

starters

OVERSTUFFED BACON & EGGS Free-range deviled eggs, celery, bacon, chives, paprika 15

AVOCADO FRIES Tempura battered avocado, green goddess dressing, chives, cilantro-lime salt 18

BUFFALO ONION RINGS Beer-battered onions, Pointe Reyes bleu cheese crumbles, buttered hot sauce, buttermilk ranch 16

SPICY TUNA EGGROLL Five-spiced pineapple, avocado, cucumbers, sweet soy sauce, spicy aioli 17

TEMPURA ROCK SHRIMP* Yuzu honey aioli, toasted sesame, mint, basil, cilantro 22

CRAB CAKES Served w/ green goddess dressing, arugula, cherry tomatoes, fennel, beech mushrooms, lemon vinaigrette 30

HOKKAIDO SCALLOPS Shaved fennel, mandarin orange, Thai basil, mirin butter glaze 24

soups & salads Add grilled chicken for +9 or grilled steak for +17 to your salad

SAN MARZANO TOMATO SOUP Cherry tomatoes, garden basil, chives, wisconsin cheddar finger sandwich 18

LEMON CAESAR SALAD Romaine, Sicilian oregano croutons, shaved parmesan, lemon caesar 18

LOADED WEDGE SALAD Iceberg, heirloom tomato, bacon, pickled onion, bleu cheese crumbles, buttermilk ranch 18

specialties Available after 4:30 p.m.

FISH N CHIPS Alaskan Cod, shoestring fries, tartare sauce, cocktail sauce, grilled lemon 31

FAROE ISLANDS SALMON MIGNON* Cauliflower, honey-garlic carrots, rosemary cauliflower sauce, caper-raisin emulsion 44

BLACK COD* Chive whipped potatoes, grilled asparagus, tomato vinaigrette, sunny-side quail egg 46

CHILEAN SEABASS* Asparagus risotto, caramelized mushrooms, arugula & cherry tomato salad, lemon vinaigrette 58

BUTTER BASTED HOKKAIDO SCALLOPS* Black mussels, vinegar-cured scallop, corn, potatoes, bacon, potato chowder, chives 54

almond wood-fire specialties Available after 4:30 p.m.

PRIME SKIRT STEAK* Creekstone Farms premium angus beef, crispy herb yukon gold potatoes w/ lemon aioli, red chimichurri 44

FILET MIGNON* Creekstone Farms premium angus beef, garlic mushroom risotto, crispy shallots, bordelaise sauce 59

SNAKE RIVER FARMS RIBEYE Herb butter, chive whipped potatoes, garlic broccolini 69

signature taco platters Served with hand-made corn tortillas, pico de gallo, charred jalapeño, guacamole, Napa cabbage & kale slaw, salsa

VEGGIE Sweet potato, yellow squash, zucchini, caramelized onion 30

PRIME SKIRT STEAK Creekstone Farms premium angus beef 44

SWORDFISH Line caught, cilantro lime salt 44

sandwiches Served with bbq spiced shoestring fries, onion rings, or Napa cabbage and apple slaw

JAY BIRD'S™ CHICKEN SANDWICH Choice of Nashville Hot or Plain Jay, Napa cabbage & apple slaw, dill pickle, comeback sauce, brioche bun 24

SNAKE RIVER FARMS WAGYU BURGER* Gruyere cheese, arugula, tomato, dill pickle, garlic aioli, brioche bun 27

SWORDFISH SANDWICH Pacific line-caught, Napa cabbage & apple slaw, spicy aioli, brioche bun 35

sides

GRILLED ASPARAGUS WITH LEMON	GARLIC BROCCOLINI 12	BBQ SPICED SHOESTRING FRIES & HOUSE-
ZEST 12	CHIVE-WHIPPED POTATOES 10	SMOKED TOMATO KETCHUP 10
CRISPY POTATOES WITH LEMON AIOLI 10	HONEY GARLIC CARROTS 10	LEMON ASPARAGUS RISOTTO 12
GARLIC MUSHROOM RISOTTO 12	NAPA CABBAGE & APPLE SLAW 10	

🌿 = Vegetarian 🍷 = Gluten-Free

Not all ingredients are listed on the menu. Please inform your server of any food allergies before ordering.

20% gratuity applied to parties of six or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Concept by Wild Thyme Restaurant Group