

CHEESE SELECTION

FROMAGER D’AFFINOIS Apple Jam, France, Cow’s Milk, Brie Style, Velvety & Creamy 6.50

POINT REYES BAY BLUE Orange Blossom Honey, California, Cow’s Milk, “Stilton Style” Earthy Tones, Sweet, Salted-Caramel Finish 6.50

ESTERO GOLD RESERVE Port Figs, Valley Ford, CA, Cow’s Milk, Nutty & Buttery 6.50

{ FOR ALL 3 CHEESES 18 }

STARTERS

TODAY’S SOUP 9.50

CARAMELIZED ONION SOUP Gruyère Cheese, Crouton 10.50 (v)

OYSTERS ON THE HALF SHELL Champagne Mignonette, Cocktail Sauce (6) 18.50 (gf)

BAKED OYSTERS Stuffed with Spinach, Ouzo, Bacon, Gruyère, Bread Crumbs, Parmesan Cheese (4) 16.50

WILD PRAWNS & MANILA CLAMS “Catalan Style”, Almond Romesco, Herb Salsa Verde & Garlic Rubbed Bread 17.50

SALMON TARTARE Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 14.50

FLATBREAD Bartlett Pears, Blue Cheese, Mozzarella, Parmesan, Caramelized Onions, Arugula, Toasted Walnuts, Balsamic Gastrique 14.50

ROASTED BEETS Avocado Crema, Almond Parsley Salsa Verde, Feta Cheese, Micro Greens 13.50 (v)(gf)

SALADS & ENTRÉE SALAD

ORGANIC LETTUCES Fuji Apples, Walnuts, Pickled Red Onions, Blue Cheese, Balsamic Vinaigrette 10.50 (v)(gf)

ESIN’S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 10.50
with Grilled Mary’s Chicken Breast 15.95 Grilled Wild Prawns 18.75

GRILLED MARY’S CHICKEN BREAST SALAD Organic Lettuces, Apples, Toasted Almonds, Raisins, Blue Cheese, Balsamic Vinaigrette 17 (gf)

GRILLED WILD PRAWN COBB Romaine, Hobbs’ Natural Applewood Smoked Bacon, Avocado, Tomatoes, Blue Cheese, Hardboiled Egg, Whole Grain Mustard Dressing 18.75 (gf)

TODAY’S SALMON SPECIAL A.Q.

SANDWICHES

BUTTERMILK FRIED MARY’S CHICKEN SANDWICH Avocado, Napa Slaw, Calabrian Chili Aioli, Pantofolina Roll, Kennebec Chips 16.75

GRILLED CERTIFIED ANGUS BEEF NY STRIP STEAK SANDWICH Piquillo Peppers, Fontina Cheese, Chimichurri, Smoked Paprika Aioli, Arugula, Ciabatta Roll, Kennebec Fries 18.95

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Kennebec Fries 15.50
Add Cheese (Swiss, Blue or Cheddar) 2.25, Avocado 2.25, Hobbs’ Natural Applewood Smoked Bacon 3.50

MAIN COURSE

RISOTTO Sun-Dried Tomatoes, Bloomsdale Spinach, Mushrooms, Parmesan 20 (v)(gf) (vegan on request)

VEGAN BOWL Rustichella Orecchiette Pasta, Delicata Squash, Lacinato Kale, Pumpkin Seeds, Persian Lime Curry-Coconut Sauce 20 (v)

LOCAL PRETRALE SOLE Lemon-Caper Beurre Blanc, Garlic Mashed Potatoes, Brussels Sprouts 24

PAINTED HILLS NATURAL POT ROAST Roasted Potatoes, Baby Root Vegetables, Natural Jus 23 (gf)

CERTIFIED ANGUS BEEF HANGER STEAK FRITES Gremolata Hand Cut Fries, Arugula, Castelvetro Olive Tapenade 29

SIDES

Bread Served On Request

MARINATED OLIVES 6.25

ROASTED FINGERLING POTATOES 6.50

HAND CUT KENNEBEC FRIES
Lemon-Garlic Aioli 6.50

{5} GRILLED WILD PRAWNS 14.75

GRILLED MARY’S CHICKEN BREAST 8.50