



## DINNER

# Menu

### **“Love People, Love Music, Love Life, Love More”**

We craft each dish with your well-being in mind. We seek to know the source of each ingredient and choose direct from Farmer/Grower, Wild, One Animal & Organic whenever possible. To do this, we source our menu from many different suppliers.

We are a scratch kitchen where our prep, dressings, spreads, crackers, dough, pastries, sauces, desserts are made in-house. This requires a team of many chefs throughout the week, seven days a week. Due to this, some dishes may have longer lead times or production constraints. Please be patient & kind with our team and if you are in a hurry, please let your server know. We will do everything possible to accommodate your request.



## SHAREABLE STARTERS

<b>BREAD SERVICE</b>		\$8
<b>SPINACH ARTICHOKE DIP</b>	House Made Spinach Artichoke Dip   House Made Focaccia Bread	\$15
<b>KOREAN CAULIFLOWER</b>	Fried Cauliflower   House Made Korean BBQ Sauce   Green Onion   Sesame Seeds	\$16
<b>BURRATA PLATTER</b>	Burrata Cheese   Roasted Tomatoes   Roasted Garlic   Pesto   Focaccia Bread	\$18
<b>CHIMICHURRI STEAK*</b>	6oz Filleted Flank Steak   House Made Chimichurri	\$20
<b>CRAB CAKES</b>	Dungeness Crab   Cilantro Aioli   Mango Habanero Sauce   Pineapple Salsa	\$28
<b>MEDITERRANEAN CLAMS*</b>	Clams   Capers   Pepperoncini   Garlic   Onion   Lemon   Herbs	\$30
<b>SCALLOPS*</b>	Prosciutto Wrapped Sea Scallops   Lemon, Miso and White Wine Butter Sauce	\$32

## SALADS

<b>TENDRILS SALAD</b> 🌱	Romaine   Red Onion   Cherry Tomato   Avocado   Parmesan Cheese   Red Wine Vinegar	\$16
<b>CHEF SALAD</b>	Romaine   Oven-Roasted Chicken Breast   Red Onion   Bacon   Egg   Tomato   House Made Avocado Ranch	\$20

## ENTRÉES

### *FRESH SEAFOOD*

<b>SHRIMP &amp; GRITS*</b>	Tiger Prawns   Creamy Grits   Bacon   Green Onion   Bell Pepper   White Wine Butter Sauce	\$28
<b>SEAFOOD LINGUINI*</b>	Linguini   Tiger Prawns   Scallops   Clams   Lemon Cream Sauce   Parmigiano Reggiano	\$38
<b>HALIBUT*</b>	Seared Pacific Halibut   Rice & Miso Puree   Root Vegetable Hash   Sake Miso Butter Sauce   Soy Sauce Caviar	\$60

### *LAND*

<b>BOWTIE PASTA*</b>	Bowtie Pasta   Snake River Farm Pork Sausage   Wild Mushrooms   Spinach   Tomato   Parmigiano Reggiano	\$30
<b>LEMON ROSEMARY CHICKEN*</b>	Crispy-Skin Airline Chicken   Herb & Mushroom Orzo   Sundried Tomato & Basil Glaze	\$36

### *STEAK*

<b>NEW YORK*</b>	12 oz Double R Ranch Prime Grade	\$58
<b>FILET MIGNON*</b>	8 oz Snake River Farms Tenderloin	\$68
<b>RIBEYE*</b>	14 oz Double R Ranch Prime Grade	\$78
<b>TOMAHAWK*</b>	(For Two) 32 oz Double R Ranch Bone-in, Prime Grade	\$120

**All Steaks Include** Truffle Mashed Potatoes & Seasonal Vegetables with Choice of Red Wine Demi Glaze or Bourbon Peppercorn Cream Sauce

### *GARDEN*

<b>ENCHILADAS</b>	Guajillo   Tomato   Corn Tortilla   Tofu   Spinach   Onion   Cilantro   Spice	\$30
<b>TOFU KATSU</b>	Cashew   Panko   Tofu   Jasmine Rice   Cabbage Stir Fry   Wild Mushrooms   Coconut Red Thai Curry Sauce	\$34

## DESSERTS

<b>GELATO</b>	House Made	\$12
<b>STRAWBERRY CHEESECAKE</b>	House Made Cheesecake   Strawberry Puree	\$14
<b>FRENCH PRESS COFFEE (for Two)</b>		\$10
<b>HOT CHOCOLATE SERVICE (for Two)</b>	Imported European Style   Real Imported Cocoa   Single Origin	\$18

🌱 Marked items are made without gluten; however, we are not a gluten-free kitchen.  
Please note there is a risk of cross-contamination for these items.

\* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.