

choose 1 appetizer and 1 entrée + a beverage:  
glass of house wine, draft beer or  
spirit-free beverage

appetizers

**Chips with Guacamole & Salsa**

**Parmesan Herb Fries**

spicy ketchup

**George's Famous Soup**

smoked chicken, broccoli, black beans

**Rosemary, Red Onion, &  
Tomato Focaccia**

tomato jam, whipped basil ricotta

**Roasted Beets**

hazelnut coffee picada, whipped feta, arugula,  
burnt honey-currant vinaigrette

**Classic Caesar**

garlic croutons, Parmesan

>>add anchovies +2

**Grilled Summer Peppers**

miso bagna cauda, Calabrian chile,  
pecorino, herbed breadcrumbs

**Market Greens**

Salanova lettuce, apple, feta, radish,  
grilled preserved lemon dressing

entrees

**Paccheri**

arugula, caramelized onion crema, stracciatella,  
wild mushrooms

**Clam Spaghetti**

white wine, parsley, roasted tomatoes,  
spicy bread crumbs

**Roasted Cauliflower**

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

\***Wild Isles™ Salmon**

pickled green tomato, farmers' market potatoes,  
dill, tomato & horseradish sauce

\***Seared Rare Yellowtail**

togarashi crust, miso eggplant, roasted bok choy,  
tofu-yuzu purée

**Jidori Chicken Roulade**

cilantro-chicken sausage, delicate squash, cotija,  
pickled jalapeño, chipotle jus

Substitute items below for an additional charge

appetizers

**Fried Calamari +4**

USA wild caught squid, lemon, cocktail sauce

**Smoked Salmon Rillettes +4**

charred scallion cream, capers, cornichons, shallot,  
everything spiced Parker house rolls

\***Hokkaido Scallop Crudo +9**

avocado, cilantro, kiwi aguachile

**Jerk Octopus +9**

pickled pineapple, charred peppers, cilantro crema,  
crispy plantain

**Mussels +7**

leeks, mustard-white wine sauce,  
crème fraîche, lemon, chives, grilled bread

\***Ahi Tuna Carpaccio +10**

beer-battered avocado, corn nut salsa macha, cilantro,  
jalapeño-purple cabbage slaw

**Local Burrata by A Mano +9**

almonds, frisée, prosciutto, orange-chili quince  
vinaigrette, quince mustard, grilled bread

entrees

\***Alaskan Halibut +18**

porcini glaze, celery root purée, maitake, roasted grapes,  
Swiss chard

**Pork Chop +5**

braised red cabbage, brown butter pear purée, endive,  
mustard jus

\***Steak +10**

flat iron, chimichurri, fried fingerling potatoes,  
roasted pearl onions, sautéed kale

desserts

**Mud Pie / 16**

chocolate crèmeux, espresso ice cream, chocolate crumble

**Vanilla Bean Crème Brûlée / 15**

fresh berries

**Sticky Toffee Pudding / 15**

salted toffee sauce, crème fraîche ice cream, banana,  
macadamia nut

**Lemon Meringue Cheesecake / 15**

almonds, shortbread, raspberries

**Coconut Thai Tea Sundae / 15**

mango, coconut chips, tapioca pudding, cardamom tuile

**Trio of Seasonal Sorbets / 13**

> 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