

RAW BAR

view chef's daily menu for today's selections

Oysters *

served with lemon, cocktail, mignonette,
horseradish & sourdough cracker
GLUTEN FREE OPTION AVAILABLE

Wild Caught Shrimp GF

five poached shrimp, cocktail sauce, lemon

Ceviche * GF

mahi-mahi, lime, jalapeño, avocado, plantain chip

Pickled Mussels GF

fresno chili, preserved lemon aioli

Cold Smoked Hamachi Crudo GF

grapefruit mirin, strawberry gel, ginger

STARTERS

Truffle Fries GF

parmesan, white truffle oil, scallion

Rhode Island Fried Calamari GF

marinara, pickled peppers, cajun aioli, lemon

Dynamite Shrimp GF

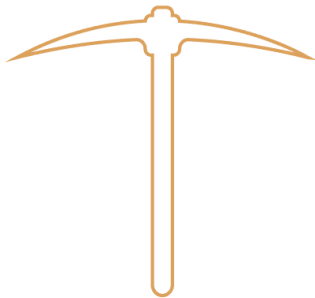
naam jim aioli, sesame seeds, scallion, cabbage

Braised Pork Belly GF

garlic chili glaze, pickled daikon,
sesame, korean cucumber

Charcuterie Board

local meats & cheese, house made jam,
sourdough cracker, whole grain mustard
GLUTEN FREE OPTION AVAILABLE



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

SOUP & SALAD

Butternut Bisque GF

coconut cream, toasted pepita, chive oil

Caesar Salad *

garlic crouton, grated parmesan,
anchovy, lemon, romaine
GLUTEN FREE OPTION AVAILABLE

ENTRÉES

Mahi-Mahi Fish Tacos

tomatillo salsa, coleslaw, lime,
pickled red onion, cilantro
GLUTEN FREE OPTION AVAILABLE

Fried Chicken Sandwich

brioche bun, spicy cabbage slaw,
b&b pickles, garlic aioli, fries
GLUTEN FREE OPTION AVAILABLE +3

The Burger Underground *

two 1/3 pound patties, tavern sauce, lettuce,
cheddar, pickle, onion, fries
SUBSTITUTE BEYOND BURGER
GLUTEN FREE OPTION AVAILABLE +3

Shrimp Po Boy

remoulade, shaved lettuce, tomato, french roll, fries

Ribeye Steak Sandwich

gruyère, caramelized onion, heirloom tomato,
arugula, horseradish aioli, local sourdough
GLUTEN FREE OPTION AVAILABLE +3

Vermicelli Noodle Bowl GF N

herbs, cucumbers, pickled daikon, crispy shallots,
lettuce, chiffonade egg, peanuts, nouc cham dressing

ADD PROTEIN

SALMON * +12 - HANGER STEAK * +22 - CHICKEN BREAST +10

Honey Garlic Salmon * GF

sriracha aioli, jasmine rice, cucumber,
fresh herbs, avocado, scallion

Hanger Steak Frites * GF

demi-glace, seasonal vegetables, fries, gremolata
SUBSTITUTE NEW YORK * +24

SWEETS

Chocolate Brownie

hot fudge, chantilly cream

Vanilla Pot de Crème

honey comb, chantilly, blueberry compote

Chef de Cuisine Josiah Gordon - **General Manager** Giovanni Caterino

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.