



SALADS

CAESAR 19.

romaine lettuce | chives | hard-boiled egg | aged parmesan & rustic crouton
Add to your salad

- Supplemental chicken 8.
- Supplemental shrimps 12.

CAPRESE 17.

heirloom tomatoes | fresh mozzarella | fig purée | balsamic reduction | watercress

CALIFORNIA COBB SALAD 24.

grilled chicken | double smoked bacon | cherry tomatoes
avocado | hard-boiled egg | blue cheese | fresh lettuce hearts | red wine vinaigrette

THAI BEEF SALAD* 24.

marinated grilled ribeye steak | cucumbers | mint | shallots | Thai basil
sweet bird's eye chili-lime vinaigrette

APPETIZERS

TUNA POKE * 24.

tuna | avocado | radish | spicy mayo | serrano chili

CALIFORNIA ROLL 18.

lump blue crab | cucumber & avocado

SPICY TUNA ROLL* 17.

chopped big eye tuna | blended with spicy chili aioli & avocado

SHRIMP TEMPURA ROLL* 22.

shrimp tempura | avocado | spicy tuna & green onion

FIVE SPICE CALAMARI 18.

lightly battered calamari tossed with garlic scallions & five-spice salt

MAINS

THAI GREEN CURRY 31.

choice of prawns or chicken simmered in spicy coconut curry | siamese eggplant & sweet basil | served with jasmine rice

BUTTER CHICKEN 29.

marinated tandoor-roasted chicken in creamy Indian curry | steamed basmati rice

ROASTED CHICKEN 33.

roasted breast of chicken | morel mushrooms | peas | pea tendrils | chicken jus

SPAGHETTI BOLOGNESE 26.

braised osso bucco | tomato | toasted crumbs

WONTON NOODLE SOUP 24.

chicken broth flavored with anchovies | wonton noodles | braised pork belly
shrimp & pork wonton dumplings

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



BAJA STRIPED BASS 30.

seared striped bass | artichoke barigoule | braised carrots | barigoule jus

CERTIFIED ANGUS BEEF BURGER* 26.

served with choice of side salad or French fries

ground chuck meat | bibb lettuce | beefsteak tomato | caramelized onions | cheddar | bacon

- supplemental avocado 3.

CERTIFIED BLACK ANGUS CUTS*

buttered mashed potatoes | roasted brussels sprouts | sautéed asparagus | peppercorn jus

- 16 oz. rib eye 42.
- 12 oz. new york strip 36.
- 8 oz. tenderloin 38.

SIDES

- Sautéed asparagus 12.
- Buttered mashed potatoes 10.
- French fries 10.
- Foraged mushrooms 12.

DESSERTS

MILK CHOCOLATE BLACKBERRY CAKE 12.

Vanilla sponge | milk chocolate mousse | blackberry jam | fresh blackberries

FLOURLESS CHOCOLATE FUDGE CAKE 12. GF

Flourless sponge | 70% chocolate ganache | gluten free sable | caramel glaze | light chocolate mousse

WALDORF ASTORIA RED VELVET CAKE 13.

cream cheese mousse | chocolate crèmeux | red velvet cake | chocolate almond streusel | berry coulis

VANILLA BEAN CRÈME BRULÉE 10. GF

madagascar vanilla bean | caramelized sugar | fresh berries

COCONUT TAPIOCA PUDDING 10. GF Vegan

tapioca pearls | coconut milk | mango pineapple compote | fresh seasonal fruits

HOMEMADE GELATO & SORBET 12.

choice of Madagascar vanilla bean | intense dark cocoa | farmer's market strawberry | lemon

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