



APPETIZERS

◆ — *Cold* — ◆

SEASONAL MIXED GREENS, shaved radish, cherry tomato, honey citrus vinaigrette	
10	
ICEBERG WEDGE, applewood smoked bacon, point Reyes blue cheese, Hyde's herbs	
12	
CAESAR, petite romaine hearts, anchovy, focaccia crouton, parmesan	
12	
PRAWN COCKTAIL, lemon, Louie sauce	19
#1 AHI TUNA TARTAR, avocado, radish, miso soy ponzu	17

◆ — *Hot* — ◆

PAN ROASTED SCALLOPS, grill charred artichokes, butter cream sauce, salsa verde	
18	
SWEET+SOUP PORK BELLY, carrot puree, pickled shallot, green onion	
14	
FRENCH ONION SOUP, focaccia, Gruyere cheese	12

ENTREES

FILET 10oz	47
DRY AGE NEW YORK 12oz	48
RIBEYE 20oz	55
FLAT IRON 8oz	38
NEW YORK STRIP 14oz	45
BLACKENED MAHI, sautéed spinach, semi dried tomatoes, burre blanc	
34	
SALMON, marinated artichokes, orzo, fried capers, chive butter sauce	
32	
CRISPY SONOMA FREE RANGE CHICKEN, smoked bacon, herb roasted fingerlings, shallots	31
KUROBUTA PORK CHOP, granny smith apples, hone glaze, sauce soubise	
35	

"CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

EXECUTIVE CHEF Michael Mahoney / GENERAL MANAGER Josh Reinhardt



SIDES

BROCOLINI, garlic, shallot
8

SAUTEED MUSHROOMS
8

HAND CUT FRIES, chipotle aioli
8

YUKON GOLD POTATO PUREE
8

CREAMED SPINACH, garlic crumb
8

MAC 'n' CHEESE
8

“CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH,
EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS”

EXECUTIVE CHEF Michael Mahoney / GENERAL MANAGER Josh Reinhardt