

SALADS

FIELD GREENS

CHERRY TOMATO, RED ONION, FRESH HERBS, BRIOCHE CROUTONS, CRISP VEGETABLES, DRIED FRUITS, CONCENTRATED GARDEN VINAIGRETTE

WINTER WEDGE

PETITE ICEBERG, TOMATO, BLUE CHEESE, BUTTERNUT SQUASH, AVOCADO, CHOPPED EGG, CANDIED BACON, BALSAMIC RANCH DRESSING

SPINACH SALAD

SAVOY SPINACH, FARM EGG, BACON CROUTONS, CANDIED WALNUTS, RED ONION, WHOLE GRAIN MUSTARD DRESSING

KALE & QUINOA

CHOPPED KALE, RAINBOW QUINOA, CUCUMBER, ORANGE, BEET, POMEGRANATE, APPLE CIDER DRESSING

CLUB PLATES

BAKED OYSTERS POBLANO

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

SCALLOPS PARMESAN

BAKED SCALLOPS IN THE SHELL, PARMESAN, LIME, SERRANO

OCTOPUS TOSTADA

CRISP MASA, AVOCADO, BLACK BEANS, MACHA

HAMACHI BOMB

YELLOWTAIL SASHIMI, CRISP BLACK MASA, AJI AMARILLO, AVOCADO MAYO

BIGEYE & CRISPY RICE

THINLY SLICED SASHIMI, CRISPY SEASONED RICE, WASABI, TAMARI, QUAIL EGG

STEAK TARTARE

TRADITIONALLY SEASONED, SUNNY UP FARM EGG, YOUNG GREENS, GRILLED FOCACCIA

DRUNKEN KOBE TATAKI

THINLY SLICED A5 KOBE, YUZU PONZU, HERBS, CRISPY GINGER, SESAME, WONTON

EXECUTIVE CHEF MILES ANGELO

OCEAN BAR

CHILLED OYSTERS
EAST & WEST COAST (EA)
KING CRAB LEGS (1/2 LB)
SHRIMP COCKTAIL (6OZ)
LITTLE NECK CLAMS (EA)
CHILLED LOBSTER (1/2 LB)

Shellfish Plateaus (For Two)

GRAND

1/2 LOBSTER, 6 OYSTERS, 4 SHRIMP,
4 CLAMS, 2 PC. KING CRAB

COLOSSAL

WHOLE LOBSTER, 12 OYSTERS,
8 SHRIMP, 8 CLAMS, 4 PC. KING CRAB

CLASSIC COCKTAIL PICO DE GALLO
MUSTARD AIOLI SALSA ROSADA
PINEAPPLE MIGNONETTE

ENTRÉES

SHIITAKE SEARED SALMON

WILD MUSHROOMS, SOBA NOODLES, JULIENNED
VEGETABLES, SPICY CUCUMBERS, DASHI

CHILEAN SEA BASS VIENNOISE

FRESH HERB, TOMATO AND MUSHROOM BAKED, WILTED
MUSTARD GREENS, WHOLE GRAIN MUSTARD SABAYON

HALIBUT BANGKOK

THAI YELLOW COCONUT CURRY, RED CHILI, FRESH HERBS,
STEAMED JASMINE RICE

ROCKY MOUNTAIN TROUT

PAN SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE,
SCAMPI SAUCE

ROASTED FREE RANGE CHICKEN

CALABACITAS, HOUSE MOLE, CRISPY EGGPLANT, CORN AND
CACTUS RELISH

ROASTED COLORADO LAMB RACK

HONEY ROASTED, SMOKED POTATO FONDUE, BLACK
CAULIFLOWER, BURNT SHALLOT MARMALADE

PEPPERCORN SEARED FILET OF BLACK ANGUS

SPICY CAULIFLOWER RICE, ROASTED CORN, CHARRED
TOMATO, GARLIC BACON GLACE, SMOKED CHILI BUTTER

IRON SEARED NY STRIP

CHEDDAR CRUSHED POTATOES, CRISPY BROCCOLI,
ROASTED GARLIC BUTTER

SIDES

GARLIC WILTED SPINACH BUTTERED ASPARAGUS BRUSSELS SPROUTS
HAND-CUT FRIES ONION RINGS WHIPPED POTATOES
GARLIC CHEESE BREAD ROASTED BROCCOLI