

Starters

Crispy cauliflower, romesco sauce, parmesan

Trio of Middle Eastern dips, falafel, cucumber, warm pita

Mushroom arancini, black truffle aioli

Shishito peppers a la plancha, charred scallion vinaigrette, cilantro and lime

*Tuna tartare, shiso infused cucumber juice, spicy aioli, diced avocado

Burrata, caramelized onion caponata, grilled bread, pine nuts

Half dozen Capps Island oysters, cocktail sauce, cucumber-chile ceviche

Fresh jumbo lump crabmeat, charred tomatillo, avocado, cilantro, lime

Korean BBQ octopus, seaweed salad, enoki mushrooms, kimchi aioli

Steamed PEI mussels, green harissa, fregola sardi, lemon

Potato leek soup, spring herb puree, shoe string potatoes

Crispy calamari, celery salad, Calabrian chili and lemon aioli

Artisanal cured meats and cheeses, pickled vegetables, grilled bread

Spring vegetable salad, little gem, bacon, ramp green goddess, almonds, beemster

Baby arugula, medjool dates, goat cheese, pistachio, mustard and date vinaigrette

House salad, aged sherry vinaigrette, cucumber, tomato, carrot

Baby kale, caesar dressing, herb croutons, grana padano

Spa salad, chickpeas, avocado, edamame, yogurt herb dressing

Sides

Macaroni and Tillamook cheddar cheese

Black and blue fries, gorgonzola sauce

Grilled asparagus, ramp and pine nut pesto

Steak fries, chimichurri & Grana Padano

Sautéed spinach with garlic

Main Course

EastEnd eggplant parmesan

Garganelli, sweet Italian sausage, ramps, cracked pepper, grana padano

Fresh Tagliatelle "primavera" spring vegetables, arugula pesto, prosciutto

Wild mushroom ravioli, morels, shaved grana padano

Spicy lobster spaghetti, cherry tomatoes, baby arugula

Jumbo shrimp a la plancha, heirloom beans with sofrito, spicy avocado and ramp salad

*Hidden fjord salmon, spring vegetable middle eastern cous cous, herb vinaigrette

Pan roasted halibut, charred and braised leeks, mashed fingerling potatoes watercress puree

Filets of bronzino, black and tan rice, pine nut-apricot brown butter, asparagus, ramp pesto

Amish chicken breast, spring peas, baby carrots and bacon, natural jus

Australian Lamb Chops, grilled asparagus, roasted fingerlings, lamb jus

Grilled Berkshire pork chop, spring vegetable and potato hash, bacon jus

Tacos: grilled skirt steak or crispy cod, rice and beans, pico de gallo

*Niman Ranch chuck burger, beer-cheese sauce, peppadew mayo, lettuce, tomato

Sliced 8 oz. flat iron steak or 24 oz. dry aged ribeye

Steak fries, avocado chimichurri, Grana Padano & wilted spinach

House, Little Gem, Spa, Baby Arugula, Baby kale salads

with Salmon with Chicken with Skirt Steak with Shrimp

Tuesday Night is "Wine Appreciation Night"

50% off all bottles under \$100

25% off bottles \$100 and over

(not valid on holidays)

Executive Chef - Albert DeAngelis

Chef de Cuisine - Foster Lukas

General Manager - Chris Barrett

*consuming raw or undercooked meat, seafood, shellfish, & eggs increases the risk of foodborne illness