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## FRIDAY DINNER

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### STARTERS

#### HOUSE NAAN (V)

Cucumber-Spinach Raita | Fruit Chutney | Curry-Vegetable Hummus | Spicy Pepper Chutney

#### CREAM OF OYSTER MUSHROOM (GF, V)

Pickled Vegetables | Shaved Mushrooms | Mushroom Essence

#### CHARCUTERIE AND AGED CHEESE

Grilled Fruit Chutney | Cornichons | Grilled Sourdough Bread  
*(V or GF Upon Request)*

#### DEVEILED EGGS (V)

Sweet Relish | Sour Cream

#### OYSTERS ON THE HALF SHELL (GF)

Green Apple Mignonette | Cocktail Sauce | Lemon

#### ARTISAN LETTUCE SALAD (V+, GF)

Pickled Carrots | Marinated Tomatoes | Grilled Asparagus | Sherry Shallot Vinaigrette

#### CEASAR SALAD

Little Gem | Red Romaine | Garlic Croutons | Anchovies | Parmesean Cheese  
*(GF Upon Request)*

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN



# WOOD FIRED HOUSE SPECIALTIES

**DEMOKATA RANCH CENTER CUT PRIME FILET MIGNON (GF)**

**AUSTRALIAN RACK OF LAMB (GF)**

**CHOICE OF SIDES - *SELECT TWO***

Hens of the Woods Mushrooms with Madeira and Parsley | Glazed Heirloom Carrots  
Charred Broccolini with Fermented Chili Sauce | Chili Mashed Potato | Herb Roasted Fingerling Potatoes

**CHOICE OF SAUCE - *SELECT TWO***

Truffle Butter | Chimichurri | Bordelaise | Horseradish Crème Fraiche

## ENTRÉES

**BRAISED BEEF SHORTRIB (GF)**

Edamame Purée | Roasted Vegetables | Natural Sauce

**GRILLED SWORDFISH**

Parsnip | Charred Onion | Farro | Lemon-Cilantro Relish

**ROASTED LOCAL HALF CHICKEN (GF)**

Oven Roasted Vegetables | Caper-Garlic Jus | Grilled Lemon

**CAULIFLOWER TEMPURA (V)**

Cabbage | Carrot Aioli | Cilantro | Shallots | Scallions

*No additional gratuities are expected. We cannot guarantee the absence of cross-contamination.*

*Please let your server know if you have any food allergies*

