

## THE BREAD BASKET

L'Artisan Valley Rustic Sourdough | 9

Premium Local, Artisan Sourdough

Handcrafted | Fresh Daily

Old-world tradition. Organic, stone-milled flours,  
naturally leavened through slow fermentation.

Each loaf is shaped by hand, guided by the  
rhythms of the seasons.

served with french butter & fleur de sel

## APPETIZERS



for the table — serves 2-4 guests

<b>HUMMUS, BEET HUMMUS, WHIPPED FETA</b>	27.5
wood oven lebanese flatbread, pickled vegetables, olives, carrots, celery	
<b>CALAMARI STEAK STRIPS - FLASH-FRIED</b>	22
roasted red pepper and cocktail sauces	
<b>MEDJOOL DATES - WOOD-ROASTED</b>	19.5
walnut, gorgonzola & mascarpone-stuffed, bacon-wrapped, arugula, fennel salad, aged balsamic	
<b>PARMESAN-BREADED ZUCCHINI STICKS</b>	19
labne bi toum (garlic, mint, lemon, yogurt sauce)	
<b>KAISER GRILLE CHARCUTERIE + CHEESE BOARD</b>	38
san daniele black label riserva prosciutto, genoa hard salami, soppressata, capicola, spicy calabrese, shaft's blue cheese, bufala ciliegine mozzarella, cambozola, parmigiano-reggiano, manchego, olives, marcona almonds, grapes, crostini	
<b>SZECHUAN CHICKEN LETTUCE WRAPS</b>	24
mary's chicken, sweet soy ginger glaze, peanuts, crispy wontons	
<b>ALMOND-WOOD OVEN-ROASTED BUFFALO WINGS (6)</b>	19.5
house-made buffalo sauce and prickly pear habanero bbq sauce, carrots, celery	
<b>EDAMAME - SWEET, SPICY</b>	14.5
soy sauce, garlic, mirin, sesame seeds, furikake, ginger	
<b>LOADED CHICKEN NACHOS</b>	24.5
marinated & grilled mary's chicken, fresh corn tortilla chips, black beans, sharp cheddar, monterey jack, cotija cheese, pico de gallo, tomatoes, pickled jalapeños, guacamole, sour cream, tomatillo and serrano salsa verde, chile de árbol salsa roja	
<i>carne asada +5</i>	
<b>ARTICHOKE SPINACH DIP</b>	19.5
castroville artichokes, spinach, peppers, sourdough crostini	

## SOUPS & SALDS



<b>MUSHROOM, BACON AND SHERRY BISQUE</b>	14
white truffle oil, focaccia croutons	
<b>CLASSIC FRENCH ONION SOUP GRATINÉE</b>	15.5
almond-wood oven-baked, gruyère and emmental cheese	
<b>LOBSTER BISQUE - A FRESH TAKE</b>	19.5
handcrafted lobster ravioli, sweetness of sherry wine, white truffle oil, crème fraîche	
<b>MEDITERRANEAN CHOPPED SALAD</b>	18.5
greens, spinach, radicchio, artichokes, feta, olives, tomatoes, hearts of palm, avocado, citrus vinaigrette	
<b>ROASTED BEETS, FRENCH CHÈVRE, CITRUS SALAD</b>	19.5
mixed greens, grapefruit, pine nuts, champagne vinaigrette	
<b>THE GRILLE GREENS, DATES, MANCHEGO SALAD</b>	18.5
organic greens, green apple, medjool dates, walnuts, white balsamic vinaigrette	
<b>THE CLASSIC HEARTS OF ROMAINE CAESAR SALAD</b>	17.5
parmigiano-reggiano, spanish white anchovies	
<b>THE SIGNATURE WEDGE</b>	17.5
thick bacon, heirloom tomatoes, red onion, citrus and shaft's blue cheese dressing	
<b>WOOD-ROASTED BOSC PEAR + SHAFT'S BLUE CHEESE</b>	19.5
flaked sea salt, walnuts, lavender honey, aleppo pepper, greens, rosé champagne vinaigrette, pinot noir reduction drizzle	
<i>salad additions: chopped mary's chicken +9.5</i>	
<i>chopped wild white shrimp + 14.5   crab cake +14.5</i>	
<i>oak-grilled faroe islands salmon + 14.5</i>	
<i>usda prime aged steak +17.5</i>	

