

*-From the Sea -*

**CHILI 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 17  
**ROASTED BEET** sweet beets & whipped garlic herb cheese topped with wild baby arugula tossed with balsamic vinaigrette, toasted almonds & avocado 18  
**HONEY GEM** gem lettuce, creamy Bulgarian feta cheese crumbles, avocado, grape tomatoes, watermelon radish with cilantro buttermilk herb dressing 17

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

*-Entrees-*

**FILET WELLINGTON** 44  
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 halal Australian rack of lamb topped with a garlic-herb chimichurri, served with creamy truffled potato puree  
**SPICY TARRAGON CREAM PASTA** 24  
crimini mushrooms, sweet cherry tomatoes & red onions in a spicy tarragon cream sauce served with delicate fettucine pasta  
**CHICKEN BREAST** 29   **JUMBO SHRIMP** 35   **SALMON** 38  
**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 buerre blanc cream sauce  
**CREAMY JAMBALAYA** 32  
spicy chicken mango sausage, jumbo shrimp & chicken breast sauteed with mushrooms, onions & peppers in a rich velvety creole sauce infused with steamed jasmine rice   **Vegetarian** 23  
**STREET NOODLES (v)** 23   
garlic yaki soba stir fried in a spicy soy-sesame blend, baby bok choy, mushrooms, onions, chiles de arbol & red peppers  
**SHORT RIB** 36   **JUMBO SHRIMP** 35   **SALMON** 38   **CHICKEN BREAST** 29  
**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 dijonaise 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 BREAST** 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  
Garlic Yaki Soba Noodles 16

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



CHICKEN BREAST, GROUND BEEF, LAMB



VEGAN