



RAW BAR

OYSTERS* <i>atlantic and pacific 6/12 pc</i>	15/27
SHRIMP COCKTAIL 4 PC	18
HAMACHI JALAPEÑO CRUDO* <i>radish, truffle ponzu</i>	14
YELLOWFIN TUNA TACO TRIO* <i>yuzu guacamole, garlic yogurt, red fresno salsa, wonton tortilla</i>	17
SASHIMI MORIAWASE* <i>changes daily</i>	MK

DAILY BENTO BOX*

<i>chef's selection of sushi, seaweed salad and japanese pickles</i>	22
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SOUP

CHEF'S SOUP DU JOUR CUP/BOWL	6/10
FRENCH ONION SOUP <i>crostini, gruyère cheese</i>	11

SALAD

MIXED GREENS <i>marinated dried cranberries, sherry vinaigrette, maple-pecan granola, goat cheese</i>	12
THE CAESAR <i>parmigiano reggiano, sun-dried tomato croutons</i>	11
ICEBERG WEDGE <i>creamy moody blue cheese, bacon, house smoked beets, tomato, red onion</i>	12

SIGNATURE ROLLS

CURRY COCO SHRIMP ROLL <i>coconut-curry sauce, chives</i>	16
YUZU MISO SALMON* <i>avocado, cucumber, pineapple salsa</i>	16
SURF-N-TURF* <i>wagyu tataki, lobster, avocado, kimchi purée</i>	22
FISH-N-CHIPS* <i>spicy yellowtail, avocado, potato crisp, red chile tartar sauce</i>	16

SUSHI ROLLS

CRAB AVOCADO*	10
SPICY TUNA*	10
SALMON AVOCADO*	9
SPICY SALMON*	10
YELLOWTAIL SCALLION*	9

<i>MR</i> CHOPPED <i>bacon, egg, gruyere cheese, tomato, cucumber, radish, sweet onion vinaigrette</i>	12
BABY KALE <i>strawberries, candied pistachios, strawberry vinaigrette, french feta</i>	12
ASIAN <i>crispy taro root, rice noodles, carrots, cucumbers, jicama, diakon radish, tomatoes, bell pepper, asian pear, pickled red onion, peanuts, cilantro, plum-mango dressing</i>	13

ADD: CHICKEN 8, FAROE ISLAND SALMON* 15, CHILLED SHRIMP 15, STEAK* 18

MUSHROOM "BOLOGNESE" SPAGHETTI <i>tomato, porcini cremini mushrooms, basil ricotta, handmade pasta</i>	22
GINGER-SESAME GLAZED FAROE ISLAND SALMON <i>coconut sweet potato pureé, shiitake mushrooms, parsnips, scallions</i>	22
LUMP CRABCAKE <i>torn herb salad with pickled vegetables</i>	20
RAINBOW TROUT <i>butternut squash, wild grain rice, currants, marcona almonds, sweet onion cream</i>	22
SEARED YELLOWFIN POKE BOWL* <i>sesame crusted, wakame slaw, sushi rice, pineapple salsa, avocado, jalapeño pepper</i>	26
ROASTED BUTTERNUT SQUASH <i>ras el hanout spice, stuffed with wild grain rice, scallions, broccolini, and parsnips finished with coconut sweet potato pureé and marcona almonds (vegan)</i>	18

BREAST OF BELL & EVANS CHICKEN <i>"TUSCAN STYLE" rosemary-garlic-lemon jus, roasted potatoes and peas</i>	18
SNAKE RIVER FARM WAGYU SKIRT STEAK* <i>chimichurri, frites</i>	36
FILET MIGNON* <i>6/8 oz.</i> <i>whipped potatoes, baby carrots, peppercorn sauce</i>	42/48
MARBLE BURGER* <i>allen brother's special grind, adam's reserve cheddar, bacon, pub sauce, grilled onions, lettuce, fries</i>	20
BUTTERMILK FRIED CHICKEN SANDWICH <i>spicy aiolo, lettuce, tomato, pickles, house-made chips</i>	16
DUCK CONFIT BAO BUNS <i>korean bbq'd, mango drizzle, asian slaw, peanuts</i>	18

WHITE WINES BY THE GLASS

CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	13
CAPE MENTELLE SAUVIGNON/SEMILLION, MARGARET RIVER, AUSTRALIA	12
SILVERADO, SAUVIGNON BLANC, YOUNTVILE, NAPA VALLEY	13
DROUHIN VAUDON, CHABLIS, JOSEPH DROUHIN, FRANCE	15
DR LOOSEN "BLUE SLATE" RIESLING, GERMANY	12
MATHILDE CHAPOUTIER, ROSE, GRAND FERRAGE, PROVENCE, FRANCE	12
LIVIO FELLUGA, PINOT GRIGIO, ROSAZZO, ITALY	14
SMOKE TREE CHARDONNAY, SONOMA COUNTY, CALIFORNIA	12
STAG'S LEAP WINE CELLARS "KARIA" CHARDONNAY, NAPA, CALIFORNIA	16
CLOS DU VAL CARNEROS, ESTATE CHARDONNAY, CARNEROS, NAPA, CALIFORNIA	20

RED WINES BY THE GLASS

PATZ & HALL, PINOT NOIR, SONOMA, CALIFORNIA	23
THE CALLING, PINOT NOIR, RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA	20
NEWTON SKYSIDE CLARET, RED WINE, SONOMA, CALIFORNIA	12
FERRARI-CARANO, MERLOT, SONOMA COUNTY, CALIFORNIA	12
CLOS DE LOS SIETE, MALBEC, MENDOZA, ARGENTINA	12
STAGS LEAP ARTEMIS, NAPA, CALIFORNIA	35
ARROWOOD, CABERNET SAUVIGNON, SONOMA, CALIFORNIA	12
OBERON, CABERNET SAUVIGNON, NAPA, CALIFORNIA	14
PRISONER WINE COMPANY "THORN", MERLOT, OAKVILLE, CALIFORNIA	23
QUILT BY CAYMUS, CABARNET SAUVIGNON, NAPA, CALIFORNIA	16
HESS COLLECTION "ALLOMI" CABERNET SAUVIGNON, NAPA, CALIFORNIA	20
BETZ RED BLEND "CLOS DE BETZ", COLUMBIA VALLEY, WA	29
TENUTA S. GUIDO "LE DIFESE", BOLGHERI, IT	23
CAYMUS SPECIAL SELECT CABERNET SAUVIGNON, NAPA, CALIFORNIA	40

LUNCH MENU

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish & Eggs May Increase Your Risk of Foodborne Illness

* Item served raw or undercooked