

## Raw Bar

view chef's daily menu for today's selections

### OYSTERS \*

served with lemon, cocktail, mignonette  
OR horseradish & sourdough cracker  
*gluten free option available*

### WILD CAUGHT SHRIMP <sup>GF</sup>

five poached shrimp · cocktail sauce

### ALASKAN SNOW CRAB LEGS <sup>GF</sup>

drawn butter · lemon

### CEVICHE \* <sup>GF</sup>

corvina · lime · serrano · avocado · plantain chip

### PICKLED MUSSELS <sup>GF</sup>

fresno chili · preserved lemon aioli

## Starters

### OVEN ROASTED OLIVES <sup>GF</sup>

### BUTTERMILK CHEDDAR BISCUITS

umami butter

### WOOD FIRED OYSTERS \* <sup>GF</sup>

garlic herb butter · parmesan · lemon

### RHODE ISLAND FRIED CALAMARI <sup>GF</sup>

pickled peppers · lemon · marinara · cajun aioli

### DYNAMITE SHRIMP <sup>GF</sup>

naam jim aioli · sesame seeds  
green onion · cabbage

### BAKED ALASKAN LOBSTER DIP

cream cheese · smoked cheddar  
dill · brown butter · crostini

### BRAISED PORK BELLY

garlic chili · pickled dikon  
sesame · korean cucumber

### PRIME BEEF TARTARE \*

charred onion gremolata · arugula  
beef tallow aioli · pickled onion  
*gluten free option available*

### SCALLION CRAB CAKE <sup>GF</sup>

celery root espuma · arugula  
pickled fennel · calabrian chili

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

## Soup, Salad & Sandwich

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### BUTTERNUT BISQUE <sup>GF</sup>

coconut cream · toasted pepita · chive

### BUTTER LEAF SALAD <sup>GF N</sup>

sugar snap pea · radish · pistachio brittle  
parmesan · citrus-white wine vinaigrette  
*nut free option available*

### CHILEAN SEA BASS TACOS \*

tomatillo salsa · coleslaw · lime  
pickled red onion · cilantro  
*gluten free option available*

### SHRIMP PO BOY

remoulade · shaved lettuce  
tomato · french roll · fries  
*gluten free option available*

## House Specialties

### TIGER SHRIMP CURRY \* <sup>GF</sup>

vermicelli noodle · zucchini · coconut milk  
house laksa curry paste

### HANGER STEAK \* <sup>GF</sup>

pomme purée · crimini mushroom · braised onion  
seasonal vegetable · red wine demi  
*upgrade to new york strip steak +14*

### LEMON RICOTTA GNOCCHI <sup>GF</sup>

manila clams · summer squash · cherry tomato  
white wine butter sauce · shaved pecorino

### FIRE-ROASTED HALF CHICKEN <sup>GF</sup>

roasted red peppers · charred sweet potato  
sherried brown butter vinaigrette

### SEARED VERLASSO SALMON \*

israeli couscous · cherry tomato · celeriac purée  
seasonal vegetable · salsa verde

### GF GLUTEN FREE | N CONTAINS NUTS

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.