



SOUPS

LOBSTER BISQUE	18
FILET MIGNON CHILI	16

We strive to use the freshest and highest quality ingredients available. All of our produce is sourced from within 150 miles of the restaurant, and we are proud to feature products from Skuna Bay, Mary's Farm, Snake River Farms, Drake Family Farm, Santa Maria, Bianco di Napoli, Harry's Berries, Babes Farm, and Suzie's Farm.

SOCIAL

MEATBALLS AL FORNO (3 ea) kobe meatballs with garlic toast	20
CRAB CAKE (6 oz.) sweet corn relish, arugula, remoulade	32
SHRIMP COCKTAIL (5 ea.) served with basil aioli and cocktail sauce	27
EDAMAME wok-seared, ponzu sauce, garlic, lime sea salt	14
BURRATA+BRUSSELS crispy brussel sprout leaves, whipped burrata, huckleberry balsamic, herb oil lemon pepper salt	20
DEVILED EGGS (GF)(4ea) hummus mousse, pickled serrano chilies, candied applewood bacon, truffle vinaigrette	14
AHI TOWER* sashimi-grade ahi tuna, avocado, sushi rice, toasted macadamia, cucumber, edamame, watermelon, green + red onion, wontons, sriracha aioli, asian vinaigrette, tobiko roe	26
ASPARAGUS FRIES polenta + panko crusted, tzatziki ranch, chipotle ranch	16
CALAMARI FRITTI herb crusted, spicy marinara, roasted garlic basil tar tar, grana padano, fried shishito peppers, pickled fresnos	21

SALADS

BEET & BLOOD ORANGE SALAD (GF) red leaf + wild kenter arugula, fresh mint, goat cheese, pepita, honey citrus vinaigrette	17
AHI SALAD furikake seared Ahi Tuna, napa cabbage, red cabbage, cucumber, carrots, avocado, cashews, fried wontons, sesame seeds, Asian vinaigrette	36
HOUSE (GF) santa maria mixed lettuce, candied pecans, goat cheese, strawberries, raspberries, white balsamic vinaigrette	17
CAESAR SALAD romaine hearts, crispy capers, baby heirloom tomato, parmigiano reggiano, caesar dressing	15
WEDGE (GF) baby iceberg, applewood smoked bacon, red onion, point Reyes bleu cheese, tomato, balsamic reduction hard-boiled egg, roasted-pasilla bleu cheese dressing	17
SANTA MARGARITA CHOPPED (GF) santa maria mixed lettuce + Napa cabbage, red onion, bacon chopped egg, almonds, white cheddar, honey mustard bacon vinaigrette	16
CHOPPED ARUGULA red leaf + wild kenter arugula, charbroiled organic chicken breast, smoked gouda avocado, chopped almonds, apple, celery, citrus vinaigrette, pomme frites	24

BOWLS & PASTA

PALEO BOWL* (GF) organic roasted vegetables, marcona almonds, avocado, mixed greens, champagne vinaigrette	25
organic chicken breast	32
skuna bay salmon	
NATURAL BOWL (GF) (V) cauliflower rice, sautéed swiss chard + greens, sweet potato, avocado, cucumber, pickled beet, fried chickpeas, baby heirloom tomato, pistachio, tahini turmeric sauce	22
BEEF STROGANOFF* pappardelle, red wine reduction, filet mignon, mixed mushrooms, whole grain dijon, grain dijon, crème fraîche, crispy onions	29
BOLOGNESE bucatini, spicy italian sausage + kobe beef ragù, roasted bianco di napoli tomato, micro basil and parmigiano-reggiano	24

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
(GF) = Gluten Free (V) = Vegan

PRIME STEAKS & CHOPS

6 OZ. FILET MIGNON	52
8 OZ. FILET MIGNON	58
10 OZ. FILET MIGNON	62
10 OZ. SKIRT STEAK	50
14 OZ. NEW YORK STRIPLOIN	60
16 OZ. BONE-IN RIBEYE	70
16 OZ. BONE-IN FILET	95
32 OZ. TOMAHAWK	150
6 OZ. FILET MIGNON <i>australian wagyu</i>	70
12 OZ. NEW YORK STRIP <i>australian wagyu</i>	75
12 OZ. AUSTRALIAN COLD WATER LOBSTER	95
14 OZ. BONE-IN DUROC PORK CHOP	38

all steaks seasoned + broiled at 1200 degrees finished with house-made merlot butter

ADD ON'S

caramelized onion (3)

sauteed mushrooms (5)

pt. reyes bleu cheese (6)

oscar style (20)

6 oz. maine lobster tail (30)

& SAUCES

"on the house"

bleu cheese

chimichurri

brandy peppercorn

béarnaise

MAINS

CHILEAN SEA BASS* <i>8 oz. pistachio crust, spinach risotto & vanilla bean beurre blanc</i>	65
SURF & TURF <i>6 oz lobster tail and a 10 oz ribeye medallion served with truffle mashed potatoes, grilled asparagus, au jus cabernet reduction</i>	120
SEARED SCALLOPS <i>3 scallops served with three cheese risotto, lemon beurre blanc, baby carrots, and citrus caviar</i>	55
SKUNA BAY SALMON* <i>8 oz. (GF) pesto macadamia crusted, pomegranate caviar, white ginger rice, cranberry gran marnier</i>	40
BRAISED SHORT RIBS <i>garlic mashed potatoes, green beans, carrots, & cabernet au jus</i>	40
DOUBLE AIRLINE CHICKEN BREAST <i>(GF) roasted and served with garlic mashed potatoes, carrots and a wild mushroom sauce</i>	26

BURGERS & SANDWICHES

THE ULTIMATE O.C. CHEESEBURGER* <i>1/2 lb. proprietary blend patty, tillamook cheddar pickles, caramelized onions, avocado, bacon, lettuce, tomato, house dressing, brioche bun + pomme fries</i>	22
HOUSE-MADE VEGGIE BURGER <i>organic black bean + corn vegan patty, tomato, guacamole, Monterey Jack cheese, house dressing, onion straws, mixed greens, brioche bun + pomme fries</i>	20
SOURDOUGH STEAK SANDWICH* <i>shaved prime rib, caramelized onions, serrano aioli tillamook monterey jack, au jus, toasted sourdough + pomme fries</i>	25

FOR THE TABLE

POMME OR YAM FRIES	12
ONION RINGS	14
ROASTED GARLIC MASH	13
CREAMED CORN	14
SAUTEED BROCCOLINI	16
SAUTEED MUSHROOMS	13
BLISTERED GREEN BEANS <i>chili flakes</i>	13
TRUFFLE MAC N' CHEESE	15
SUNDRIED TOMATO RISOTTO	15
JALAPEÑO POTATO AU GRATIN	16

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