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SEAFOOD FAVORITES



**THE COLOSSAL SHRIMP COCKTAIL**  
28.5 (FOUR) | 39.5 (SIX) | 49.5 (EIGHT)  
colossal shrimp, horseradish cocktail sauce, lemon

**COCONUT SHRIMP** | 24 (FOUR) | 34 (SIX) | 44 (EIGHT)  
pineapple, mango, roasted corn salsa, kale, jicama, green apple, cabbage coleslaw, hot honey drizzle

**WOOD-GRILLED OCTOPUS SALAD** | 27  
celery, fennel, pickled shallots, baby potatoes, black olives, artichokes, tomato, lemon vinaigrette, calabrian chili rouille, parmesan crostini

**CRAB CAKES** | 24 (TWO) | 34 (FOUR) | 42 (SIX)  
rémoulade sauce, spinach, roasted tomato salad

**SASHIMI-GRADE BIGEYE TUNA CUPS** | 20 (TWO) | 38 (FOUR)  
ahi, wasabi, fresh ginger, green onions, cucumber, edamame, wakame seaweed salad, sake, soy, citrus reduction, black sesame and furikake, tobiko, pickled ginger, avocado garnish

**STEAMED BLACK MUSSELS AND CHERRYSTONE CLAMS** | 24  
thai yellow curry, garlic, coconut milk, lemongrass, fresh ginger, grilled focaccia

**SASHIMI-GRADE BIGEYE TUNA TARTARE** | 26  
mango, avocado, japanese cucumber, wasabi, tobiko, edamame, seaweed salad, sake, soy, ginger reduction

**burrata**

**SAN DANIELE PROSCIUTTO, MELON, GOIA BURRATA** | 28  
arugula and fennel salad, champagne vinaigrette

**HEIRLOOM TOMATO & GIOIA BURRATA** | 24  
heirloom tomato melange vinaigrette, black sea salt, balsamic reduction, first-press olive oil

## PIZZA & CALZONES

800° almond-wood fired oven  
Double zero flour / san marzano tomatoes  
Gluten-free crust | 3 (not available on calzones)



<b>RUSTICA PIZZA</b>	24
sweet sausage, peppers, mushrooms, caramelized onions	
<b>ULTIMO ITALIANO MEAT PIZZA</b>	24
pepperoni, italian sausage, roasted garlic	
<i>add spicy calabrese +4</i>	
<b>MARGHERITA PIZZA</b>	23
bufala mozzarella, parmigiano-reggiano, fresh basil, tomatoes, sauce on request	
<b>FUNGHI</b>	24
seasonal mushrooms, zesty sauce, mozzarella, parmesan	
<b>BBQ CHICKEN PIZZA</b>	24
prickly pear habanero bbq, red onion, micro cilantro	
<b>THE SPICY ITALIAN PIZZA</b>	26
genoa salami, capicola, calabrese, mozzarella, parmesan	
<b>SPICY HAWAIIAN</b>	24
grilled pineapple, ham, jalapeño, mozzarella	
<b>THE PARMA</b>	26
prosciutto de san daniele riserva, sweet figs, cambozola, fennel and arugula salad, aged balsamic	
<b>PIZZA YOUR WAY - SELECT ANY THREE TOPPINGS</b>	26
salami, soppressata, calabrese, ham, italian sausage, prosciutto, pepperoni, caramelized onion, pineapple, jalapeño, mushrooms, tomatoes, asparagus, artichoke hearts, olives, roasted peppers, gorgonzola, cambozola, mozzarella	
<i>each additional meat +4   each additional cheese or vegetable +3</i>	
<b>SWEET ITALIAN SAUSAGE CALZONE</b>	24
sauce, mozzarella, parmigiano-reggiano	
<b>VERDURE CALZONE</b>	24
heirloom tomatoes, artichoke hearts, basil, spinach, roasted peppers, mozzarella, parmigiano-reggiano	

# THE STEAKHOUSE

In-house butcher shop, Brandt Family Farms.  
All-natural reserve steaks, heritage beef with traceable bloodlines.  
Humanely and sustainably pasture-raised, hormone and antibiotic-free.  
Prime, aged 35 days minimum.  
Seasoned with our proprietary blend of salts, cracked peppercorns, spices and roasted herbs.  
Fire-grilled over oak and lump charcoal.

