

## STARTERS

### Thai Curry Coconut Corn Soup

lobster, cilantro, shiso oil | *gf nf* | 18

### Grilled Octopus

crispy butterball potatoes, smashed cucumbers, herb salad, al pastor romesco, black garlic aioli | *gf df* | 28

### Smoked Walu

celery aguachile, daikon, pickled red onions, preserved lemon aioli | *gf df nf* | 24

### Sake Braised Salt Spring Mussels

grilled onions, summer corn, sweet peppers, finocchiona, grilled focaccia, lemongrass dashi | *nf* | 28

### Wagyu Beef Tartare

crispy brioche, lemon creme fraiche, seared striploin, fried artichokes, horseradish, quail egg | *sf nf* | 27

### Farmers Radicchio & Endive Salad

apple, citrus, avocado, cucumbers, lemon oil, marigold vinaigrette | *gf sf df nf vg v* | 18

### Spring Pea Salad

poached egg, white cheddar bechamel, crispy bacon, fried shallots, torn mint, minus 8 vinaigrette | *gf sf nf* | 19

### Charred Miso Eggplant

tempura shell, fried peppers, miso tahini yogurt | *sf nf vg v* | 16

## CHEF'S CHOICE

Sourced daily, our seafood and prime cuts are handpicked for their quality and freshness, ensuring an exquisite dining experience.

### Catch of the Day

MP

Chef's choice, fresh, and sustainably sourced

### Cut of the Day

MP

Chef's choice, local, and sustainably farmed

## ENTREES

### Grilled Barramundi

crispy shallots, fried leeks, pickled ramps, roasted garlic, broken summer tomato sauce | *sf df nf* | 44

### Crispy Skin Mary's Chicken

creamed corn, peas, fava beans, morel dijon cream demi-glace | *gf sf nf* | 46

### Rabbit Pappardelle

nantes carrots, calabrian chili, castelvetro olives, burrata, madeira jus | *sf nf* | 38

### 10 Hour Smoked Beef Short Rib

truffled horseradish potato puree, pickled vegetables, smoked beef demi-glace | *gf sf nf* | 56

## OFF THE BLOCK

### Filet

Durham Ranch, CA

8oz | 70

### Wagyu Tri Tip \*\*

Rosewood Farms, TX

12oz | 56

### Prime Ribeye \*\*

Harris Ranch, CA

14oz | 76

### Grilled Tomahawk

Harris Ranch, CA

30oz | 152

### Bone In NY Striploin\*\*

Harris Ranch, CA

14oz | 74

### Wagyu Zabutan \*\*

Winterfrost, NE

8oz | 70

### Tasting of Three

Select three cuts \*\*

12oz | 88

Choice of : Au Poivre, Chimichurri, Bearnaise, Herb Garlic Butter

## SIDES

Za'atar Roasted Beets | *gf sf nf vg* | 16

Caesar Broccolini | *gf sf nf* | 16

Nantes Carrots | *gf sf nf vg* | 14

Summer Corn Toast | *sf nf vg* | 14

Pomme Puree | *gf sf nf* | 14

Chef's Choice Mac & Cheese | 22

Tahoe Food Hub Veg of the Day | 16

Smoked Short Rib & Crispy Potato Hash | *gf sf nf* | 22

## ADD-ON

Roasted Bone Marrow | 14

Crispy Prawns | 12

Bone Marrow Crust | 6

18% gratuity added to parties of 6 or more \*Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.  
GF gluten free, SF shellfish free, DF dairy free, NF nut free, VG vegetarian, V = vegan option available