

-From the Sea -

CRISPY CALAMARI 20
lightly breaded | sweet chili | red pepper | pepperoncini
AHI TUNA TATAKI 21
togarashi spice | crispy garlic | yuzu ponzu
avocado & edamame smash | seared tuna
POKE TUNA TACOS 19
sambal aioli | micro cilantro | sesame | red onions
OYSTERS ON HALF SHELL 27
half dozen | onion mignonette | spicy cocktail sauce
CITRUS SHRIMP COCKTAIL 21

-From the Farm -

BONE MARROW CARNE ASADA 19
sauteed filet tips | chimichurri | cilantro | red fresno chiles
MONGOLIAN SPICED WINGS 18
honey chili glaze | sesame | cilantro buttermilk
FLUFFY BAO SLIDERS 19
spicy sambal aioli | green onion beef patties | chiles
GARLIC LOVERS 14
garlic confit | garlic-herb spread | rustic baguette
PARMESAN TRUFFLE FRITES 12
white truffle oil | garlic aioli

-Salads-

CLASSY CAESAR gem lettuce tossed with Caesar dressing topped with grated parmesan & thick garlic butter brioche croutons 16
ROASTED BEET sweet beets & whipped garlic herb cheese topped with wild baby arugula tossed with balsamic vinaigrette, toasted almonds & avocado 17
HONEY GEM gem lettuce, creamy Bulgarian feta cheese crumbles, avocado, grape tomatoes, watermelon radish with cilantro buttermilk herb dressing 16

Add Protein to Salad- **Grilled Salmon** 14 **Grilled Chicken Breast** 8 **Grilled Shrimp** 12 **Seared Ahi Tuna** 15

-Entrees-

FILET WELLINGTON 43
tenderloin beef medallion *medium rare* topped with mushroom duxelles wrapped with a buttery puff pastry, served with a demi-glaze 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
CAJUN FETTUCINE ALFREDO 23
crimini mushrooms, sweet cherry tomatoes & red onions in a spicy tarragon cream sauce served with delicate fettucine pasta
CHICKEN 29 **SHRIMP** 35
BLACKENED SALMON 38
pan seared salmon "Wagyu of the sea" with a blend of savory spices
served with roasted potatoes & charred corn in a lemon-chive beurre blanc cream sauce
CREAMY JAMBALAYA 32
spicy chicken mango sausage, jumbo shrimp & chicken sauteed with mushrooms, onions & peppers in a rich velvety creole sauce infused with steamed jasmine rice **Vegetarian** 23
STREET NOODLES (v) 23
garlic egg noodles stir fried in a spicy soy-sesame blend, baby bok choy, mushrooms, onions, chiles de arbol & red peppers
SHORT RIB STREET NOODLES 35 **JUMBO SHRIMP STREET NOODLES** 35 **SALMON STREET NOODLES** 38
TAMALE RAVIOLI (v) 29
corn ravioli in a garlic cream sauce topped with fresno chiles, spicy cayenne pepper, feta cheese, charred corn & micro cilantro
RR BRIOCHE BURGER 22
Harris Ranch ground beef patty topped with cheddar cheese, red onions and lettuce with a dijonnaise spread on warm buttery brioche bun, served with potato frites add avocado 3
POWER BOWL 27
marinated ahi tuna chunks, jasmine steamed rice, edamame-avocado smash, sliced cucumbers, red onions and charred corn with a spicy sambal aioli **GRILLED CHICKEN** 25
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

Skillet Street Corn 12
Truffled Potato Puree 11

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