

# Wild Game Week!



## Wild Mushroom Soup

Dandelion Drizzle 9/11

## Pan Roasted Dungeness Crab Cakes

Tangerine-Orange Salsa, Corn, Avocado, Wild Arugula, Blood Orange Vinaigrette 20

## House Smoked Wild King Salmon

Wild Arugula, Mustard Vinaigrette, Crispy Potato Leek Cake, Lime Crème Fraiche, Capers 19

## Wild Boar Green Chili

Jalapeño Cornbread, Black Beans, Poblano Pepper, Pico De Gallo, Lime Crème Fraiche 27

## Duck Confit & Wild Boar Sausage Cassoulet

Mayocoba Beans, Kale, Carrots, Garlic & Onion Bread Crumbs 36

## Cabernet Braised Buffalo Short Ribs

Buttermilk Mashed Potatoes, Root Vegetable Medley, Thyme & Sage Reduction 39

## Oven Roasted Rack of Venison

Butternut Squash & Potato Gratin, Brussels Sprouts, & Asparagus Medley, Huckleberry Cabernet 43

## Small Plates & Salads

**Healthy Garden Fries** – Green Beans, Sweet Potatoes, Red Onions, Brussels Sprout, Chipotle Aioli, Sambal Sweet Chili Sauce 16

**Buttermilk Battered Calamari** – Green Beans, Red Onions, Chipotle-Cilantro-Lime Aioli 18

**Petaluma Chicken Empanadas** - Achiote Marinated Chicken, Black Bean Puree, Avocado, Lime Crème Fraiche, Queso Fresco 17

**Wild Mushroom Flatbread** – Spinach, Kale, Parmesan Cheese, Sky Hill Goat Cheese, White Truffle Oil 17

**Sesame Encrusted Ahi Tuna** - Asian Slaw, Ginger, Crispy Wonton Toast, Sesame Soy Dressing, Wasabi-Cilantro Aioli 19

**Cajun Wild Mexican Shrimp** – Chipotle, Ancho, Paprika, Cayenne, Garlic & Mustard - Served with Focaccia Bread 18

**Fresh Dungeness Crab Louie** - Romaine, Avocado, Green Beans, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 23/34

**Chinese Chicken** - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almond, Crispy Wontons, Sesame Soy Dressing 18/23

**Pear, Pomegranate, & Persimmon Salad** – Wild Arugula, Blue Cheese, Candied Pecans, Red Onions, Light Curry Vinaigrette 18

**Classic Caesar**- Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 13/18

*Add to any salad - Grilled Chicken 11 - Grilled Prawns 12 - Beer Battered Prawns 12 - Scallops 13 - Fresh Dungeness Crab Meat 14*

## Mains

**Pan Seared Sea Scallops** – Cauliflower-Potato Puree, Orange Salsa, Vegetables Medley, Meyer Lemon Caper Butter Sauce 39

**Pan Roasted Ora King Salmon** – Buttermilk Mashed Potatoes, Tangerine Salsa, Soy-Honey Glaze, Lemon-Grass Verbena Nage 38

**Grass Fed 6oz Filet Mignon** – Buttermilk Mashed Potatoes, Sautéed Green Beans, Crispy Onions, Merlot Reduction 43

*Surf ‘&’ Turf Style - choice of: 3 each Grilled Prawns 9 – 3 each Pan Seared Scallops 10 – 3 oz Fresh Dungeness Crab Meat 10 –*

**Lemon Thyme Vegetable Risotto** – Butternut Squash, Roasted Carrots, Sweet Corn, Arugula, Sky Hill Goat Cheese 28

*Additions - Grilled Chicken 11 - Grilled Prawns 12 - Scallops 14 - Fresh Dungeness Crab Meat 14 - Flat Iron Steak 18 - Filet Mignon 18 - Lobster Meat 13*

**Penne Pasta Pomodoro** – Sweet Corn, Plum Tomatoes, Herbs de Provence, Basil Drizzle, Parmigiano-Reggiano 27

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**Seafood Fettuccini** – Dungeness Crab, Wild Prawns, Mussels, Green Beans, Roasted Pepper & Guajillo Cream Sauce 38

**Fish ‘n’ Chips** - Napa Palisades Red Ale Batter, Firecracker Coleslaw, Tartar Sauce, French Fries 26

**Bistro Cheese Burger** - Painted Hills Grass-Fed Beef, French Fries, Cheddar, Lettuce, Onions, Pickles, Bistro Dressing, Brioche Bun 19

**Mac ‘n’ Cheese ‘n’ Applewood Bacon** - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 24

## On the Side

\*Cheddar Mashed Potatoes **9** \*Sauteed Green Beans with Ancho-Lime Aioli **9** \*Jalapeño Cornbread **9**  
\*Fries **8** \*Garlic & Parmesan Fries **10** \*Ozzy's Fries - Feta, Chili Garlic Sauce (They're on Fire!) **10**  
\*Sweet Potato Fries **9** \*Mac 'n' Cheese **10** \*Roasted Vegetable Medley **10**