

## HORS D'ŒUVRES

LIONS MANE "CRAB" CAKE fennel apple slaw and mustard remoulade	13
HAMACHI CRUDO yuzu, finger lime, cucumber, radish, jalapeno	20
STEAK TARTARE * peppercorn aioli, ciabatta	14
SPINACH ARTICHOKE DIP good potato chips	9
DEVILED EGGS bacon jam, dill	9

## SUPPER TIME

KIMCHI HALF CHICKEN smoked cabbage, pickled radish, sushi rice, kimchi velouté	40
BUTTERNUT SQUASH sesame tofu, maitake mushrooms, cauliflower, fennel, cashew, green apple	26
ROASTED PORK PORCHETTA braised fennel, polenta, beurre rouge	35
STEELHEAD TROUT cauliflower, smoked carrot dashi, roasted nuts, brown butter	35
NICHIYOBI RANCH BURGER over-night tomato, bibb lettuce, white cheddar, secret sauce, fries	20

## FROM THE GRILL

LAMB CHOPS broccolini, onion jam, curry oil	38
12oz STRIP STEAK choice of chimichurri, mushroom beurre monté, or bordelaise *each additional \$3.00	44
8oz FILET MIGNON béarnaise, arugula	52
BRAISED SHORT RIB Demi-glace, blackberries, roasted carrots	38

## STARTERS

WEDGE SALAD buttermilk vinaigrette, nueskes bacon, cherry tomato, bay bleu cheese	13
VALLEY SALAD avocado, goat cheese, pistachio, pickled beet, green goddess vinaigrette	14
GAZPACHO ANDALUZ cucumber, goat cheese, cilantro	11
BREAD SERVICE 9-grain, ciabatta, maître de butter	7

## PASTA

BOLOGNESE RIGATONI boursin, bread crumb	32
LOBSTER BUCATINI white wine butter sauce, spanish chorizo, cherry tomato, sourdough, micro arugula	34
THAI CURRY TAGLIATELLE itachi cucumbers, cherry tomato and thai basil	25

## SIDES

CRISPY BRUSSELS white miso, yuzu pickles	8
SMASHED POTATOES mornay, hotel spice	8
OYSTER MUSHROOMS burnt onion, pepitas, soy bok choy`	11
MACARONI AU GRATIN parmesan, sharp white cheddar	11

*There's always  
room for dessert.*