

RAW BAR

view chef’s daily menu for today’s selections

Oysters *	MP
served with lemon, cocktail, mignonette, horseradish & sourdough cracker GLUTEN FREE OPTION AVAILABLE	
Wild Caught Shrimp GF	18
five poached shrimp, cocktail sauce, lemon	
Ceviche * GF	19
mahi-mahi, lime, jalapeño, avocado, plantain chip	
Pickled Mussels GF	12
fresno chili, preserved lemon aioli	
Cold Smoked Hamachi Crudo GF	24
grapefruit mirin, strawberry gel, ginger	

STARTERS

Oven Roasted Olives GF	9
Wood Fired Oysters * GF	6 EACH
garlic herb butter, parmesan, lemon	
Crispy Brussel Sprouts GF	17
balsamic glaze, tart cherries, pecorino	
Buttermilk Cheddar Biscuits	12
umami butter	
Rhode Island Fried Calamari GF	24
marinara, pickled peppers, cajun aioli, lemon	
Dynamite Shrimp GF	19
naam jim aioli, sesame seeds, green onion, cabbage	
Scallion Crab Cake GF	26
mustard cream, arugula, pickled fennel, calabrian chili	
Braised Pork Belly GF	22
garlic chili glaze, pickled daikon, sesame, korean cucumber	
Prime Beef Tartare *	24
charred-onion gremolata, arugula, beef tallow aioli, pickled onion 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 & SANDWICH

Butternut Bisque GF	16
coconut cream, toasted pepita, chive oil	
Butter Leaf Salad GF N	16
sugar snap pea, radish, pistachio brittle, pecorino, citrus-white wine vinaigrette NUT FREE OPTION AVAILABLE	
Shrimp Po Boy	28
remoulade, shaved lettuce, tomato, french roll GLUTEN FREE OPTION AVAILABLE +3	
Ribeye Steak Sandwich	42
gruyere, caramelized onion, heirloom tomato, arugula, horseradish aioli, local sourdough GLUTEN FREE OPTION AVAILABLE +3	

ENTRÉES

50% Off Entrées Sunday - Thursday	
no splits, no shares	
Lemon Ricotta Gnocchi GF	52
manila clams, roasted squash, cherry tomato, white wine butter sauce, shaved parmesan	
Laksa Shrimp Curry GF	48
vermicelli noodle, zucchini, coconut milk, house laksa curry paste	
Fire-Roasted Half Chicken GF	46
roasted red pepper, charred sweet potato, sherried brown butter vinaigrette	
Seared Verlasso Salmon *	48
isreali couscous, cherry tomato, celeriac purée, seasonal vegetable, salsa verde SUBSTITUTE HOKKAIDO DIVER SCALLOPS * +10	
Hanger Steak * GF	62
pomme purée, braised mushroom & onion, seasonal vegetable, red wine demi SUBSTITUTE PRIME NY STRIP * +12	

SWEETS

Banana Bread N	14
hazelnut mousse, butter rum toffee, chantilly cream NUT FREE OPTION AVAILABLE	
Vanilla Pot de Crème GF	14
honey comb, chantilly, blueberry compote	
Cheesecake GF	14
raspberry anglaise, chantilly creme	
Gelato	7
choice of: vanilla, chocolate, salted caramel, coconut, vegan vanilla, strawberry sorbet	

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.