



RISTORANTE & BAR

DINNER

SERVED DAILY 6PM-8:30PM

APPETIZERS

BURRATA MARTINI / 18

Caramelized Anjou, Ginger, Fresh Burrata, Micro Greens, Toasted Almonds

BIGEYE TUNA CARPACCIO / 16

Big Eye Tuna, Sustainable Salmon Tartare, Red Onion, Capers

CHARCUTERIE PLATTER / 25

Cured Dried Meats, Artisanal Humboldt Fog, Roasted Eggplant Hummus, Castelvetrano Olives, Crusty Bread

SALADS

KALE CAESAR / 14

*Edna's Bakery* Rye Croutons, Aged Co Co Dusted Jack Cheese, Tuscan Kale, Caesar Dressing, Fresh Cracked Pepper

GARDEN / 14

*Loo Loo Farms* Heirloom Tomato, Shaved Onion, Carrot, Mixed Greens, Chef's Garden Herbs with *Chaparral Gardens* Vinaigrette \*\*

SCALLOP / 22

Butter Leaf Lettuce Salad with Thyme Seared Day Boat Scallops, Morro Bay Avocado, Mango, Ginger, Creamy Eberle Chardonnay Reduction Dressing

WOOD FIRED OVEN FLATBREADS

MARGHERITA / 14

Tomato, Basil, Mozzarella

100% ALL-NATURAL CHICKEN / 16

100% All-Natural Chicken, Pesto, Caramelized Onion, Mozzarella, Kale Pesto, Arugula, Lamb Pancetta

MUSHROOM / 16

Local Foraged Mushrooms, Burrata Tomatoes, Chef's Fresh Garden Herbs

RISOTTO

FORAGED MUSHROOM / 22

Eggplant, Shallots, Leeks, Garlic, Italian Parsley, and Shaved Truffle Cheese

WITH PRAWNS / 37

## PASTAS

### RAW VEGAN ZUCCHINI NOODLES / 18

Purslane, Vegan Cheese, Humus, Pea Tendrils, & *Loo Loo Farms* Shoots

### CARBONARA / 20

Pancetta , Cream Sauce, Fettuccini, Chef's Garden Herbs

### CRAB SPAGHETTI / 24

Snow Crab Claws, Sliced Jalapenos, and Minced Scallion, Lemon, Allegretto Viognier Butter

### FRUTTE DI MARE / 26

Snow Crab Claws, Shrimp, Clams, Local White Fish, *Re:Find* Vodka Marinara Sauce, Basil, Penne Pasta

## SEAFOOD

Chef's Daily Selection of Local Fresh Sustainable Seafood / Daily Market Price. Inquire with Your Server

## BURGERS

ALL BURGERS COME WITH A CHOICE OF FRIES, FRUIT, OR A SIDE SALAD

### CELLO / 18

100% All-Natural Ground Beef, Ripe Tomato, Fried Onion Ring, Dill Pickle, Crisp Lettuce, Pepper Jack Cheese

### BLACK BEAN BURGER / 18

Blend od Red Quinoa, Roasted Peppers and Onions, Vivant Vegan Cheese, served on an Artisan Bun\*\*

## OAK GRILL FIRED STEAKS

### PRIME 10 OZ. SIRLOIN / 28

Pancetta Polenta, Shallot, Thyme Butter, Watercress Salad

### ALL NATURAL BEEF FILET / 38

"Cabernaise", Braised Carrots, Carrot-Top Pesto, Garlic Mashed Potatoes

## CHICKEN

### SALTIMBOCCA PROSCIUTTO / 24

Oro Itailiano Truffle Cheese, Mashed Potatoes, Marsala Sauce

\*\* VEGAN FRIENDLY.

GLUTEN FREE OPTIONS AVAILABLE

Sales tax and gratuities are not included. 20% gratuity will be added to parties of 8 or more.

One check requested for parties of 8 or more.

