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- ROYAL DEVEILED EGGS** 🌿 \$2 EA
duck liver mousse / caviar
- STUFFED DATES** 🌿 \$10
bacon / sopressata / blue cheese dressing
- GROUND LAMB SKEWERS** 🌿 \$11
tzatziki
- GRILLED CHEESE** 🌿🌿 \$12
finnish cow's milk cheese / pomegranate-honey / pistachios
- ALL THE BITES** 🌿 \$28
serves three / serves four +\$8 / serves five +\$15
- GRILLED RUSTIC BREAD** 🌿 \$5
whipped plugra butter / black salt

TO DIP

- CARAMELIZED ONION** 🌿 \$12
house-made potato chips
- TURMERIC TAHINI** 🌿 \$16
chilled seasonal veggies / grilled naan
- THREE-CHEESE CRAB FONDUE** \$25
jumbo lump / crusty bread

☀️ **TO BEGIN** ☀️

- TODAY'S SOUP** \$9
- *OYSTERS ON THE HALF SHELL** 🌿 \$15/29
smoky-tomato cocktail / cucumber-champagne mignonette (6/12)
- CRISPY CALAMARI** \$16
orange glaze / aji amarillo / sesame seeds
- MUSSELS** \$18
white wine / blue cheese-chipotle cream / grilled bread
- SHRIMP COCKTAIL** 🌿 \$21
pasilla-passion fruit cocktail sauce / avocado / red onion / jicama
- *TUNA TARTARE** 🌿 \$27
line-caught a1 tuna / sesame oil / wasabi tobiko / crispy taro chips / josper'd jalapeños

FROM THE JOSPER 🌿
served a la carte | simply grilled over charcoal & pecan*
steaks finished with herb butter

CHOOSE ONE ACCOMPANIMENT 🌿 / **ADDITIONAL +\$3**

hollandaise 🌿 chimichurri 🌿 tartar 🌿 soy ponzu 🌿
peppercorn bordelaise bbq 🌿

MAKE IT FANCY

HEAD-ON PRAWNS \$12 / CRABCAKE \$12
LOBSTER PIE \$19

OSCAR crab relish / crispy shallots / hollandaise / asparagus \$19

FREEBIRD HALF CHICKEN / 22 oz	\$22
ORA KING SALMON / 7 oz	\$31
CAJUN BRANZINO / 32 oz	\$36
SKIRT STEAK / 12 oz	\$39
PETIT FILET MIGNON / 8 oz	\$44
LINE-CAUGHT A1 TUNA STEAK / 9 oz	\$46
NEW YORK STRIP / 16 oz	\$54
RIBEYE / 18 oz	\$58
FILET MIGNON / 12 oz	\$62
JAPANESE A5 KUROGE WAGYU / 4 oz	\$96
BONE-IN TOMAHAWK (SERVES TWO) / 42 oz	\$129

OUR BEEF IS LOCALLY SOURCED & FARM RAISED

STEAKS ORDERED MEDIUM-WELL & ABOVE NOT RECOMMENDED OR GUARANTEED

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- JOSPER-SMOKED SEASONAL VEGGIES** 🌿 \$23
herbed couscous / caramelized onion / dried cherries / pistachios
- JUMBO LUMP CRAB CAKE** 🌿 \$35
green princess sauce
- CHILEAN SEA BASS** 🌿 \$39
saffron risotto / red wine reduction / pistachios
- PAN-ROASTED SCALLOPS** 🌿 \$42
wild mushrooms / baby carrots / spring pea purée / salsa verde
- *SURF & TURF** 🌿 \$65
petit filet / lobster pie / head-on prawns / bordelaise

THE EXPRESS 🌿

*farm raised skirt steak, *ora king salmon or freebird chicken
salad / herbed fries
choice of ice cream or sorbet
no substitutions please

\$29

SANDWICHES

- GRILLED CHICKEN** \$17
baguette / cheddar / bacon / aioli / herbed fries
- CRISPY FISH SLIDERS** \$18
king's hawaiian / tempura'd white fish / tartar / pickled onions / cabbage / aioli / herbed fries
- BEYOND BURGER** 🌿 \$21
merguez-style plant-based burger / cheddar / harissa-almond aioli / roasted eggplant / crispy shallots
- *THE GRILL BURGER** \$21
brioche bun / cheddar / onion jam / bacon / dried tomato / aioli / herbed fries

🌿 **SALADS** 🌿

- CAESAR** \$16
parmesan / anchovies / big crumbs / garlic dressing
*ora king salmon +\$12 / *skirt steak +\$12 / chicken breast +\$6
- SEASONAL CHOPPED** 🌿🌿 \$18
avocado / dubliner cheddar / pecans / asian pear / tomatoes / dried cherries / roasted peppers / strawberries / lemon vinaigrette
*ora king salmon +\$12 / *skirt steak +\$12 / chicken breast +\$6
- CLUB** \$19
grilled chicken / bacon / egg / dates / avocado / big crumbs / lemon vinaigrette / blue cheese dressing
- HOUSE-SMOKED ORA KING SALMON** \$31
pickled beets / tomato / cucumber / rye croutons / horseradish dressing

<p>SPANISH EGGPLANT SALAD 🌿🌿 \$9 olives / red peppers / sherry vinegar</p> <p>GREEN BEANS 🌿🌿 basil & cilantro pesto / toasted almonds</p> <p>GRILLED SWEET POTATOES 🌿🌿 pistachios / orange-cumin reduction</p> <p>ASPARAGUS 🌿 chilled asparagus / vinaigrette / gribiche</p>	<p>PIMENTON MAC 🌿 cheesy goodness</p> <p>SPICED CREAMED SPINACH 🌿 crispy shallots / calabrian chile</p> <p>HERBED FRIES 🌿🌿 rosemary / thyme / tarragon</p> <p>SPRING PEAS 🌿🌿 burrata</p>
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MARKET VEGETABLE

SIDES