

SMALL PLATES

- *NORTH BAY SHELLFISH KUMAMOTO OYSTERS** (*½ dozen raw*) –
Cucumber & Sesame Salad, Tobiko | Honey Sambal Sauce 22
- NORTH BAY SHELLFISH PACIFIC OYSTERS** (*½ dozen cooked*) – Lemon, garlic herb butter 22
- *YELLOWFIN POKE NACHOS** – Wontons, wakame, spicy aioli 21
- BRUSSELS SPROUTS & MUSHROOMS** – Garlic, parmesan, herb butter 16
- BUTTERNUT SQUASH ARANCINI** – Roasted butternut squash risotto stuffed with fresh mozzarella, panko crusted
with basil pistou and crème fraiche 16
- BURRATA** – Cherry tomatoes, basil, reduced balsamic, evoo, grilled bread 20
- *STEAK TATAKI** – Spicy ponzu, pickled onions & peppers, sesame seeds, scallion 21
- ROASTED POTATO GNOCCHI** – Brown butter, pine nuts, parmesan 17
- POLENTA** – Polenta crostini, creamy mushroom marsala 16

SOUP & SALAD

TOMATO BISQUE – 7 cup 9 bowl **CLAM CHOWDER** – 8 cup 10 bowl

Add Steak 13, Chicken 8, Prawns 3/each to any salad, Halloumi 8

- HOUSE SALAD** – Spring mix, candied walnuts, bleu cheese, seasonal berries, raspberry vinaigrette 13
- ROASTED BEETS** – Avocado, crushed almonds, spring mix, goat cheese, green goddess 15
- WINTER PANZANELLA** – Spinach, goat cheese, roasted squash, red onion, balsamic vinaigrette 16
- *CAESAR SALAD** – Romaine, croutons, fried capers, charred tomato vinaigrette 17
- TUSCAN KALE SALAD** – Lacinato kale, sunflower seeds, shaved fennel, golden raisins,
parmesan, lemon vinaigrette 15

HOUSE SPECIALTIES

- *STEAK FRITES** – New York Strip, house fries, asparagus, brandy peppercorn cream 52
- *GRILLED RIBEYE** – Fondant potatoes, broccolini, chimichurri 57
- WOODFIRED GAME HEN**– Roasted fingerling potatoes, sauté of brussels sprouts & carrot, smoked tomato sofrito 39
- MUSHROOM & BUTTER BEAN CASSOULET** – Aromatic vegetables, portabello & cremini mushrooms,
charred tomatoes, herb & vegetable broth, parmesan 28
- SHRIMP & GRITS** – Shrimp, fire roasted tomato & pepper sauce, creamy polenta, lemon,
thyme, herb oil, micro greens 36
- GRILLED STEELHEAD** – Lobster risotto, grilled asparagus, beurre blanc 39
- BOLOGNESE** – Snake River Farms American Wagyu, aromatic vegetables, creamy tomato sauce,
house made pasta, grilled garlic bread 34
- 14oz BONE IN PORK LOIN CHOP** – Bacon, brussels sprout & fingerling potato hash, stone ground mustard cream 42
- BUTTERMILK FRIED ROCKY CHICKEN** – Braised greens, duchess potatoes, gravy 36
- *511 BURGER** – Snake River Farms American Wagyu, gruyere, bacon, caramelized onion, lettuce,
tomato, 1000 island, ciabatta bun, fries 27

PIZZA

- BURRATA** – Burrata, plum tomato, basil, evoo 20
- DUCK CONFIT** – Duck Confit, garlic Cream, pear, bleu cheese, balsamic reduction 22
- PEPPERONI** – Pepperoni, marinara, mozzarella, hot honey 21

The fine print: We use nuts, flour, dairy, berries, spices and other common allergens in preparing our menu items. Please notify your server of any food allergies in advance of your order to help find a suitable selection. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our dishes are priced to be served as described; any substitutions or additions will be subject to an extra charge. Takeout orders will have A 15% Gratuity added. An 20% Gratuity will be added to parties of 6 or more. Split checks are available at your server's discretion, and will include a 20% gratuity with parties of 6 or more. There will be a corkage fee of \$20 per bottle and cakeage fee of \$2 per person. The first bread basket is complimentary, additional baskets are \$3. We do not accept personal checks. We are not responsible for any lost or damaged personal items

