

The DINING ROOM

SOUP/ PETIT SALADS

FARMER'S MARKET SOUP 9

SMOKED CHICKEN SALAD 11

Baby arugula, mustard crouton, pickled fennel, roasted grapes, blistered tomatoes, apple cider vinaigrette

GRILLED CAESAR 8

Grilled romaine heart parmesan-caesar vinaigrette

ICEBERG WEDGE 9

Blue cheese-tomato vinaigrette, cabrales and speck

LOBSTER LOUIE 18

Boston lettuce, tomato, pickled fennel, smoked chili dressing

ORGANIC GREENS 8

Braised baby beets, goat cheese, smoked almonds, sherry-mustard vinaigrette

GRILLED FLATBREADS

FALL MUSHROOM FLATBREAD 13

Arugala-Hazelnut pesto, goat cheese, crispy leeks

FIG FLATBREAD 13

Fig jam, caramelized onions, blue cheese, bresaola, roasted figs

TOMATO FLATBREAD 13

Black truffle cream, burrata

PESTO PIZZA 14

Burrata, oven-dried tomatoes

DUCK CONFIT PIZZA 15

Medjool dates, pickled red onions, petit basque, cilantro

SLIDERS

LAMB SLIDERS 12

Date Spread, Arugula, Smoked chili dressing

LOBSTER SLIDERS 16

Fennel Crème Fraiche, Fried Green Tomato

HOISIN SLIDERS 12

Braised Pork, Jicama Slaw

SMALL PLATES

OYSTERS 18

Half dozen market fresh oysters
horseradish snow, spiced tomato broth

OYSTERS AND CAVIAR 24

JUMBO SCALLOPS 13

Truffled yuzu emulsion

DATES 8

Cabrales stuffed, roasted grapes and smoked almond pesto

WASABI PEA ENCRUSTED AHI 14

Pickled Vegetable Salad, Soy Si Racha Dressing

ARANCINI 7

Risotto, Fall Mushrooms, Mozzarella
Romesco sauce

POACHED PRAWNS 16

Celeriac and butternut squash puree

TRUFFLED DUCK EMPANADAS 13

Duck confit, truffle, potatoes, petite basque, port demi

CRAB CAKES 14

Spicy remoulade

CRISPED RICE "TOTS" 8

Two Ways: Jamaican jerk sauce/cilantro,
Korean BBQ/Nori spice

CHEESE

Full Flight: \$18

Each: \$5

Cabrales Bleu - Fig Jam

Manchego - Date Spread

Humbolt Fog Goat - Honey Comb

Petit Basque - Marcona Almond



The DINING ROOM

ENTREE

CLAM CHOWDER 19

Lobster bisque, fall root vegetables, fresh clams, crispy sourdough crust

CHICKEN AND DUMPLINGS 24

Cornish hen, rice gnocchi, root vegetables

SEA BASS

Beluga lentils, roasted grapes, Swiss chard, smoked chili coulis

Entree: \$24 Small Plate: \$14

FALL FETTUCCHINI 18

Salsafi, leeks, fall mushrooms, oven-dried tomatoes, fried egg

STEAK FRITES 29

Prime New York strip, cabrales terrine, portabella fries

SIDES

FALL MUSHROOMS WITH GREENS 7

Sautéed mushrooms, verjus wilted greens

BABY FINGERLINGS 6

Charred pepper sauté, caramelized onions

RICE GNOCCHI MAC 'N' CHEESE 7

Ale mornay, crisped leeks, peppadew-chive relish

FRITES:

Sweet Potato 9

Habanero ketchup and basil aioli

Truffle 8

Sherry aioli

Parmesan Garlic or Regular 7

Ketchup

Portabella 8

Habanero ketchup and basil aioli

Potato Tots 4

Habanero ketchup

SANDWICHES

All Burgers & Sandwiches served w/ choice of fries or salad

LOBSTER 16

Fried green tomatoes, fennel crème fraiche, arugala

SMOKED CHICKEN WRAP 12

Tomato, avocado, boston lettuce

PULLED CHICKEN SANDWICH 14

Caribbean jerk sauce, port braised cabbage, apples, peppadew coulis

CUBANO 12

Roasted pork, bacon, avocado, gruyere, ham

VEGETABLE WRAP 12

Portabella, grilled romaine, zucchini, balsamic aioli, grilled red onion, fried green tomatoes

BURGERS

SHANGRI-LA BURGER 14

Fried green tomato, caribbean jerk sauce, pepperjack

MUSHROOM 14

Fall mushrooms, fontina, sherry aioli

BACON AVOCADO 14

Avocado aioli, gruyere

FRENCH ONION BURGER 14

Gruyere, caramelized onion relish

Add fried egg to any burger for \$2

