlic egg noodles stir fried in a spicy soy-sesame blend, baby bok choy, mushrooms, onions & chiles de arbol peppers

SHORT RIB STREET NOODLES 35

GARLIC BUTTER LOBSTER STREET NOODLES 37

TAMALE RAVIOLI (v) 26

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

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

LOBSTER ROLL 29

chunks of sweet lobster on a warm buttery roll with garlic-herb spread, served with potato frites & a side of garlic butter

POWER BOWL 26

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

VEGAN BOWL (v) 22

roasted beets, jasmine steamed rice, edamame-avocado smash, sliced cucumbers, red onions and charred corn with a spicy soy vinaigrette

-Sides-

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

- S skillet Street Corn 12
Truffled Potato Puree 11

20% gratuity subject to sales tax added to parties of 5 guests or more