DINNER

Daily 5:00 pm - 10:00 pm

MEZZE TO BEGIN

Lebanese Hummus · 19
Silky Chickpea Purée, Marinated Olives, Za'atar, Warm Pita, Lemon Olive Oil
Allergens: Gluten, Dairy, Sesame

Shishito Peppers · 16
Tempura Peppers, Tamari-Citrus Glaze, Bonito, Lemon
Allergens: Soy, Fish

Mussels Marinière · 24
Steamed Mussels, Garlic, Shallot, White Wine, Sumac, Za'atar, Grilled Bread
Allergens: Shellfish, Gluten, Sesame

Seared Bluefin Tuna · 24
Goma Shio–Crusted Tuna, Jalapeño, Lemon Oil, Soy
Allergens: Seafood, Soy, Sesame

Coastal Herb Crab Cake · 23
Lump crab, coastal herb blend, and citrus, gently bound and seared. Served with a lemon and sundried tomato rémoulade and fresh herb salad.
Allergens: Seafood

Mediterranean Meatballs · 21
House Meatballs Braised in Tomato, Parmesan, and Grilled Baguette
Allergens: Gluten, Dairy, Egg

Steak Tartare · 24
Hand-Cut Beef, California Chili Vinaigrette, Cornichons, Crispy Capers

Shrimp Tomato Harissa Cocktail · 18
Chilled Poached Shrimp, Lemon
Allergens: Shellfish

Chef's Signature

FROM THE SEA

Ora King Salmon · 28
Shaved Fennel, Citrus, Fennel tops

Chilean Seabass · 42
Sweet Corn Puree, Brown Butter, Herbs

Mediterranean Branzino · 49
Whole Butterflied Branzino, Tomatillo Relish, Blistered Tomatoes

Recommended Wine Pairing
Fess Parker Ashley's Vineyard Chardonnay 2023
Post & Beam by Far Niente Chardonnay 2023
Paco & Lola Albariño 2023
Mesa Giunco Vermentino di Sardegna

FROM THE GRILL

All proteins are served à la carte.
Chef Recommends: cooking temperature to be Medium Rare.

8 oz American Wagyu Rib Cap · 62
Famers Bitter Greens

18 oz New York Steak · 48
Confit Garlic, Roasted Tomato

16 oz Bone-In Prime Ribeye · 58
Confit Pearl Onions, Green Pepper and Garlic

8 oz Filet Mignon · 38
Charred Tomato

Jidori Half Chicken · 28
Confit Garlic, Charred Lemon

Recommended Wine Pairing
Barnett Vineyards Cabernet Sauvignon 2022
Oberon Cabernet Sauvignon 2022
Heitz Cabernet Sauvignon 2020
Les Cadrans de Lassègue St-Émilion GC 2020
La Cuadrilla 2022

SAUCE

Add chimichurri · 4 / Green peppercorn sauce · 5 / Port demi · 6

MARKET GREENS

Jana Salad · 16
Baby Greens, Radish, Red Onion, Heirloom Tomato, Sherry Vinaigrette

Beet Salad · 15
Roasted beets, beet-top pesto, sesame-ginger vinaigrette, candied walnuts, goat cheese.

Classic Caesar · 17
Romaine Hearts, Herb-Garlic Crumbs, Parmesan, Creamy Lemon-Anchovy Dressing
Allergens: Gluten, Dairy, Egg, Fish

FROM THE MILL

Lemon Pappardelle · 18
Seasonal Vegetables, Lemon Oil, Herbs, Parmesan Cheese

Rigatoni Bolognese · 20
House Bolognese Sauce, Parmesan Cheese

Recommended to pair with Girlan "Indra" Sauvignon Blanc 2023, Mesa Giunco Vermentino di Sardegna, Renato Ratti Langhe Nebbiolo 2022, La Gerla Brunello di Montalcino 2018.

FOR THE TABLE

Pomme Puree · 8.50
Allergens: Dairy

Creamed Spinach · 8
Allergens: Dairy, Gluten

Grilled Aspargus · 8

Roasted Rainbow Carrots · 8
Whipped Feta, Lemon Oil
Allergens: Dairy

Mac & Cheese · 12
Aged Cheddar, Parmesan, Toasted Crumbs
Allergens: Gluten, Dairy

Please note: Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting all needs. If you have a food allergy, please speak to the manager, chef, or your server.