



STARTERS

Mediterranean Panzanella Salad 10

Cherry Tomatoes, Red Onions, Red Bell Peppers, Pine Nuts, Rustic Croutons,
Feta Cheese, Greek Yogurt Emulsion

Roasted Beet Salad 11

Frisee, Goat Cheese, Shallot Vinaigrette

Fritto Misto 14

Shrimp, Calamari, Parsnip Chips, Red Pepper Aioli

Blue Cheese Apple Salad 11

Seasonal Crisp Apples, Blue Cheese, Greens, Red Onions
Pecans, Raspberry Vinaigrette

Crab Cakes 17

Sriracha Lime Aioli, Grilled Lemon

Harbor Island Caesar Salad 12

Bacon, Avocado, Tomatoes, Chipotle-Caesar Dressing

Simple Greens 8

Tomatoes, Candied Walnuts, Shaved Red Onions, Balsamic Vinaigrette

MAINS

Wild Caught Sea Scallops 26

Parsnip Mashed, Grilled Asparagus, Wild Arugula Citrus Salad

Seared Rockfish 32

Roasted Poblano and Corn Risotto

Beef Ribeye 34

Celeriac, Roasted Vegetables, Mushroom Red Wine Reduction

Pacific Halibut 26

White Bean Pancetta Ragout, Vegetables, Micro Greens

Angus Beef Tenderloin 36

Manchego Cheese Potato Croquette, Roasted Seasonal Vegetables, Red Wine Reduction

Atlantic Salmon 28

Jasmine Rice Risotto, Edamame-Wasabi Pesto, Scallion-Lemon Butter

Organic Chicken 26

Polenta, Asparagus, Natural Jus

Thick-Cut Pork Loin Chop 25

Fingerling Potatoes, Mustard Greens, Pancetta Caramel Reduction

ITEMS AND PRICES ARE SUBJECT
TO AVAILABILITY OR CHANGE

* All prices subject to local and state taxes

**Inform one of our staff members to accommodate any food allergies or dietary needs

** For you convenience, a Service Charge of 18% will be added to parties of 6 or more.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Food Borne illness especially if you have certain medical conditions. '01/15