



## SOUPS

PASTA E FAGIOLI *Cup 6. / Crock 9.* FRENCH ONION SOUP *Cup 6. / Crock 9.*

## STARTERS

FRESH OYSTERS ON THE HALF SHELL

1/2 DOZEN 16. / FULL DOZEN 28.

*Daily Selection of Fresh Oysters Served Over Crushed Ice, with Pink Peppercorn Mignonette*

BROILED OYSTERS

*Broiled Oysters w/ Smoked Chili Butter*

1/2 DOZEN 18. / FULL DOZEN 30.

CHARCUTERIE BOARD 20.

*Prosciutto Di Parma, Sopressatta, Pork Belly, Stilton Bleu Cheese, First Light Farms Local Goat Cheese, Giardiniera, Beet Pickled Eggs, Whole Grain Mustard, Grilled Crostini*

BRUSCHETTA PLATTER 20.

*Saffron Tomato Confit, Tomato Jam, Marinated Olives, Roasted Red Peppers, Grilled Baguette, Fresh Mozzarella, Grilled Portabella Mushrooms, Heirloom Tomatoes, Basil Vin, Fresh Pesto*

STRAWBERRY SOFFRITO 11.

*Onions, Fennel, Pine Nuts, Strawberries, Over Polenta, Housemade Ricotta*

LAMB MEATBALLS 8.

*Braised New Zealand Lamb, Served with Organic California Tomato Sauce*

## RESTAURANT WEEK ENTREES

SPAGHETTI CARBONARA 20.17

*Spaghetti, Bacon, Fresh Peas, Parmigiano Reggiano, Local Farm Egg*

PAN SEARED HALIBUT 30.17

*Confit Heirloom Tomatoes, Cous Cous, Basil Oil, Pea Shoots*

SESAME CRUSTED TOMBO TUNA 30.17

*Orange Ginger Carrot Puree, Miso Glazed Japanese Yams, Wasabi Aioli*

22 OZ. PORTERHOUSE STEAK 40.17

*Grilled 22 oz. Porterhouse, Porcini Butter, Confetti Potato Hash, Sauteed Spinach*

32 OZ. TOMAHAWK BONE-IN RIBEYE STEAK 59.

*2 pounds of Grilled Perfection topped with Garlic Butter, served with Yukon Gold Mashed Potatoes & Fresh Vegetables*

*All Restaurant Week Entrees include a Warm Housemade Brownie with Fresh Whipped Cream & Chocolate Sauce for dessert.*