Enhancements:  
cracked black peppercorn & cognac, Madagascar green peppercorn sauce au poivre +7  
spicy blackening spice +4  
peppercorns only +3.5



## lamb, kurobuta pork

### SIGNATURE KUROBUTA TOMAHAWK PORK CHOP | 49.5

red top farms, frenched, broiled over applewood coals,  
wood-roasted bosc pear, cranberry, pinot noir reduction,  
puréed purple and garnet yams

### HABANERO PRICKLY PEAR BBQ BABY BACK KUROBUTA PORK RIBS | 42.5

extra-thick, custom cut, wood-roasted, puréed garnet yams,  
kale, apple, jicama slaw

### PISTACHIO-CRUSTED LAMB CHOPS | 62.5

french-boned half rack, marinated with garlic and fresh herbs,  
oak fire-grilled, then wood oven-roasted with pistachio, dijon, garlic  
and parsley breadcrumb crust. served with whipped yukon gold potatoes,  
glazed medjool date and pomegranate-port wine lamb reduction

## dinner for two

Chef’s presentation  
Seasoned and oak fire-grilled, sliced and served with two classic  
sauces: béarnaise and Madagascar green peppercorn au poivre  
accompaniments include: perfect butter-whipped potatoes,  
wood-grilled asparagus, glazed organic baby carrots

### TOMAHAWK RIB CHOP FOR TWO (36-38oz) | 190

brandt family farms, usda prime aged

### AUSTRALIAN WAGYU TOMAHAWK RIB CHOP (36-38oz) | 249

sanchoku wagyu - 100% pure wagyu, australia’s highest grade

### CHATEAUBRIAND FOR TWO (22oz) | 149.5

seasoned, oak fire-grilled

### DOUBLE PORTERHOUSE (36-38oz) | 169

king of steaks. bone-in usda prime aged beef filet mignon tenderness, ny  
strip flavor, bone-in richness

### TO PAIR & TO SHARE

à la carte maine lobster tail (8oz) | 59

## bone-in

Our Finest! Sweeter, richer meat on the bone.  
Aged in-house up to 49 days.  
Featuring the export bone-in rub, tomahawk rib and short loin.  
Limited availability.

### COWBOY BONE-IN BEEF RIB CHOP — CHEF’S CUT (22oz) | 79.5

merlot wine, roasted shallot, truffle, maître d’ butter

### KANSAS CITY STRIP BONE-IN NEW YORK (22oz) | 79.5

merlot wine, roasted shallot, truffle, maître d’ butter

### THE PORTERHOUSE (24oz) | 82.5

king of steaks, filet mignon tenderness, ny strip flavor,  
bone-in richness, merlot wine, roasted shallot, truffle, maître d’ butter

## prime aged steaks

In-house aged 35 days - hand-cut and trimmed daily.  
À la carte potatoes and sides.

### DEFINITIVE NEW YORK STRIP (14oz) | 59.5

center cut, merlot wine, roasted shallot, truffle, maître d’ butter

### BONELESS RIBEYE STEAK (16oz) | 69.5

merlot wine, roasted shallot, truffle, maître d’ butter

### FILET MIGNON - BARREL CUT | 62.5 (8oz) | 79.5 (12oz)

center cut, sauce béarnaise

### FILET MIGNON MEDALLIONS (6oz) | 58.5

two 3oz medallions, madagascar green peppercorn sauce

### WAGYU RIBEYE - ICON XB (14oz) | 96

full-blooded australian wagyu, tajima bloodline of the kuroge washu  
breed, exceptional marbling, texture and flavor, merlot wine, roasted  
shallot, truffle, maître d’ butter

