



## PLATES ~ PETITE

<b>Chef's Choice Hummus</b>	7
Olives tapenade, flat bread crostini	
<b>Roasted Garlic Trio Cheese Bread</b>	5
French roll, balsamic olive oil, fresh garlic	
<b>Vegan Seitan Buffalo Wings</b>	10
Gluten free, carrot, celery with BBQ buffalo sauce	
<b>Mixed Olives</b>	7
Warm mixed olives served with feta cheese and pickled onion with Chef's marinade.	
<b>Chili Lime Soy Fried Chicken</b>	11
Boneless chicken with avocado spicy buffalo sauce.	
<b>Lobster Macaroni Cheese</b>	14
Homemade Macaroni and trio cheeses with fresh lobster meat.	
<b>Crab Artichoke Dip</b>	12
served with homemade crostini.	
<b>Roasted Bone Marrow</b>	14
Garlic, butter, bread crumbs, thyme, parsley with pickled vegetables.	
<b>Trio Spring Rolls</b>	15
Lobster with spicy avocado mayo, Philly Cheese Steak with chipotle aioli and Ground Pork with tomatillo sauce	
<b>Hawaiian Tropical Seafood Ceviche</b>	18
Scallops, prawns, halibut, pickled onion, tomato, plantain chips, fried avocado with cilantro lime passion fruit sauce served in fresh coconut.	
<b>Spicy Ahi Tuna Tartare</b>	16
Served in a spicy sesame miso cone with lime soy vinaigrette with apple, pine nut and mint.	
<b>New Orleans Barbeque Prawns</b>	16
Served with homemade jalapenos corn bread	
<b>Pork Baby Back Ribs</b>	13
Served with French fries, caramelized onion and homemade spicy Mongolian BBQ sauce.	
<b>Grilled Spanish Octopus</b>	16
With canton melon, arugula, roasted bell pepper, cherry tomato, calamari and olives tapenade vinaigrette.	
<b>Trio Chef's Tacos</b>	12
Three tacos of Chicken, Steak and Pork Belly served with white cabbage, carrots, caramelized onion, Kimchi Mayo sauce topped with crumbled feta	
<b>Trio Skewers</b>	15
Chicken, Hangar Steak and Pork Belly skewers served with jicama mango Cole slaw	
<b>Baked Oyster Rockefeller</b>	12
Hama Hama oysters, cream spinach, pancetta, pecorino and bread crumbs	
<b>Pistachio Crusted Foie Gras</b>	25
Artichoke hearts stuffed with Mozzarella, Arugula, caramelized onion, toasted pistachio with apricot	



## OYSTER BAR

½ Dozen 16 - Dozen 30

Served with Bloody Mary Horseradish & Jalapeno Mignonette

<b>Hama Hama</b> , British Columbia, Canada	3.5
<b>Kumamotos</b> , Humboldt Bay, California	4
<b>Marin Miyagis</b> , Tomales Bay, California.	3

## SANDWICHES & BURGERS & MORE...

Sandwiches & Burgers are served with the choice of Fries, Papa Brava or Salad  
We also offer Gluten Free bread option for \$2.

<b>Fried Soy Lime Chicken Sandwich</b>	13
Apple cabbage Cole slaw, Buffalo gorgonzola sauce	
<b>Seitan Lettuce Sandwich</b>	14
Gluten free bread, Vegan mozzarella, butter lettuce, tomato, red onion with Wahio pepper sauce	
<b>Lobster Club</b>	19
Bacon, tomato, avocado, arugula, chipotle mayo served with potato chips.	
<b>Kobe Beef Rossini Burger</b>	28
American Kobe beef burger, Foie Gras, pickled onion, avocado, lettuce, tomato, black truffle cheese and black truffle glaze sauce	
<b>Bistro Burger</b>	14
Fried jalapenos, pickled onion, lettuce, tomato, pepper jack cheese with jalapenos avocado mayo.	
<b>Lamb Burger</b>	15
Cucumber Lemon Tzatziki, rosemary cheddar cheese, lettuce, tomato served in grilled pita served with Greek salad.	
<b>Kobe Beef Sliders</b>	12
American Kobe beef sliders, caramelized onion, pickles, lettuce, cheddar, red bell pepper mayo	
<b>Ahi Tuna Poke Sliders</b>	15
Sriracha mayo mixed tuna poke, ponzu crispy onion, cabbage, and jalapeno aioli	
<b>Homemade Vegetable Spaghetti</b>	20
Zucchini, carrot, mushroom, brussels sprouts in creamy black truffle sauce	
<b>Hangar Steak</b>	32
Served with bakes gorgonzola gnocchi in pecorino cream sauce and lemon spinach salad.	
<b>Bone-In Rib Eye</b>	40
16oz Ribeye served with truffle fries and grilled asparagus topped with brown butter sauce.	

## FLATBREADS

<b>Prosciutto</b>	15
Fig, mascarpone cheese, arugula, red onion and balsamic glaze topped with shaved parmesan	
<b>Homemade Salmon Gravlax</b>	14
Dill, caramelized onion, fennel, grapefruit, creme fraiche and olive tapenade	
<b>Pesto Fried Chicken</b>	13
Leek, avocado, fontina cheese, Napa cabbage with hot gorgonzola sauce.	
<b>Hangar Steak</b>	16
Avocado mash, caramelized onion, mozzarella, arugula w porcini glaze	

## HAPPY HOUR

3pm - 5pm Weekdays Only

<b>Selected Draft Beer &amp; Wine</b>	5
<b>Oysters - each</b>	2
<b>Chef's Selected Flat Bread</b>	7
<b>Root Beer Spice Lamb Ribs</b>	9
<b>Chef's Tacos</b>	9
<b>Pork Baby Back Ribs</b>	10
<b>Bistro Burger</b>	10
<b>Fried Chicken Sandwich</b>	10

## SOUP & SALAD

<b>French Onion Soup</b>	7
Fontina cheese with crostini	
<b>Lobster Bisque Soup</b>	8
Served with Cheese sandwich	
<b>Roasted Beet Salad</b>	12
Pistachio goat cheese stuffing, butter lettuce, tomato, basil, ginger roasted beet yogurt dressing	
<b>Baby Arugula &amp; Mizuna Salad</b>	13
Cara Cara orange, pistachio crusted fried goat cheese, toasted Marcona Almonds with blood orange vinaigrette	
<b>Sesame Crusted Ahi Tuna Salad</b>	16
Cantaloupe Brule, arugula, avocado, cherry tomato, beet, tempura egg, snappy salad with lime soy vinaigrette.	
<b>Hanger Steak Salad</b>	18
Kale, quinoa, avocado, brussels sprouts, cherry tomato, fried pickles, crumbled feta and Thai chili vinaigrette.	
<b>Mary's Ranch Chicken Napa Cabbage</b>	16
Leek, carrot, bacon, mushroom, crispy wonton chips, cherry tomato, feta cheese in ginger soy lime vinaigrette.	

## SIDES

<b>Papa Bravas with Chipotle mayo</b>	5
<b>Garlic Black Truffle Fries</b>	6
<b>Lemon Pepper Fries</b>	6
<b>Brussel Sprouts</b>	7
<b>Artichoke Hearts with Mozzarella</b>	8
<b>Baked Gorgonzola Gnocchi</b>	14
(w pecorino cream sauce)	

## KIDS

<b>Macaroni Cheese</b>	6
<b>Grilled Cheese</b>	6

## CHEESE AND CHARCUTERIE

All cheese and meat served with grilled French Baguette and Chef's Choice accompaniments



<b>Wensleydale W/Apricots</b>	sheep milk - mild - slightly sweet - clean	<b>Prosciutto de Parma</b>	Italian dry-cured ham - mild - delicate
<b>Manchego</b>	sheep milk- firm - 6month aged, flavorful	<b>Spicy Coppa</b>	Seasoned Chili pepper and paprika
<b>Mature Irish Cheddar</b>	Cow milk- smooth - cream - buttery flavor	<b>Sopressata</b>	Tangy - garlicky - peppery
<b>Pecorino Moliuterno W/Truffles</b>	Sheep&goat milk - fragrant - rich - pungent flavor of truffle	<b>Riserva Mortadella</b>	Special blend of seasoning - slowly aged
<b>Humboldt Fog</b>	goat - soft ripened - clean citrus - herbaceous	<b>Dry Salame</b>	Gluten Free - blend of spices - slow cured
<b>Wedge of Brie</b>	soft-ripened - buttery & creamy - mild flavor		

<b>CHEESE ONE</b>	6.5	<b>THREE 15</b>	<b>FIVE 23</b>
<b>MEAT ONE</b>	7.5	<b>THREE 16</b>	<b>FIVE 25</b>

