



Chef Ralph Burgin and his team recommend:

## STARTERS

**Bread Service** 2.75 *(per person)*  
acme epi baguette | strauss creamery organic butter

**Sweet Corn Soup** 14  
garlic | clams | andouille sausage hash

**Classic Caesar Salad** 14  
parmigiano reggiano | pain de mie croutons

**Simple Sonoma Baby Greens Salad** 14  
meyer lemon vinaigrette

**Vegan Spring Salad** 17  
asparagus | shaved fennel | endive | cherry tomatoes  
chives | radishes | meyer lemon vinaigrette

**House Smoked Salmon** 18  
fennel & frisée | pickled shallot  
sweet dill mustard | horseradish crema

**Braised PEI Mussels** 25  
house-made harissa | caramelized onion  
anchor steam beer | grilled herb bread

**Kumamoto Oysters on the Half Shell\*** 21  
bonito essence & bottarga infused  
champagne mignonette

**Ahi Tuna Tartare\*** 22  
pine nut | asian pear | mint | quail egg yolk  
habanero infused sesame oil | aleppo pepper

**Dungeness Crab Cakes** 21  
chipotle aioli | orange | apple | fennel | arugula

**Wild White Gulf Shrimp Tempura** 18  
sweet garlic chili sauce | cucumber | pickled shallots

Wine Lovers' Tuesday: Every bottle 50% off  
with purchase of entrée (restrictions apply)

Friday Night Live Jazz Upstairs Balcony Lounge  
7:00 PM to 10:00 PM

## MAIN COURSES

**Bacon Crusted Scottish Salmon\*** 37  
pink lady apple | full belly farm rainbow chard  
potato purée | whole grain mustard sauce

**Asparagus, Parsley, Lemon &  
Cauliflower Ravioli** 29.95  
kombu seaweed-asparagus-parmesan emulsion

**Thai Style Bouillabaisse** 39  
shrimp | clams | mussels | seasonal fish | crab  
red curry coconut shellfish broth

**Sautéed Scallops & Wild Shrimp Scampi\*** 41  
saffron pearl couscous | pine nut | parsley jus

**Roasted Alaskan Halibut** 42  
braised winter greens | glazed caramelized cipollini onion  
mushroom | champagne beurre blanc

**Saffron Risotto** 29  
foraged mushroom | snow pea | spinach | parmesan  
lemon mascarpone | arugula pistou | micro green  
agrumato olive oil

**Duo of Maple Leaf Farms Duck\*** 39  
roasted breast | confit leg  
butternut squash purée  
black pepper-honey gastrique

**14 oz Center Cut Prime NY Steak\*** 52  
bourbon glazed pearl onions | roasted fingerlings  
black truffle butter sautéed parsnips | peppercorn sauce

**Grilled Dixon Lamb Chops\*** 49  
ratatouille | aromatic roasted fingerling potato  
gremolata lamb jus reduction

**Sakura Pork Chop "Crepinette"** 36  
pistachio parsley crust | grilled broccolini | guanciale  
cauliflower puree | toasted cumin pork jus

Not responsible for lost or stolen items - 8.50% sales tax will be added. - Split Plate Charge \$3.00

All services provided by Peanut Wagon Inc., a concessionaire under contract with the U.S. government and administered by the National Park Service.

\*The Federal Dept. of Health requires us to inform you that consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

7/4/2019

# Desserts

*(Suggested Wine Pairings)*

Chocolate Lava Cake 12

raspberry fluid gel | white chocolate crunchies  
vanilla ice cream | chocolate sauce

*(Graham's Six Grapes Port 12.5)*

\*\*\*

Vanilla Bean Crème Brûlée 12

rasberries | blackberries  
blueberries | citrus shortbread

*(Pacific Rim Vin de Glaciere 12.5)*

\*\*\*

Frozen Lemon Soufflé 12

blueberries | aged balsamic  
citrus shortbread | black pepper

*(Grand Marnier Liqueur 12.5)*

\*\*\*

Butterscotch Pot de Crème 12

garam masala tuile

*(Blandy's 5 year old Malmsey Madeira 13.5)*

\*\*\*

Sorbetto Selection 12

\*\*\*

Selection of Artisan Cheeses 18