## the chop house burger

### JAPANESE CERTIFIED A-5 WAGYU CHUCK BACON & CHEDDAR BURGER | 38

half -pound, fresh ground, hand-formed a-5 japanese wagyu,  
oak fire-grilled, thick-cut applewood-smoked bacon, sharp cheddar  
and balsamic red onion-black pepper marmalade, finished with  
habanero prickly pear bbq, ltop

*add french fries +4 | parmesan and truffle fries +5  
himalayan pink salt-dusted kennebec potato chips +3*

## steak enhancements

Cracked black peppercorn & cognac,  
Madagascar green peppercorn sauce au poivre +7  
peppercorns only +3.5  
spicy blackening spice +4

### MAINE LOBSTER TAIL (8oz) | 59

butter, lemon

### SHRIMP SCAMPI | 19 (4) | 27 (6)

sautéed with garlic, lemon, herbs, chardonnay wine

### OAK FIRE-GRILLED SHRIMP | 19 (4) | 27 (6)

pineapple, mango, roasted corn salsa

### ADD OSCAR-STYLE | 37.5

cognac and madagascar green peppercorn au poivre,  
sweet jumbo alaskan king crab,  
chargrilled asparagus and rich béarnaise.  
the perfect pairing of steakhouse indulgence and the king of crab

**WARNING:** CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE  
IN MANY FRIED OR BAKED FOODS, AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND  
BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO [WWW.P65WARNINGS.CA.GOV/RESTAURANT](http://WWW.P65WARNINGS.CA.GOV/RESTAURANT).

SEAFOOD



kaiser classic

FILET MIGNON MEDALLIONS OSCAR (8oz) | 89.5

three filet mignon medallions, oak wood-broiled, over a pool of cognac and madagascar green peppercorn sauce au poivre, crowned with sweet jumbo alaskan king crabmeat, wood-grilled asparagus, sauce béarnaise, perfect whipped yukon gold potatoes

sustainable & wild fresh fish

SEARED BIGEYE TUNA STEAK - FURIKAKE, SESAME & PEPPERCORN CRUST | 56

seared rare, sake, soy, ginger, mirin and citrus reduction, wasabi whipped yukon gold potatoes, vegetable stir-fry

OAK-GRILLED MEDITERRANEAN BRANZINO | 57  
mediterranean branzino (sea bass), evoo, sea salt, braised fennel, marinated artichokes, roasted heirloom pear tomatoes, preserved lemon, fresh thyme, on spinach and parmesan risotto, olive tapenade garnish

FAROE ISLANDS SALMON | 49  
skin-on fillet, renowned among the world’s finest. pristine environment. butter whipped yukon gold potatoes, sautéed fresh market vegetables rich and flavorful, with your choice of preparation:  
yogurt, mint, dill, garlic sauce  
lobster, champagne and saffron sauce  
piccata - sautéed with french capers, fresh lemon, chardonnay beurre blanc  
simply oak fire-grilled - pineapple, mango, roasted corn salsa  
blackened with cajun spice

LINGUINE FRUTTI DI MARE - SEAFOOD LINGUINE | 44.5  
shrimp, mussels, clams, fin fish, garlic, tomatoes, shallots, chardonnay, mediterranean herbs

LOBSTER RAVIOLI | 42.5  
fresh pasta, maine lobster, ricotta, champagne, saffron and lobster sauce, truffle oil drizzle, dill garnish

ADD OSCAR-STYLE | 37.5

set over a pool of cognac and madagascar green peppercorn au poivre, crowned with sweet jumbo alaskan king crab, chargrilled asparagus and rich béarnasie. the perfect pairing of steakhouse indulgence and the king of crab

