

Dinner

Breads & Boards

Bread Service	10	Cheese Plate	20
le petit sourdough rolls, sesame flatbread, butter, olive oil & balsamic vinegar		imported cheeses, date jam, pickled red onions, corn nuts, za'atar & herb lavash	
Olives	14	Charcuterie	18
olive medley, za'atar & herb lavash		variety of artisan meats, whole grain mustard, mama lil's peppers, za'atar & herb lavash	
Pork Belly	22		
gochujang mole, charred cabbage, five spice apple cream, toasted sesame dressing			

Seafood & Shareables

Chilled Shrimp	12	Classic Crab & Artichoke Dip	16
cocktail sauce, horseradish, lemon		toasted baguette, smoked paprika	
Oysters *	3 each / 34 dozen	Calamari	18
champagne mignonette or cocktail sauce, horseradish		panko dredge, miso aioli, nuoc cham, shishito peppers, furikake	
Clams	28	Buffalo Wings	14
kimchi, gochujang sake broth, basil oil, scallions, sesame		medium or hot, celery, blue cheese	

Soup & Salad

Golden Beet Salad	13	Caesar Salad	12
mixed greens, roasted golden beets, grapes, candied walnuts, goat cheese, honey vinaigrette		chopped romaine, shaved parmesan, croutons, parmesan crisp, lemon	
House Salad	12	grilled chicken +8	pan seared salmon +15
mixed greens, herbed feta, citrus red onion, cucumber, seasonal berry, lemon-herb vinaigrette		grilled steak +15	sautéed shrimp +10
		Butternut Squash Soup or French Onion	9

parties of 8 or more will be presented a single check including 20% gratuity

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can lead to foodborne illness **

Pizzas

Cheese mozzarella, marinara	16	Margherita fresh mozzarella, tomato, basil, olive oil	18
Classic Pepperoni pepperoni, mozzarella, marinara	18	Wild Mushroom wild mushrooms, mozzarella, garlic, truffle oil	22
Supreme sausage, pepperoni, peppers, onion, mushrooms, black olives, marinara	22	Caramelized Onion & Goat Cheese caramelized onion, goat cheese, mozzarella, arugula, honey balsamic reduction	19

Entrees

Grilled Ribeye * USDA prime, oyster mushroom, guajillo demi-glaze, roasted baby potato, charred cippolini	56	Seared Salmon * sauteed hominy, napa cabbage, chili oil, avocado cream, cilantro lime crema, gremolata,	38
Grilled Filet * mashed potato, blistered baby carrots, black garlic chimichurri	52	Wild Alaskan Halibut cous cous, roasted cauliflower, tomato chutney, pistachio, fresh mint	52
Grilled Bone In Pork Chop * polenta, roasted broccolini, sage brown butter, smoked marcona almonds	36	House Made Fettuccini italian sausage, toasted fennel seed, lacinato kale, pecorino romano, bread crumbs	24
Local KOP Ranch Beef Burger * daily's bacon, smoked gouda, arugula, red onion, maple dijon aioli	22	Chili Relleno tempura-fried poblano chili, vegan picadillo, spicy tomato sauce, crushed corn nuts, queso fresca	28
Steak Frites * flank steak, house made worcestershire, fries	24		

Sides

Broccolini	9	Polenta honey, herbs, marcona almonds	12
Blistered Baby Carrots black garlic chimichurri, roasted hazelnuts	12	Charred Cabbage gochujang mole, sesame soy vinaigrette	10
Blistered Shishito Peppers	9	Mashed Potatoes or Fries	7

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