

restaurant week lunch \$30

*additional items available at à la carte pricing



choose 1 item below + beverage:
glass of house wine, draft beer or
spirit-free beverage

Fried Calamari
USA wild caught squid, lemon,
cocktail sauce

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

***Hokkaido Scallop Crudo**
avocado, cilantro, kiwi aguachile

Jerk Octopus
pickled pineapple, charred peppers, cilantro
crema, crispy plantain

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

Local Burrata by A Mano
almonds, frisée, prosciutto, orange-chili quince
vinaigrette, quince mustard, grilled bread

***Ahi Tuna Carpaccio**
beer-battered avocado, corn nut salsa macha,
cilantro, jalapeño-purple cabbage slaw

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

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

Classic Caesar
garlic croutons, Parmesan
>>add anchovies +2

Rockfish Tacos
chipotle aioli, pico de gallo, cabbage, cilantro

Italian Chicken Sandwich
provolone, tomato, lettuce, giardiniera aioli,
french fries

***Grass Fed Burger**
lettuce, tomato, onion, house spread, french
fries >>add cheddar cheese +2
>>add bacon +4
>>Beyond Burger ® available upon request

***Seared Rare Yellowtail**
soba noodles, carrots, radish, purple cabbage,
cucumber, ginger-sesame dressing

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

Substitute items below for an additional charge:

***Wild Isles™ Salmon** +13
pickled green tomato, farmers' market potatoes,
dill, tomato & horseradish sauce

***Fish Sandwich** +5
seared ahi tuna, yuzu kosho aioli, wafu slaw,
smashed avocado, pickles, house salad

Lobster Roll +20
Meyer lemon crème fraîche tarragon, dill, fennel,
brioche roll, house salad

***Steak Frites** +20
flat iron, chimichurri

Paccheri +5
arugula, caramelized onion crema, stracciatella,
wild mushrooms

Clam Spaghetti +6
white wine, parsley, roasted tomatoes,
spicy bread crumbs

extras

Grilled Summer Peppers / 16
miso bagna cauda, Calabrian chile,
pecorino, herbed breadcrumbs

Chips with Guacamole & Salsa / 18

Parmesan Herb Fries / 14
spicy ketchup

George's Famous Soup / 15
smoked chicken, broccoli, black beans

**Rosemary, Red Onion, &
Tomato Focaccia** / 10
tomato jam, whipped basil ricotta

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

- * grilled salmon / +14
- chicken breast / +10
- sauteed shrimp / +11
- * steak / +15
- * grilled albacore / +8
- * lobster salad / +38