



DINNER

STARTERS

SOUP OF THE DAY
chef's daily selection 10

CITRUS FENNEL MARINATED
OLIVES 9

SMOKED BEETS
labneh, pistachios, chermoula herb sauce,
lemon, tahini 16

SPINACH & ARTICHOKE DIP
tortilla chips 18

BROWN BUTTER BRUSSELS SPROUTS
pedro jimenez sherry vinegar, smoked paprika
yogurt, hazelnuts 14

CHILLED SMOKED PEEL & EAT
SHRIMP
horseradish, cocktail sauce, lemon 22

CRAB CAKE
jumbo lump crab served with green onion tartar
sauce 20

AHI TUNA TARTARE
sushi grade ahi tuna, avocado, persian
cucumber, white soy ponzu, taro chips 22

CHEESE & CHARCUTERIE BOARD
choice of three 24
choice of six 48

SALADS

CLASSIC CAESAR
crisp romaine, traditional caesar dressing, herb
croutons, reggiano parmesano 15

KALE
dried cranberries, toasted almonds, cypress hill
bermuda triangle goat cheese, pickled red onion,
red wine vinaigrette 15

ENTREES

ALASKAN HALIBUT
mashed potatoes, baby carrots, asparagus,
fennel, creamy saffron sauce 36

CRISPY SKIN PAN SEARED SALMON
served with farro, spinach, butternut squash and
grilled asparagus 30

CAULFIELD'S BURGER
sharp cheddar, onion jam, heirloom tomato,
shredded lettuce, special sauce, brioche, french
fries 20
add pt reyes blue cheese, bacon or egg +3

RED WINE BRAISED SHORT RIB
mashed potatoes, roasted carrots, cipollini onion
30

JIDORI ROASTED HALF CHICKEN
mashed potatoes, roasted brussels sprouts 32

SKIRT STEAK
mashed potatoes, broccolini, italian salsa verde
38

SIDES

FRENCH FRIES 12

TRUFFLE MAC N' CHEESE 15

GRILLED ASPARAGUS 10

MASHED POTATOES 9

Consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*A 3% charge is added to all checks to cover a large portion of full health care benefits for our employees.
Thank you for supporting a healthier and happier staff. If you would like this charge removed, please let us know.*