



Dinner

B I T E S

8acSYW? geZcaa_ and Kabocha F Sdf` W <i>Truffle Tremor, Vincotto, Amaretti</i>	21
Half Dozen Morro Bay Oysters <i>Local Seasonal Availability</i>	25
Red Pepper Hummus <i>Quinoa Tabbouleh, Feta Cheese, Taro Chips</i>	18
Halibut Ceviche <i>Halibut, Cucumber, Citrus Marinade, Pickled Fresno, Taro Chips</i>	23
Swedish-Style Lamb Meatballs <i>Pink Peppercorn Gravy, Cranberries</i>	20
Dungeness Crab Cakes <i>Pickled Apple, Frisée and Arugula, Creme Fraiche Remoulade, Old Bay Aioli</i>	24

S A L A D S

Fair Hill Farms Apple and Cranberry Salad <i>Almond, Pomegranate, Spinach, Frisée, Drake Goat Cheese, Honey Cider Vinaigrette</i>	22
Sugar Cube Melon and Parma Ham <i>Watercress, Charred Onions, Feta</i>	23
Kale and Red Little Gem Ceasar <i>Tutti Frutti Sungold Tomato, Sourdough Croutons</i>	19
Heirloom Tomato and Hand Pulled Burrata <i>Pesto, Arugula, Sourdough</i>	24



MAIN COURSES

Hank's Double Diamond Burger	26
<i>Angus Prime Double Patty, 60 Min Onions, Spicy Aioli, Bread & Butter Pickles, Brioche Bun, Choice of Cheese Substitute with a Veggie Burger and Cashew Cheese</i>	
Crispy Ora King Salmon	37
Pan Roasted Halibut	42
Half Roasted Rocky Canyon Chicken	36
10 oz Prime New York Striploin	47
Braised Red Lentils, Quinoa, Spinach	29
Pan Roasted Striped Bass	39

SIDES 9

Green Beans and Sliced Almond
Roasted Cauliflower, Calabrese Vinaigrette
Roasted Baby Yukon Gold Potatoes
White Rice with Quinoa
Farmer's Market Salad, Champagne Vinaigrette
Loaded Mashed Potatoes
Roasted Butternut Squash, Amaretti, Sage

SAUCES

Chimichurri
Salsa Verde
Bordelaise
Butter Lemon