

## HORS D'ŒUVRES

|  |                     |
|--|---------------------|
| <b>CHEERS FOR THE TABLE</b>                        | <b>2 per person</b> |
| a little liquid aperitif to get your night started |                     |
| <b>SHRIMP COCKTAIL</b>                             | <b>16</b>           |
| old bay, ryan's cocktail sauce                     |                     |
| <b>STEAK TARTARE *</b>                             | <b>14</b>           |
| peppercorn aioli, ciabatta                         |                     |
| <b>FRENCH ONION DIP</b>                            | <b>9</b>            |
| good potato chips                                  |                     |
| <b>DEVILED EGGS</b>                                | <b>9</b>            |
| bacon jam, dill                                    |                     |
| <b>BREAD SERVICE</b>                               | <b>9</b>            |
| 9-grain, ciabatta, maître de butter                |                     |

## SUPPER TIME

|   |           |
|---|-----------|
| <b>CRISPY CHICKEN BREAST</b>  | <b>28</b> |
| potato purée, carrot, wild mushroom, sambal                         |           |
| <b>BUTTERNUT SQUASH</b>   | <b>26</b> |
| tempeh, smoked apple broth, cauliflower                             |           |
| <b>RABBIT &amp; DUMPLINGS</b>                                       | <b>29</b> |
| sherry-mustard broth, bacon, spinach                                |           |
| <b>BLACK TIGER SHRIMP</b>   | <b>33</b> |
| scallion rice, snap peas, charred onion dashi                       |           |
| <b>WHOLE TROUT</b>  | <b>35</b> |
| cauliflower, almond, brown butter, capers                           |           |
| <b>NICHIYOBI RANCH BURGER</b>                                       | <b>19</b> |
| over-night tomato, bibb lettuce, white cheddar, secret sauce, fries |           |

## FROM THE GRILL

|   |           |
|---|-----------|
| <b>LAMB CHOPS</b>                           | <b>36</b> |
| coffee crusted, broccolini, pomegranate jus |           |
| <b>10oz FLATIRON</b>                        | <b>39</b> |
| porcini rub, bordelaise, onion-shimeji jam  |           |
| <b>8oz FILET MIGNON</b>                     | <b>52</b> |
| béarnaise, arugula                          |           |

## STARTERS

|  |           |
|--|-----------|
| <b>BUTCHER BOARD</b>   | <b>19</b> |
| salmon rillettes with chive<br>country terrine with onion jam<br>smoked sausage with apple mostarda<br>toast, mustard, pickles |           |
| <b>WEDGE SALAD</b>   | <b>13</b> |
| buttermilk vinaigrette, nueskes bacon,<br>cherry tomato, bay bleu cheese   |           |
| <b>VALLEY SALAD</b>  | <b>14</b> |
| avocado, goat cheese, pistachio, pickled beet,<br>green goddess vinaigrette  |           |
| <b>ROASTED CARROT SOUP</b>   | <b>9</b>  |
| lime crema, candied walnut, cilantro   |           |

## PASTA

|   |           |
|---|-----------|
| <b>BOLOGNESE RIGATONI</b>   | <b>28</b> |
| boursin, bread crumb  |           |
| <b>LOBSTER STROZZAPRETI</b>                                       | <b>34</b> |
| butternut squash, fennel, sage<br><i>(vegan option available)</i> |           |

## SIDES

|   |          |
|---|----------|
| <b>CRISPY BRUSSELS</b>                      | <b>7</b> |
| sorgham vinaigrette, pomegranate            |          |
| <b>ROASTED CARROTS</b>                      | <b>6</b> |
| salsa verde, harissa yogurt, raisins, pecan |          |
| <b>SMASHED POTATOES</b>                     | <b>7</b> |
| mornay, hotel spice                         |          |
| <b>OYSTER MUSHROOMS</b>                     | <b>9</b> |
| smoked celery root, pecan gremolata         |          |
| <b>MACARONI AU GRATIN</b>                   | <b>8</b> |
| parmesan, sharp white cheddar               |          |

*There's always  
room for dessert.*