

## Quick Bites

Iced Shrimp Cocktail 16  
spicy cocktail sauce, lemon wedge

Butternut Squash Bisque 11  
coconut milk, arugula, preserved lemon vinaigrette

Jalapeno-Bacon Wrapped Dates 18  
garlic-herb Boursin cheese stuffed, candied pecans, lemon  
dressed greens, balsamic reduction

\*Honey-Soy Chicken Wings 14  
thai chili essence, cucumber-carrot slaw, wakame

## Small Plates

Spicy Tuna Taco 24  
fresh ahi tuna tartare, avocado, cucumber-carrot slaw,  
sriracha aioli, sesame, crispy nori shell

\*Garbanzo Crusted Calamari 15  
tender squid, rock shrimp, pepperoncini,  
watercress, radicchio, served with  
whole leaf hop aioli, black garlic vinaigrette

Baby Spinach & Blueberry Salad 14  
farm fresh goat cheese, candied walnut, coconut,  
roasted shallot vinaigrette

Lantern Bay Salad 13  
glazed pecans, feta cheese, cucumber, tomato, champagne  
vinaigrette

Watermelon Panzanella Salad 14  
baby kale, ricotta salata, cucumber, red onion  
Italian red pepper, crystalized basil, radish

Toy Box Crouton Caesar 14  
julienne romaine, shaved parmesan  
seasoned croutons, Spanish anchovies, house-made Caesar dressing

### Salad Additions

Herb grilled chicken 8 sauteed shrimp 10  
Scottish salmon 11 skirt steak 14 seared ahi 15



## Big Plates

\*Signature Pig & Fig Burger 19  
aged new zealand white cheddar, pig & fig jam, jalapeño bacon,  
pickled shallots,  
tarragon aioli, fresh arugula, potato roll,  
served with seashore fries

Muffaletta Roulade 17  
parmesan cream, curded Italian meats,  
baby green olive salad

\*Herb Char-Grilled Skirt Steak 28  
trio of confit potatoes, heirloom baby tomato, ricotta salata,  
baby arugula, burnt lemon

Yellow Tomato Crab Carpaccio 24  
avocado, heirloom tomatoes, basil oil, pea shoots, crispy celery root,  
Meyer lemon vinaigrette

Char-Grilled Cauliflower Steak 16  
pistachios, olives, capers, red onion, pine nuts, gremolata. sweet drop  
peppers, balsamic and extra virgin olive oil

Foraged Wild Mushroom Cavatelli 19  
smoked porcinis, char-grilled vegetable jus,  
ricotta cheese, julienne spinach

\*Grilled Chicken Sandwich 17  
pepperoncinis, provolone, pesto aioli  
hydro-watercress, served on toasted focaccia bread with onion rings

\*Chef Kim's Soy Glazed Salmon 29  
beet chimichurri, baby bok choy, soba noodles

Cheddar Trio Melt 16  
aged, smoked, and extra-sharp New Zealand cheddars, served on  
griddled country artisan champagne, with rustic tomato basil soup

*\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk*