

starters

OVERSTUFFED BACON & EGGS Free-range deviled eggs, celery, bacon, chives, paprika.....11

AVOCADO FRIES Tempura battered avocado, green goddess dressing, chives, cilantro-lime salt.....14

BUFFALO ONION RINGS Beer-battered onions, Pointe Reyes bleu cheese crumbles, buttered hot sauce, buttermilk ranch.....12

SHRIMP COCKTAIL Poached Mexican Gulf white shrimp, celery salt, lemon zest, fresh horseradish cocktail sauce.....23

FIVE-SPICED CHICKEN WINGS Free-range chicken, garlic crema, apples, radishes, Fresno chiles, chipotle gastrique.....16

CRAB CAKES Served w/ green goddess dressing, arugula, cherry tomatoes, fennel, beech mushrooms, lemon vinaigrette.....26

CRISPY CAULIFLOWER Butterleaf lettuce cups, sesame, ginger honey, coconut milk, scallions.....12

SPICY TUNA EGGROLL Five-spiced pineapple, avocado, cucumbers, sweet soy sauce, spicy aioli.....14

JAPANESE BLACK COD Chef Tin's signature miso marinade.....22

soups & salads

Add grilled chicken for +7 or grilled steak for +9 to your salad

SAN MARZANO TOMATO SOUP Cherry tomatoes, garden basil, chives, wisconsin cheddar finger sandwich.....13

LOBSTER BISQUE ENCRUTE Puff pastry-capped, brandied lobster soup, creme fraiche, chives.....19

GOLDEN BEET CARPACCIO SALAD Goat cheese, pickled onions, walnuts, arugula, strawberries, poppy seed dressing.....17

LEMON CAESAR SALAD Romaine, Sicilian oregano croutons, shaved parmesan, lemon caesar.....14

CHOPPED WEDGE SALAD Cherry tomatoes, crispy onions, bacon, Point Reyes bleu cheese, buttermilk ranch.....15

specialties

Available after 4:30PM

FAROE ISLANDS SALMON MIGNON* Cauliflower, honey-garlic carrots, rosemary cauliflower sauce, caper-raisin emulsion.....34

PAN ROASTED CORTEZ HALIBUT Chive-whipped potatoes, cherry tomatoes, asparagus, sunny quail egg, sherry-tomato vinaigrette.....38

BRAISED ANGUS SHORT RIB Chive-whipped potatoes, garlic-braised carrots, over-easy egg, bordelaise sauce.....33

CHILEAN SEABASS Asparagus risotto, caramelized mushrooms, arugula & cherry tomato salad, lemon vinaigrette.....48

BUTTER BASTED HOKKAIDO SCALLOPS* Black mussels, vinegar-cured scallop, corn, herb potatoes, bacon, potato chowder, chives.....48

almond wood-fire specialties

Available after 4:30PM

THE SHOREBIRD Mary's free-range rotisserie chicken, lemon & asparagus risotto, shaved parmesan, heirloom cherry tomatoes, truffle butter.....27

DUROC PORK CHOP* Brussels sprouts, white sweet potato, bacon, apples, dried cranberries, cinnamon butter, orange honey mustard.....39

PRIME SKIRT STEAK* Harris Ranch certified angus beef, crispy herb yukon gold potatoes w/ lemon aioli, red chimichurri.....36

FILET MIGNON* Creekstone Farms certified angus beef, garlic mushroom risotto, crispy shallots, bordelaise sauce.....55

RIB EYE* Stockyards certified angus beef, chive whipped potatoes, garlic broccolini, bordelaise sauce.....65

signature taco platters

Served with hand-made corn tortillas, pico de gallo, charred jalapeño, guacamole, Napa cabbage & kale slaw, salsa

VEGGIE Sweet potato, yellow squash, zucchini, caramelized onion.....23

GRILLED SWORDFISH Pacific line-caught, cilantro-lime salt.....33

ROTISSERIE CHICKEN Mary's free-range rotisserie chicken.....24

PRIME SKIRT STEAK Harris Ranch certified angus beef.....36

sandwiches

Served with bbq spiced hand cut fries, onion rings, or Napa cabbage and apple slaw

AHI TUNA BURGER* Yellowfin tuna, Napa cabbage & apple slaw, ginger, scallions, grain mustard, spicy sesame aioli, ponzu, brioche bun.....20

JAY BIRD'S™ CHICKEN SANDWICH Choice of *Nashville Hot* or *Plain Jay*, Napa cabbage & apple slaw, dill pickle, comeback sauce, brioche bun.....18

BLACK ANGUS BURGER* Creekstone Farms beef, gruyère cheese, arugula, tomato, dill pickle, garlic aioli, brioche bun (add a fried egg at no charge).....18

sides 8

available after 4:30PM

- Grilled asparagus w/ lemon sea salt
- Crispy potatoes w/ lemon aioli
- Chive-whipped potatoes
- Honey garlic carrots
- Napa cabbage & apple slaw
- Lemon asparagus risotto
- Garlic mushroom risotto
- Bbq spiced hand-cut fries & house-smoked tomato ketchup