

STARTERS

CREAM OF OYSTER MUSHROOM (V)

Shaved Mushrooms | Mushroom Essence



CHARCUTERIE AND AGED CHEESE

Grilled Fruit Chutney | Cornichons | Whole Grain Mustard | Sourdough Bread



DEVEILED EGGS (GF, V)

Sweet Relish | Sour Cream | Caviar



LOCAL OYSTERS ON THE HALF SHELL (GF)

Green Apple Mignonette | Lemon | Cocktail Sauce



ARTISAN LETTUCE SALAD (GF, V+)

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

CAESAR SALAD

Little Gem | Red Romaine | Garlic Croutons | Anchovies | Parmesean Cheese



*No additional gratuities are expected. Menus are subject to change based on seasonality and availability.
We cannot guarantee the absence of cross-contamination. Please let your server know if you have any food allergies.*

A



WOOD FIRED HOUSE SPECIALTIES

DEMOKATA RANCH CENTER CUT PRIME FILET MIGNON (GF)

AUSTRALIAN RACK OF LAMB (GF)

CHOICE OF SIDES - *SELECT TWO*

Wild Mushrooms with Madeira and Parsley  | Glazed Heirloom Carrots | Chili Mashed Potatoes 
Charred Broccolini with Fermented Chili Sauce | Herb Roasted Fingerling Potatoes

CHOICE OF SAUCE - *SELECT ONE*

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
 

LOCAL BONE-IN CHICKEN (GF)

Oven Roasted Vegetables | Caper-Garlic Jus | Grilled Lemon


CAULIFLOWER TEMPURA (V)

Cabbage | Kimchi Aioli | Cilantro | Shallots | Scallions
  

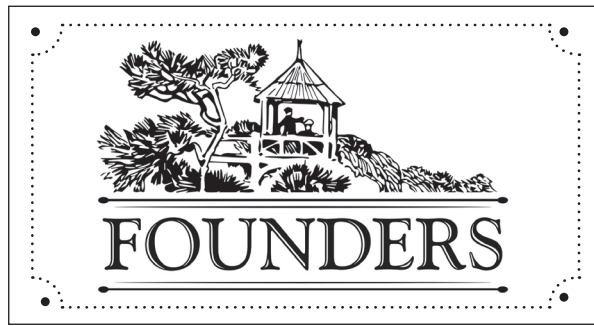
 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork

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

A





SWEETS

TRIPLE CHOCOLATE CAKE

Crème Anglaise | Candied Cacao Nibs



Warre's Late Bottled Vintage Port, POR, 2008 \$17

BASQUE CHEESECAKE (GF)

Sabayon | Orange Syrup



Pairs with Quady Black Muscat, CA, 2018 \$15

TIRAMISU

Espresso Sabayon | Chocolate Covered Espresso Beans



Château Doisy Vedrines Sauternes, FR \$15

APPLE TARTE TATIN

Salted Caramel | Feuilletine



Caravella Limoncello Originale, IT \$17

CHOICE OF HOUSE-MADE ICE CREAMS AND SORBETS



Dairy Egg Shellfish Fish

Wheat Peanuts/Treenuts/Coconut/Sesame Pork

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

SIGNATURE NIGHTCAPS

\$22

MOHONK CAMPFIRE

Vanilla Vodka, Chocolat Deluxe Liqueur,
and Vanilla Cream



THE GRASS IS GREENER

White Chocolate Liqueur, Crème de Menthe,
and Vanilla Vodka

ESPRESSO BARRELS

Dewers, Grand Marnier, and Kahlua

THANK YOU & GOODNIGHT

Vanilla Vodka, Harvey's Bristol Cream, Calvados,
Oat Milk, and Maple Syrup

Single Espresso \$6 | Double Espresso \$10

Macchiato \$10 | Cappuccino \$10

Café Latte \$10 | Café Mocha \$10

*No additional gratuities are expected.
Menus subject to change based on availability.
We cannot guarantee the absence of cross-
contamination. Please let your server know if you
have any food allergies.*

