

Quick Bites

Iced Shrimp Cocktail 16
spicy cocktail sauce, lemon wedge

Butternut Squash Bisque 11
coconut milk, arugula, preserved lemon vinaigrette

Jalapeno-Bacon Wrapped Dates 18
garlic-herb Boursin cheese stuffed, candied pecans, lemon dressed greens, balsamic reduction

*Honey-Soy Chicken Wings 14
thai chili essence, cucumber-carrot slaw, wakame

Small Plates

Spicy Tuna Taco 24
fresh ahi tuna tartare, avocado, cucumber-carrot slaw, sriracha aioli, sesame, crispy nori shell

*Garbanzo Crusted Calamari 15
tender squid, rock shrimp, pepperoncini, watercress, radicchio, served with whole leaf hop aioli, black garlic vinaigrette

Baby Spinach & Blueberry Salad 14
farm fresh goat cheese, candied walnut, coconut, roasted shallot vinaigrette

Lantern Bay Salad 13
glazed pecans, feta cheese, cucumber, tomato, champagne vinaigrette

Watermelon Panzanella Salad 14
baby kale, ricotta salata, cucumber, red onion Italian red pepper, crystalized basil, radish

Toy Box Crouton Caesar 14
julienne romaine, shaved parmesan seasoned croutons, Spanish anchovies, house-made Caesar dressing

Salad Additions

Herb grilled chicken 8 sauteed shrimp 10
Scottish salmon 11 skirt steak 14 seared ahi 15



Big Plates

*Signature Pig & Fig Burger 19
aged new zealand white cheddar, pig & fig jam, jalapeño bacon, pickled shallots, tarragon aioli, fresh arugula, potato roll, served with seashore fries

Muffaletta Roulade 17
parmesan cream, curded Italian meats, baby green olive salad

*Herb Char-Grilled Skirt Steak 28
trio of confit potatoes, heirloom baby tomato, ricotta salata, baby arugula, burnt lemon

Yellow Tomato Crab Carpaccio 24
avocado, heirloom tomatoes, basil oil, pea shoots, crispy celery root, Meyer lemon vinaigrette

Char-Grilled Cauliflower Steak 16
pistachios, olives, capers, red onion, pine nuts, gremolata. sweet drop peppers, balsamic and extra virgin olive oil

Foraged Wild Mushroom Cavatelli 19
smoked porcinis, char-grilled vegetable jus, ricotta cheese, julienne spinach

*Grilled Chicken Sandwich 17
pepperoncini, provolone, pesto aioli hydro-watercress, served on toasted focaccia bread with onion rings

*Chef Kim's Soy Glazed Salmon 29
beet chimichurri, baby bok choy, soba noodles

Cheddar Trio Melt 16
aged, smoked, and extra-sharp New Zealand cheddars, served on griddled country artisan champagne, with rustic tomato basil soup

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk*