Appetizer

Signature French Onion Soup Gratinée 12
Caramelized Sweet Onions, Rich Beef Broth, Sourdough Crouton with Gruyere Cheese

House-Crafted Soup du Jour 11
Chef's Seasonal Soup Prepared with Locally Inspired Ingredients

Charcuterie Board 31
Chef's selection of Artisan Cheeses and Cured Meats, Served with Grilled Bread, Honey Comb, Sliced Apples, Whole-Grain Mustard, Seasonal Preserves & Cornichons

Sonoran Crab Cake with Cactus Caviar 22
Golden-Seared Jumbo Lump Crab Cakes, Sonoran Cactus Caviar & Smoked Chili Remoulade

Southwestern Shrimp Cocktail 19 GF
Chilled Seasoned Shrimp, Roasted Chili Cocktail Sauce with Fresh Citrus & Cilantro

Crispy Fried Pork Belly 17
Slow-Braised Pork Belly, Crisped to Perfection & finished with a Cherry Chipotle Barbecue Glaze

Warm Olives 15 VG
Warm Mediterranean Olive Medley , Marcona Almonds & Toasted Crostini

Salads

Enhance Your Salad
Add Shrimp or Smoked Salmon for 12 & Chicken Breast or Fried Tofu for 6

Burrata & Beets Salad 19 V, GF
Roasted Golden & Red Beets, Arugula, Candied Pistachios & Balsamic Reduction

Elote Caesar 14
Romaine Hearts, Roasted Sweet Corn, Blue Cornbread Croutons, Cotija Cheese with House-Made Southwest Spiced Ceasar Dressing

Mediterranean Entrée Salad 20 GF,V
Chopped Romaine & Baby Spinach, Cucumber, Kalamata Olives, Roasted Red Pepper Chickpeas, Red Onion, Tomato, Feta Cheese, Lemon Vinaigrette

House Salad 11 V
Spring Mix, Cucumber, Vine-Ripened Tomato, Red Onion Blue Corn Crumbles & Prickly Pear Dressing

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*
GF Gluten Free V Vegetarian VG Vegan
Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken. Allergen information for all food available upon request.

OUR SOFTER FOOTPRINT

THE TRUE NATURAL BRANDT BEEF BRAWLEY, CALIFORNIA

Where Food Comes From CARE CERTIFIED

green restaurant ASSOCIATION dineareen.com

Chef's Recommendation

Served with Daily Vegetables

***Charbroiled Petite Filet Mignon** 68 GF*
Charbroiled 6oz Filet, Served with Poblano Cheddar Mashed Potatoes & Red Pepper Demi-Glace

***Peppercorn Crusted Strip Steak** 53 GF*
Peppercorn–Crusted 10 oz New York Strip, Roasted Marble Potatoes & John Shaw Smoked Whiskey Sauce

***Confit Duck Leg with Blueberry Demi** 42*
Slow-Confit Duck Leg, Finished with Blueberry Demi-Glace Cranberry Wild-Rice & Carrot Puree

Main Course

Served with Daily Vegetables

***Lamb Shanks** GF*
Slow braised Lamb Shank in Red Wine, Garlic & Rosemary Sauce Served over Creamy Parmesan Polenta 45

***Columbia River Steelhead Trout** 42*
Seared Steelhead Trout, Citrus Agave Glaze Ancient Grain Pilaf & Cactus Caviar

***Sonoran Chicken with Chipotle Cream** 36 GF*
Grilled Chicken Breasts Topped with Chipotle Cream, Served with Cilantro Lime-Rice, Charred Corn & Cactus Caviar

***Elk Bolognaise** 34*
Slow-Simmered Elk and Tomato Ragu Served over Bucatini with Fresh Mozzarella Shaved Parmesan, Basil & Toasted Garlic Bread

***Cheese Truffle Tortellini** 27 V*
House-Made Butternut Squash-Truffle Cream Cheese Kale, Dried Cranberries, Toasted Walnuts & Shaved Parmesan

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