

SNACKS

SALTED NUTS MEDLEY

peanuts, San Joaquin almonds, cashews, brazil nuts, hazelnuts, pecans

CAPRESE TOWER

heirloom tomatoes, fresh mozzarella, basil pesto, balsamic glaze

STARTERS

FARMERS MARKET SALAD

local lettuces, shaved vegetables, dressing choice of ranch, blue cheese, Italian, thousand island, or oil & vinegar

WEDGE SALAD

iceberg lettuce, blue cheese crumble, bacon, heirloom cherry tomatoes, blue cheese dressing

MAINS

PANKO SOFT SHELL CRAB

soft shell crab, panko, fresh ginger ponzu sauce, lemon wedge

BEEF BACK RIBS

beef back ribs, hot-pepper-jelly-glaze, miso, sesame seeds, steamed rice

RAJMA MASALA CHICKEN

pinto beans, red kidney beans, grilled chicken, tomatoes, onion, saffron basmati rice

BUTTER POACHED LOBSTER TAILS

lobster tails, linguine pasta, butter, truffle salt, lemon, garlic, red pepper

SWEETS

GREEK YOGURT MOUSSE

olive oil cake, greek yogurt mousse, olive oil snow, kalamansi fluid gel, fresh strawberries,

TIRAMISU BRIOCHE BUN

brioche bun filled with cream, cocoa powder dust, fresh strawberry, chocolate ganache

*We use only the highest quality ingredients; however, consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen uses the following ingredients in some meals: peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee the absence of cross-contamination in our prepared foods.