ALASKAN HALIBUT | 56

parmesan spinach risotto, oak-grilled asparagus, with your choice of one of the following preparations:

lobster, champagne and saffron sauce

thai yellow curry, coconut milk, lemongrass, ginger reduction

pineapple, mango, roasted corn salsa

mediterranean-style - sautéed baby artichokes, fennel, roasted heirloom pear tomatoes, kalamata olives

piccata - sautéed with french capers, fresh lemon, chardonnay beurre blanc

simply oak fire-grilled - pineapple, mango, roasted corn salsa

blackened with cajun spice

PACIFIC SWORDFISH STEAK - LONG LINE | 54.5

seasonal mushroom risotto, sautéed fresh market vegetables, with your choice of one of the following preparations:

roasted tomato, shallot, lemon & tarragon emulsion

mediterranean-style - sautéed baby artichokes, fennel, roasted heirloom pear tomatoes, kalamata olives

piccata - sautéed with french capers, fresh lemon, chardonnay beurre blanc

simply oak fire-grilled - pineapple, mango, roasted corn salsa

blackened with cajun spice

lobster

MAINE LOBSTER TAIL (8OZ) | 69 (SINGLE) 125 (TWIN)  
butter-poached, slow-roasted, served with butter whipped yukon gold potatoes, wood-grilled asparagus, drawn butter and grilled lemon

LOBSTER AND SHRIMP PAELLA | 89.5  
spanish saffron threads, spanish bomba rice, delectable and savory

surf & turf

Succulent 8oz Maine lobster tail, perfect whipped Yukon gold potatoes, wood-grilled asparagus, grilled lemon and drawn butter

HER SURF & TURF | 119  
6 oz center-cut filet mignon, béarnaise sauce

HIS SURF & TURF | 129  
14 oz usda prime ny strip, merlot wine maitre d’ butter

DAILY

HAPPY HOUR

3:30pm - 6:00pm

Over 25 Happy Hour Food Items from under 10

SUNSET DINNER

4:00pm - 5:30pm

Two-Course Sunset Dinner

includes a complimentary cup of lobster or mushroom bisque, or choice of any small dinner salad from our soup & salads section

Draft Beer | 8 House Wine | 8 Well Drinks from 8  
2 off all other wines by the glass and cocktails not featured

adult happy meals

3:30pm - 6:00pm

PARMESAN TRUFFLE OR REGULAR FRIES & MINI MARTINI

ketel one vodka | 18  
tanqueray gin | 18

GUACAMOLE & MINI MARGARITA

classic or fiery pineapple margarita | 19

KG CHEESEBURGER & WINE OR BEER

any draft beer | 26  
daou chardonnay or cabernet sauvignon | 28

## PASTA

Rustichella d’ Abruzzo Italian Pasta  
gluten-free penne +3.5



**SALSICCIA AND MUSHROOMS BUCATINI** | 29.5  
sweet and spicy italian fennel sausage, roasted garlic, mushrooms, tomatoes, basil, rich meat sauce

**WOOD OVEN PENNE BOLOGNESE** | 32.5  
rich sauce of ground prime beef, kurobuta pork, sausage, sweet tomatoes, garlic, fresh herbs, carrots, celery, onions. bufala and italian mozzarella, parmigiano-reggiano

**PRIME BEEF TENDERLOIN, ORECCHIETTE PASTA, BROCCOLI, PEPPERS, VODKA SAUCE** | 42.5  
garlic, tomatoes, bell peppers, red chili flakes, basil, orecchiette pasta

**PASTA POMODORO** | 24  
roma tomatoes, white wine, basil, roasted garlic, rustichella d’abruzzo penne

*add mary’s chicken +10 | shrimp +16*

**CLASSIC CHICKEN FETTUCCINE ALFREDO** | 29.5  
mary’s chicken, garlic, parmigiano-reggiano, cream, fettuccine ribbons

**WILD WHITE GULF SHRIMP ALFREDO** | 42.5

**SHRIMP SCAMPI AND ARTICHOKE LINGUINE** | 42.5  
shrimp sautéed with garlic, artichoke hearts, pinot grigio, fresh basil, tomatoes, tossed with linguine

**GUANCIALE & FIG BUCATINI** | 29.5  
figs, red chili pepper, tomatoes, garlic, pecorino romano

**LINGUINE FRUTTI DI MARE - SEAFOOD LINGUINE** | 44.5  
shrimp, mussels, clams, fin fish, garlic, tomatoes, shallots, chardonnay, mediterranean herbs

