

RESTAURANT & BAR

CHEESE SELECTION

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

IDIAZABAL Port Figs, Spain, Sheep's Milk, Bright, Well Balanced, Salt-Caramel Finish 6.50

GRAND NOIR BLUE Orange Blossom Honey, Germany, Cow's Milk, Sweet & Sharp 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 11.50 (v)(gf)

ESIN'S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 11.50

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)

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

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

FLATBREAD Roasted Mushrooms, Fontina Cheese, Mozzarella, Parmesan, Melted Leeks, Arugula, Truffle Oil 14.50 (v)

MAIN COURSES

GRILLED KING SALMON Fingerling Potato Hash, Roasted Cauliflower, Asparagus, Beet Purée, Chimichurri Sauce 32

RISOTTO Corn, Fava Beans, Green Garlic, Parmesan 20 (v)(gf) (vegan on request)

VEGAN BOWL Ceci Beans, Swiss Chard, Roasted Cauliflower, Harissa Broth, Basmati Rice, Salsa Verde 20 (v)

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

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)

SNAKE RIVER FARMS WAGYU BEEF BOLOGNESE Rustichella Casareccia, Mushrooms, Spinach, Truffle Oil, Parmesan 21

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 16.00

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

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