

lunch restaurant week

choice of appetizer & entree

OR entree & dessert

from items with  : 30

alternative menu items may be ordered with a supplemental charge

appetizers

Chips with Guacamole & Salsa 

Parmesan Herb Fries 

horseradish aioli

>>add truffle cheese and mustard grilled onions +6

George's Famous Soup 

smoked chicken, broccoli, black beans

Garlic Herb Focaccia Bread 

whipped lemon ricotta, Calabrian chili honey

***Smoked Salmon** 

pickled onion caper relish, chives, whipped herb crème fraiche, house potato chips

Crispy Shrimp 

blackened ranch

Country Pate 

black truffle, pistachio, house mustard, assorted pickles, seasonal chutney, grilled bread

Mussels / +5

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

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

Grilled Albacore Sandwich 

jalapeño cabbage-fennel slaw, tartar sauce, sourdough, 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

Vadouvan cous cous, tzatziki, delicata squash, Swiss chard, herb salad

***Seared Albacore** 

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

Butternut Squash Rigatoni 

pepitas, manchego, sage

Poached Tuna Puttanesca / +9

spaghetti, herbed breadcrumbs, lemon, tomato, olives, capers

Roasted Cauliflower 

turmeric tahini, za'atar, pomegranate, date condiment, herbs, pistachio, zhug

desserts

Chocolate Cremeux 

cacao nib cream, hazelnut génoise, hazelnut croquant

Crème Brûlée 

Thai tea, mochi sugar cookie

Sweet Potato Sticky Toffee Cake 

maple pecan, piloncillo ice cream, toffee sauce

Spiced Pear Cobbler / +2

brown butter streusel, cardamom 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