

lunch restaurant week

appetizers

choice of appetizer & entree

OR entree & dessert

from items with  : 30

alternative menu items may be ordered with a supplemental charge

Chips with Guacamole & Salsa 

Parmesan Herb Fries 

horseradish aioli

>>add truffle cheese +5

George's Famous Soup 

smoked chicken, broccoli, black beans

Grilled Herb Focaccia Bread 

confit garlic, thyme, fennel pollen, tomato butter

***Salmon Tartare** 

crème fraiche, preserved lemon, chives, pickled green tomato relish, house potato chips

Crispy Shrimp 

blackened ranch

Mussels / +5

fennel, pickled lemon, tomato butter, gochugaru, grilled bread

Poached Seafood Salad / +6

confit potato, frisee, meyer lemon aioli, mustard-tarragon vinaigrette

Burrata / +5

maple roasted honeynut squash, squash jam, pepita seed pesto, apple, focaccia toast

entree salads

Radicchio Salad 

purple cabbage, pear, hazelnut croquant, smoked blue cheese dressing

Classic Caesar Salad 

garlic croutons

>>add anchovies +2

* *grilled salmon* / +14

chicken breast / +10

sauteed shrimp / +11

* *steak* / +15

poached tuna salad / +8

entrees

Local Rockfish Tacos 

mango salsa, cabbage, habanero crema, cilantro, pickled onion

Confit Local Tuna Melt 

olive relish, provolone cheese, sesame mayo, focaccia, house salad

Fried Chicken Sandwich 

pimento cheese, hot honey chili crisp, house salad

* **Grass Fed Burger** / +3

lettuce, tomato, onion, house spread, french fries

>>plant based burger available upon request

>>add cheddar cheese +2

>>add bacon +4

Lobster Roll / +20

Meyer lemon crème fraiche, tarragon, dill, fennel, brioche roll, house salad

* **Wild Isles™ Salmon** / +18

Brussels sprouts, turnips, king trumpet mushrooms, artar-butter sauce

* **Seared Albacore** / +4

buckwheat noodles, carrots, radish, bok choy, cucumber, ginger-sesame dressing

Corn Cacio e Pepe / +6

summer corn, spaghetti, pecorino, black pepper

Spicy Tubetti / +10

shrimp, white fish, calabrian chili, chives, bouillabaisse sauce

Roasted Cauliflower / +5

babaganoush, pickled onions, pepita-quinoa crunch, marinated eggplant, pomegranate molasses, herbs

desserts

Frozen S'more / 

chocolate semifreddo, toasted marshmallow, graham, hot fudge

Crème Brûlée 

vanilla bean, makrut lime, strawberry puffed rice cereal bar

Banana Sticky Toffee Cake 

tahini-dulce de leche ice cream, sesame tuile, caramelized banana

Honey Glazed Corn Cake 

blueberry coulis, honey cornflake clusters, lemon ice cream

Trio of Seasonal Sorbets 

> A \$4 per person charge will be applied for any dessert brought into the restaurant & consumed.

> *These items are served raw or undercooked or may contain raw or undercooked ingredients

> A **5% surcharge** will be added to each bill to help cover increasing operations and labor costs