

# DINNER

## STARTERS

### Herb Focaccia 8 V

Resort-Grown Italian Herbs, Extra Virgin Olive Oil, Aged Balsamic, Whipped Butter

### Mezze Plate 22 V

Hummus, Baba Ganoush, Castelvetrano Olives, Marinated Tomatoes, Feta Cheese, Labneh, Grilled Naan Bread

### Bacon Wrapped California Dates 16

Dried Spanish Chorizo, Purple Haze Goat Cheese, Port Reduction

### Braised Market Artichoke 20 GF V

Chimichurri, Green Goddess Aioli, Lemon

### Ahi Poke 22

Chili Soy Sauce, Avocado, Macadamia Nuts, Seaweed, Sriracha Aioli, Toasted Sesame Seeds, Wonton Chips

### Fried Calamari 18

Artichokes, Castelvetrano Olives, Lemon, Spicy "Peri-Peri" Remoulade

### Market Fresh Soup 14

## ENTRÉES

### Gruyère Crusted Halibut 49

Buttered Leeks, Watercress Chimichurri, Red Pepper Slaw

### Wild-Caught Sea Scallops 53

Roasted Cauliflower Risotto, Purple Cauliflower, Romanesco, Yellow Cauliflower, Snow Peas, Curried Breadcrumbs

### Skuna Bay Salmon 42 GF

Succotash, Spinach, Asparagus, Sage, Orange, Lemon Vinaigrette

### Fluvio's Sausage Pasta 35

Fluvio's Sausage, Pappardelle, Broccolini, Red Onions, Lemon Herb Ricotta, Garlic, Olive Oil

### Wayne Farms Half Rotisserie Chicken 34 GF

Garlic Mashed Potatoes, English Peas, Cipollini Onions, Carrots, Chicken Jus

### Sweet Pea Ravioli 28 V

Cannellini Beans, Carrots, Pea Tendrils, Mushroom Leek Broth, Truffle Oil, Parmesan Cheese

## SALADS

### Seasonal Farmer's Salad 20 GF

Artisan Mixed Greens, Avocado, Cherry Tomato, Nueske's Bacon, Cage-Free Egg, California Date Slivers, Date Vinaigrette

### Caesar Salad 21

Baby Gem, Herb Croutons, Parmesan

### Wedge Salad 24

Baby Iceberg Lettuce, Crisp Bacon, Chives, Egg, Pickled Red Onion, Croutons, Blue Cheese Dressing

### Caprese Salad 25 V

Burrata Cheese, Heirloom Tomato, Bread Crisp, Micro Basil, Balsamic Reduction

## FROM THE GRILL

### Aberdeen Angus Filet Mignon 8oz. 62 GF

### Australian Grass-Fed Rib Eye 14oz. 68 GF

### Aberdeen Angus New York 14oz. 56 GF

### Colorado Lamb T-Bone 15oz. 64 GF

### Choice of Sauce

Béarnaise | Watercress Chimichurri

Green Peppercorn | Port Wine Shallot

### Additional Sauce +3

## SIDES

### Loaded Baked Potato 14 GF

### Creamed Spinach 12 GF V

### Brussels Sprouts 14 GF

Nueske's Bacon, Blue Cheese, Port Reduction

### Garlic Mashed Potato 13 GF V

### Grilled Asparagus 14 GF V

### Mixed Vegetables 15 GF V

Broccolini, Purple Cauliflower, Romanesco, Thumbelina Carrots, English Peas

If you have any concerns regarding food allergens, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

An 18% staff charge will be added to parties of 6 or more.

Split main courses are subject to a \$5.00 fee

Gluten Friendly items: GF Vegetarian Items: V