

### CHEESE SELECTION

**FROMAGER D'AFFINOIS** Apple Jam, France, Cow's Milk, Brie Style, Velvety, Creamy 6.50

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

**POINT REYES BAY BLUE** Orange Blossom Honey, California, Cow's Milk, "Stilton Style" Earthy Tones, Sweet, Salted-Caramel Finish 6.50

{ FOR ALL 3 CHEESES 18 }

### STARTERS

**TODAY'S SOUP** 9.50

**CARAMELIZED ONION SOUP** Gruyère Cheese, Crouton 10.50 (v)

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

**ESIN'S CLASSIC CAESAR SALAD** Herbed Croutons, Grana Padano 10.50

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

**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

### MAIN COURSES

**GRILLED KING SALMON** Borlotti Beans, Swiss Chard, Roasted Baby Carrots, Piquillo Pepperonata 32 (gf)

**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 LAMB BOLOGNESE** Rustichella Fettuccine Pasta, Tomato Sauce, Bloomsdale Spinach, Parmesan Cheese 24

**FILLO WRAPPED MARY'S CHICKEN BREAST** Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach, Lemon Pearl Couscous, Roasted Tomato Coulis 23

**DUCK LEG CONFIT** Roasted Root Vegetables, Celery Root Purée, Pear Mostarda, Port Sauce 28 (gf)

**GRILLED CIDER BRINED PORK CHOP** Sweet Potato Purée, Swiss Chard, Spiced Apple Chutney, Whole Grain Mustard-Port Sauce 27.50 (gf)

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

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

**GRILLED CERTIFIED ANGUS BEEF NY STRIP STEAK** Potato-Leek Gratin, Dino Kale, Roasted Forest Mushroom -Brandy Cream Sauce 38 (gf)

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

**SUNDAYS ONLY** "SUBJECT TO AVAILABILITY" (NOT AVAILABLE ONLINE)

**SLOW ROASTED CERTIFIED ANGUS BEEF PRIME RIB**  
Garlic Mashed Potatoes, Today's Vegetables, Natural Jus, Horseradish Cream 32.50

**MONDAYS ONLY** "SUBJECT TO AVAILABILITY" (NOT AVAILABLE ONLINE)

**APPLEWOOD SMOKED BACON WRAPPED SNAKE RIVER FARMS WAGYU BEEF MEATLOAF**  
Garlic Mashed Potatoes, Today's Vegetables, Hunter Sauce 21

### SIDES

Bread Served On Request

**HANDCUT FRIES** Lemon-Garlic Aioli 6.50

**ROASTED FINGERLING POTATOES** 6.50

**GRILLED MARY'S CHICKEN BREAST** 8.50

**MARINATED OLIVES** 6.25

**LEMON PEARL COUSCOUS** 6.50

**GARLIC MASHED POTATOES** 6.50

**(5) GRILLED WILD PRAWNS** 14.75