



APPETIZERS

FRIED CALAMARI	22
seasoned and flash fried calamari, shrimp and shishito peppers, served with sambal aioli	
AHI TUNA TARTAR	24
chopped ahi tuna marinated in cilantro ginger ponzu, fresno chili, sesame seeds, avocado crema, wontons	
SHISHITO PEPPERS	16
flash fried peppers topped with sweet soy glaze, micro cilantro, black and white sesame seeds	
BRUSSEL PETALS	19
crisp flash fried brussel petals, warm apple cider glaze topped with green apples, almonds, Petit Basque Cheese	
TRUFFLE FRIES	15
julienne cut fries tossed in white truffle oil, salt, parsley, served with remoulade	

OYSTERS	25
1/2 dozen of assorted Kumamoto and Kumiai oysters served with cocktail sauce and mignonette	
EDEN SHRIMP	18
seasoned flash fried shrimp served with jalapenos, cilantro, soy sauce	
ROASTED MICRO CAULIFLOWER	16
tahini sauce, red pepper flakes, mint	
WILD MUSHROOM FLATBREAD	26
housemade flatbread with a creamy roasted garlic sauce, fresh mushrooms, mozzarella cheese, aged parmesan cheese and arugula	
BLACK TRUFFLE FLATBREAD	31
housemade flatbread topped with truffle pomme puree and fresh summer truffle shavings	

SOUP AND SALAD

COCONUT CURRY SOUP	13
red coconut curry soup with shrimp, cilantro, fresh lime juice, fresno chilis	
PASSIONFRUIT BEET SALAD	18
roasted beets, edamame puree, passionfruit, crushed pistachio	

EDEN GREEK	19
heirloom tomato, olive, cucumber, red onion, herbs feta mousse, lemon dressing	
CHOPPED CAESAR	17
crisp chopped romaine tossed in caesar dressing, espelette chili, aged parmesan, brioche croutons	

add side marinated chicken 9 | add side seasoned shrimp 12

MAIN COURSE

TRUFFLE PASTA	39
fresh tagliatelle tossed in garlic truffle sauce, topped with fresh summer truffle shavings	
CACIO E PEPE	24
fresh spaghetti in buttery parmesan sauce with fresh cracked pepper	
FETTUCCHINI ALFREDO	28
fresh pasta tossed in creamy alfredo sauce with parsley, shallots, aged parmesan foam	
<i>add side marinated chicken 9 add side seasoned shrimp 12</i>	
PAN SEARED BRANZINO	39
calabrian chili butter, fennel, kumquat, chimichurri, almonds	
RIB CHOP	54
14 oz grilled bone-in Ribeye steak with compound butter	
PRIME FILET MIGNON	59
8 oz USDA Prime fillet steak	
TOMAHAWK FOR TWO	185
32 oz bone-in USDA Prime Tomahawk steak served with a side of chimichurri sauce and herb compound butter *limited availability	

FROM EDEN BURGER BAR

BLACK LABEL	30
Eden's premium patty stuffed with truffle onion confit topped with aged cheddar, crispy potato strings, fresh black truffle shavings, truffle garlic aioli, salt and pepper brioche bun	
FIREHOUSE	26
House blend angus beef patty, habanero jack cheese, applewood smoked bacon, giardiniera, field tomato, avocado crema	
FIG	26
house blend angus beef patty, sundried tomatoes, crispy prosciutto flakes, smoked gouda, lemon basil aioli, fig & olive tapenade	
ROYAL BLUE BURGER	26
house blend angus beef patty, applewood smoked bacon, marbled blue jack cheese, arugula, field tomato, remoulade	
CRISPY CHICKEN	26
Crispy chicken fillet, habanero jack cheese, cilantro pickled slaw	

SIDES : STEAK FRIES 10 | SPICED CARROTS, maple glaze, lemon yogurt 13 FINGERLING POTATOES ,romesco sauce 12

DESSERT

BROWNIE SUNDAE	19
Ghiradelli chocolate brownie, served with vanilla ice cream, covered with chocolate dome that is melted table side with hot fudge	

CREME BRULEE	15
lavender vanilla bean custard caramelized sugar topped with mixed berries	
BREAD PUDDING	17
house-made breadpudding with vanilla ice cream	

An 18% service charge will be added to all checks over \$300

All reservations are limited to 2 hour seating. All walk-in and stand-by guests are offered a 90-minute time slot. ALL RULES AND GUIDELINES ARE SUBJECT TO CHANGE WITHOUT NOTICE

NO SUBSTITUTIONS

Eating raw or undercooked shellfish, eggs or meat increases the risk of food-borne illnesses. Not all ingredients are listed on the menu. Please inform your server of any food allergies. PRICES MAY CHANGE WITHOUT NOTICE.