

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

HUMMUS, BEET HUMMUS, WHIPPED FETA	27.5
wood oven lebanese flatbread, pickled vegetables, olives, carrots, celery	
CALAMARI STEAK STRIPS - FLASH-FRIED	22
roasted red pepper and cocktail sauces	
MEDJOOL DATES - WOOD-ROASTED	19.5
walnut, gorgonzola & mascarpone-stuffed, bacon-wrapped, arugula, fennel salad, aged balsamic	
PARMESAN-BREADED ZUCCHINI STICKS	19
labne bi toum (garlic, mint, lemon, yogurt sauce)	
KAISER GRILLE CHARCUTERIE + CHEESE BOARD	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	
SZECHUAN CHICKEN LETTUCE WRAPS	24
mary's chicken, sweet soy ginger glaze, peanuts, crispy wontons	
ALMOND-WOOD OVEN-ROASTED BUFFALO WINGS (6)	19.5
house-made buffalo sauce and prickly pear habanero bbq sauce, carrots, celery	
EDAMAME - SWEET, SPICY	14.5
soy sauce, garlic, mirin, sesame seeds, furikake, ginger	
LOADED CHICKEN NACHOS	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>	
ARTICHOKE SPINACH DIP	19.5
castroville artichokes, spinach, peppers, sourdough crostini	

SOUPS & SALDS



MUSHROOM, BACON AND SHERRY BISQUE	14
white truffle oil, focaccia croutons	
CLASSIC FRENCH ONION SOUP GRATINÉE	15.5
almond-wood oven-baked, gruyère and emmental cheese	
LOBSTER BISQUE - A FRESH TAKE	19.5
handcrafted lobster ravioli, sweetness of sherry wine, white truffle oil, crème fraîche	
MEDITERRANEAN CHOPPED SALAD	18.5
greens, spinach, radicchio, artichokes, feta, olives, tomatoes, hearts of palm, avocado, citrus vinaigrette	
ROASTED BEETS, FRENCH CHÈVRE, CITRUS SALAD	19.5
mixed greens, grapefruit, pine nuts, champagne vinaigrette	
THE GRILLE GREENS, DATES, MANCHEGO SALAD	18.5
organic greens, green apple, medjool dates, walnuts, white balsamic vinaigrette	
THE CLASSIC HEARTS OF ROMAINE CAESAR SALAD	17.5
parmigiano-reggiano, spanish white anchovies	
THE SIGNATURE WEDGE	17.5
thick bacon, heirloom tomatoes, red onion, citrus and shaft's blue cheese dressing	
WOOD-ROASTED BOSC PEAR + SHAFT'S BLUE CHEESE	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)



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

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

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

Dinner Spirits

SINGLE MALT SCOTCH

the glenlivet 12 yr | 29
glenfiddich 12 yr | 29
glenfiddich 15 yr | 49
the macallan 12 yr | 29
the macallan 18 yr | 60

BLENDED SCOTCH

chivas regal | 18
dewar's white label | 16
johnnie walker red label | 17
johnnie walker black label | 22
johnnie walker blue label | 50

TEQUILA

BLANCO (aged less than 2 months in oak)
casamigos | 16
cazadores | 16
don julio | 16
herradura | 16
milagro silver | 16
patrón silver | 16

REPOSADO (aged in oak 2 months to 1 year)
cazadores | 18
don julio | 18
herradura | 18
patrón | 18

AÑEJO (aged 1-3 years in small oak barrels)
camerena | 20
don julio | 20
don julio 1942 | 60
herradura añejo | 22
patrón añejo | 22
tres generaciones | 29
elemental mezcal | 22

CANADIAN WHISKY

crown royal | 18
canadian club | 15
seagram's vo | 15

IRISH WHISKEY

jameson | 15
bushmills | 17
paddy's | 17

WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS,
WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE
CANCER RISK, AND, DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS.
FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/ALCOHOL

BOURBON

buffalo trace | 18
bulleit | 18
jim beam | 15
knob creek | 18
maker's mark | 18
wild turkey | 17
woodford reserve | 18
old forester | 17

AMERICAN WHISKEY

bulleit rye | 18
fireball cinnamon | 15
jack daniel's | 16
jack daniel's bonded | 18
gentleman jack | 20
jack daniel's single barrel | 25
seagram's 7 crown | 15
skrewball | 17
southern comfort | 15

PORT – 2 OZ

graham's 6 grapes | 14
graham's 20 yr | 24

COGNAC – 2 OZ

rémy martin vsop | 27
courvoisier vs | 19
hennessy vs | 19
frapin vsop | 28

CORDIAL & SPIRIT – 2 OZ.

st. george absinthe verte | 18
amaretto disaronno | 18
baileys | 18
bénédictine liqueur | 18
b&b | 18
campari | 17
drambuie | 18
dry sack sherry | 18
frangelico | 18
galliano | 18
grand marnier | 18
piave grappa | 24
kahlúa | 16
metaxa ouzo | 17
pallini limoncello | 18
pernod | 18
tia maria | 18
tuaca | 18