## SIDES FOR SHARING



### vegetables

**WOOD-GRILLED ASPARAGUS WITH BÉARNAISE** | 15

**SAUTÉED GREEN BEANS AMANDINE** | 13.5

**BABY CARROTS WITH TURMERIC, LOCAL HONEY, ORANGE** | 14

**BRUSSELS SPROUTS, BROWN BUTTER, SHALLOTS, BACON, AGED BALSAMIC** | 14.5

**SAUTÉED SPINACH** | 15

**SAUTÉED MEDLEY OF WILD MUSHROOMS** | 16

**VEGETABLE UPGRADE** | 6.5  
substitute the chef’s daily mixed market vegetable with your choice of any vegetable upgrade listed above

### risotto, potatoes & pasta

**SPINACH AND PARMESAN RISOTTO** | 17.5

**WILD MUSHROOM RISOTTO** | 17.5

**STROZZAPRETI MAC & JALAPEÑO SHARP CHEDDAR** | 14  
*maine lobster +18*

**PERFECT WHIPPED YUKON GOLD POTATOES** | 11

**PARMESAN AND TRUFFLE FRIES** | 12.5

**GARNET & PURPLE YAM PURÉE** | 13

## MEDITERRANEAN SIGNATURES

Traditional and authentic recipes featuring ingredients sourced from the finest producers



**MOROCCAN BEEF SHORT RIBS - TAGINE-STYLE** | 52.5  
braised with madeira wine, ras el hanout spices (top of the shop), dried apricots, plums, and olives. served over butter-whipped yukon gold potatoes with seasonal root vegetables, shaved marcona almonds, gremolata

**ROASTED DUCK WITH TART CHERRY REDUCTION** | 49.5  
mary’s duck roasted crispy, wild rice, baby carrots, green beans, tart cherry reduction

**PAELLA VALENCIA** | 49.5  
delectable and savory with lobster meat, spanish saffron, shrimp, mussels, clams, seafood, mary’s chicken, chorizo, organic bomba rice

**OAK-GRILLED MARY’S CHICKEN BREAST** | 38.5  
marinated lemon beurre blanc, whipped yukon gold potatoes and french haricots verts (green beans)

**CHICKEN PICCATA** | 34.5  
mary’s chicken sautéed with lemon, french capers and chardonnay wine butter sauce, perfect whipped yukon gold potatoes, oak-grilled asparagus

**MARY’S CHICKEN PARMIGIANO** | 34.5  
rich tomato sauce, fresh bufala and italian mozzarella, parmigiano-reggiano, rustichella d’abruzzo penne

**CHICKEN MARSALA** | 34.5  
mary’s chicken sautéed with seasonal mushroom medley, shallots and marsala wine, whipped yukon gold potatoes, sautéed vegetables

**EGGPLANT PARMIGIANO** | 29.5  
roasted tomatoes in rich tomato sauce, fresh bufala and italian mozzarella, parmigiano-reggiano, penne

## ENTRÉE SALADS



**MARY’S CHICKEN CAESAR SALAD** | 32  
chopped grilled chicken, parmigiano-reggiano, spanish white anchovies

**STEAK CAESAR SALAD** | 39.5

**MEDITERRANEAN CHOPPED SHRIMP SALAD** | 35  
greens, spinach, radicchio, artichokes, feta, olives, tomatoes, hearts of palm, avocado, citrus vinaigrette

**MEDITERRANEAN CHOPPED SALAD WITH SALMON** | 35

**SHRIMP LOUIE SALAD** | 39.5  
wild white gulf shrimp, chopped lettuce, hard-boiled egg, asparagus, heirloom tomatoes, avocado, cucumber, tangy louie dressing

**CHOPPED MARY’S CHICKEN, PEAR, QUINOA, PANCETTA, ORGANIC GREENS SALAD** | 35  
pomegranate, white balsamic vinaigrette

### LET US PLAN YOUR NEXT EVENT

our dedicated event team will cater to your every need to make your affair memorable, so you and your guests fully enjoy your event. let our expertise and attention to detail turn your vision into a flawless reality.

