



STARTERS

CREAM OF OYSTER MUSHROOM (V)

Pickled Vegetables | Shaved Mushrooms | Mushroom Essence

CHARCUTERIE AND AGED CHEESE

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

DEVEILED EGGS (V)

Sweet Relish | Sour Cream | Caviar

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

CAESAR SALAD

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

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

Please let your server know if you have any food allergies

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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 Broccoli with Fermented Chili Sauce | Chili Mashed Potato | Herb Roasted Fingerling Potatoes

CHOICE OF SAUCE - SELECT ONE

Truffle Butter | Chimichurri | Bordelaise | Horseradish Crème Fraiche | Minted Crema

ENTRÉES

BRAISED BEEF SHORTRIB (GF)

Edamame Purée | Fried Brussel Sprouts with Pomegranite | Natural Sauce

GRILLED SWORDFISH

Parsnip | Charred Onion | Farro | Lemon-Culantro Relish

(GF Upon Request)

SEARED BONE-IN CHICKEN (GF)

Oven Roasted Vegetables | Caper-Garlic Jus | Chili Butter

CAULIFLOWER TEMPURA (V)

Cabbage | Kimchi Aioli | Cilantro | Shallots | Scallions

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

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