

# DINNER

SERVED FROM 5PM - 9PM

## SMALL PLATES

### Clams

white wine, butter, chorizo, grape tomato, cilantro, grilled baguette  
28

### Oysters \*

champagne mignonette or cocktail sauce and horseradish  
3 each / 30 dozen

### Calamari

panko dredge, miso aioli, nuoc cham, shishito peppers, furikake  
18

### Classic Dungeness Crab & Artichoke Dip

toasted baguette, smoked paprika  
16

### Antipasti Platter

selection of cured meats, imported and domestic cheeses, marinated olives,  
apricot jam, grapes, crostini  
17

### Buffalo Wings

medium or hot, celery, blue cheese  
14

### Burrata

smoked dates, torn basil, pickled blackberry, pistachio, olive oil, grilled baguette  
16

### Golden Beet Salad

mixed greens, roasted golden beets, grapes, candied  
walnuts, goat cheese, honey vinaigrette  
13

### Mixed Green Salad or Caesar Salad

9  
add grilled chicken + 8    add pan seared salmon + 15  
add grilled steak + 15

### French Onion Soup

aged swiss, parmesan cheese  
9

### Charred Corn Soup

cilantro lime crema, scallion  
9

## PIZZAS

### Classic Pepperoni

pepperoni, mozzarella, marinara  
18

### Margherita

fresh mozzarella, tomato, basil, olive oil  
18

### Cheese

mozzarella, marinara  
16

### Supreme

sausage, pepperoni, peppers, onion,  
mushrooms,  
black olives, marinara  
19

### Wild Mushroom

fresh mozzarella, garlic, truffle oil  
22  
add sausage +2

### Caramelized Onion and Goat Cheese

mozzarella, arugula, and honey balsamic  
reduction  
19  
add sausage +2

*parties of 8 or more will be presented a single check with an automatic 20% gratuity applied to the total*

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

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## MAIN ENTREES

### Grilled Ribeye \*

roasted head of garlic, blistered grape tomato, grilled oyster mushroom, basil, saba  
48

### Grilled Filet \*

mashed potato, grilled asparagus, chimichurri  
45

### Flank Steak Frites \*

house made Worcestershire, fries  
20

### Local KOP Ranch Beef Burger \*

brie, tomato-bacon jam, crispy onions, arugula, fries  
20

### Grilled Bone In Pork Chop \*

roasted cauliflower, coconut harissa sauce, red onion, mint, apricot chutney, cashews  
32

### Seared Salmon \*

parsnip puree, roasted sweet potato, purple cabbage, ginger carrot vinaigrette,  
green apple jicama slaw, chili oil  
34

### Seared Halibut\*

basmati pilaf, tomato chutney, achar, plantain tostone, sliced almond, mustard oil  
38

### Fettucine

shrimp, white wine, white anchovy butter, grape tomato, breadcrumbs, basil oil  
25

### Vegan Enchiladas Rojas

tofu and mushroom chorizo, blistered corn, cashew crema  
26

## SIDES

asparagus

6

blistered shishito peppers, miso aioli

7

mashed potatoes

5

french fries

5

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