

## SMALL PLATES

- \*NORTH BAY SHELLFISH KUMAMOTO OYSTERS** (*½ dozen raw*) –  
Horseradish, watercress, apple 22  
**NORTH BAY SHELLFISH PACIFIC OYSTERS** (*½ dozen cooked*) – Truffle Fog, garlic 22  
**\*SCALLOP CEVICHE** – Coconut leche de tigre, citrus, pink peppercorns, fermented chili oil 23  
**BURRATA** – Tomato jam, pickled cherry tomatoes, basil, grilled bread 20  
**\*STEAK TARTARE** – Furikake aioli, jalapeno, cured egg yolk, capers, grilled bread 24  
**ROASTED BONE MARROW** – Umami gremolata, grilled bread 19  
**POLENTA** – Polenta crostini, creamy mushroom marsala 16

## SOUP & SALAD

- SOUP DU JOUR** – 7 cup 9 bowl    **CLAM CHOWDER** – 8 cup 10 bowl  
**AVOCADO SALAD** – Micro basil, micro shiso, fried leeks, feta, lemon ginger vinaigrette 16  
**ROASTED BEETS** – Goat cheese, bruléed citrus, pistachio 15  
**\*CAESAR SALAD** – Romaine, umami bread crumbles 17  
**KALE SALAD** – Radish, crispy potato, prawns, green goddess 20

## PASTA

- SHRIMP SCAMPI** – Tomatoes, garlic, allium crumble, white wine, lemon 36  
**BOLOGNESE** – Snake River Farms American Wagyu, tomato sauce, basil, prosciutto 34  
**LINGUINI CON FUNGI** – Mushrooms, sherry cream, parmesan foam 28

## HOUSE SPECIALTIES

- \*STEAK FRITES** 12oz – New York Strip, house fries, brandy peppercorn cream 52  
**\*GRILLED RIBEYE** 16oz – Roasted garlic, chimichurri 56  
**\*FILET** 8oz – Bordelaise, carrot puree, cherry tomato variations, pearl onion, bone marrow crumble 62  
**STEELHEAD** – Fennel and potato ecrasé, crispy fish skin, lemon caper sauce, oregano brown butter 39  
**FRIED CHICKEN** – sauteed spinach, chili butter 36  
**\*511 BURGER** – Snake River Farms American Wagyu, gruyere, bacon, caramelized onion, lettuce, tomato, 1000 island, ciabatta bun, fries 27

## SIDES

- GRILLED BROCCOLI** – Chili relish, fried garlic & shallots 11  
**GRILLED CARROTS** – Artichoke hearts, hummus, zhug, fines herbes 14  
**WHIPPED POTATOES** 9  
**HOUSE FRIES** 7  
**CREAMED SPINACH** 10

## PIZZA

- MARGHERITA** – Burrata, plum tomato, basil 20  
**PEPPERONI** – Pepperoni, marinara, mozzarella 22  
**WHITE GOAT** – White sauce, goat cheese, spinach, onion, garlic, oregano, hot honey 23

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

