

SOUPS AND SALADS

LOBSTER BISQUE Truffled Chantilly Cream	14
FRENCH ONION SOUP Gruyere Cheese, Crouton	11
TABLE SIDE CAESAR SALAD FOR TWO Romaine Hearts, Parmesan Brioche Crouton, Anchovy	27
INN KEEPER SALAD Romaine Hearts & Radicchio, Olives, Bacon, Hearts of Palm, Blue Cheese, Sherry Garlic Vinaigrette	14
MIXED GREEN SALAD Lolla Rossa and Oak Leaf Lettuce, Shaved Cucumber, Heirloom Carrot, Cherry Tomato, Brioche Croutons, Sherry Shallot Vinaigrette	14
BABY GEM CAESAR SALAD Baby Gem Lettuce, Parmesan, Brioche Crouton	15
WATERMELON AND RED ONION SALAD Pickled Shrimp, Shaved Red Onion, Local Baby Lettuce, Jalapeño Vinaigrette	27
STRAWBERRY SPINACH SALAD Shaved Beet, Roasted Strawberry, Candied Pistachios, Goat Cheese, Strawberry Vinaigrette	17
PICKLED SHRIMP SALAD Pickled Jumbo Shrimp, Pickled Summer Vegetables, Grilled Brioche	29

APPETIZERS

ROASTED BONE MARROW Citrus Horseradish Panko Gremolata, Chive Flowers, Garlic Baguette Toast	23	SCALLOP CARPACCIO Shaved Cucumber, Pickled Beets, Citrus Supremes, Shaved Apples And Radish, Avocado Mousse, Candied Pistachios	24
STUFFED SQUASH BLOSSOMS Ricotta Cheese, Oven Dried Tomato Aioli	19	SEAFOOD SAMPLER Six Oysters, Four Shrimp Cocktail, 8 oz. Slow Poached Lobster, Pink Peppercorn Mignonette, Duane's Louisiana Cocktail Sauce and Lemon	73
Pan Roasted Crab Cakes Celery Salad, English Peas, Sweet Corn Puree	29	OYSTERS ON THE HALF SHELL Half Dozen, Lemon, Cocktail Sauce, Pink Peppercorn Mignonette	26

FROM THE SEA

ALASKAN HALIBUT Pan-Seared, Dungeness Crab Salad, Celery Root Puree, Haricot Verts	49	CONFIT SCOTTISH SALMON Mushrooms, Summer Vegetable Salad, English Pea Puree, Marcona Almonds	38
Icelandic Cod Farro Risotto, Charred Spring Onion, Fava Bean Asparagus Salad	40	BLACKENED SWORDFISH Roasted Fennel and Melon Caponata, Melon Sauce	39
JUMBO SCALLOPS Sweet Corn, Pea Puree, Asparagus, Oven Roasted Tomato	45		

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any allergy of any type of food.





USDA PRIME BEEF AND SPECIALTY CUTS

FILET MIGNON CENTER CUT	8 oz. 54	12 oz. 63
RIBEYE		16 oz. 53
NEW YORK		14 oz. 47
COLORADO LAMB CHOPS		12 oz. 53
BONE-IN NEW YORK STRIP		20 oz. 55
BONE-IN RIBEYE		25 oz. 73
BONE-IN TOMAHAWK RIBEYE		42 Oz. 99

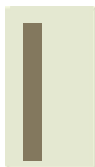
(Please allow minimum of 20 minutes cooking time for large bone in steaks)

HOUSE SPECIALTIES

CHATEAUBRIAND 16 oz.	126
Seasonal Vegetables, Confit Fingerling Potato, Garlic and Shallot Confit, Bordelaise & Béarnaise Sauce. <i>(Please allow minimum of 20 minutes cooking time)</i>	
PEPPERCORN STEAK 14 oz.	58
Seared New York Steak, Peppercorn Sauce, Boursin Whipped Mashed Potatoes, Garlic Roasted, Asparagus	
CLASSIC STEAK DIANE	67
Filet Medallions, Boursin Whipped Potatoes, Asparagus, Mushroom Sauce	
STEAK OSCAR 12 oz.	91
Filet Medallions, Boursin Whipped Potatoes, Sautéed Asparagus, Béarnaise Sauce, Dungeness Crab	
FILET & SHRIMP	82
Petit Filet, 3 Scampi-Style Jumbo Shrimp, Boursin Whipped Potatoes, Haricot Vert, Bordelaise Sauce	
FILET & LOBSTER	86
Petit Filet, 8 oz. Australian Lobster Tail, Boursin Whipped Potatoes, Haricot Vert, Bordelaise	
SHRIMP PASTA	43
Sautéed Shrimp, Asparagus, Haricot Vert, Tomato Concasse, Baby Arugula, House Made Orecchiette Pasta, Smoked Tomato Sauce	
PAN ROASTED DUCK	43
Harissa Potatoes, Charred Green onion, Roasted Fennel, Grilled Heirloom Carrots	
FREE RANGE HALF CHICKEN	36
<i>(Pasture Bird Farms Murrieta, CA)</i> Chargrilled Semi Boneless Pasture Bird, Boursin Mashed Potato, Grilled Heirloom Carrots, Chicken Demi Glaze	

ACCOMPANIMENTS

BAKED POTATO	10
Sour Cream, Butter, Chives	
WHITE WINE POACHED ARTICHOKEs	14
Lemon, Parmesan, Olive Oil	
CREAMED CORN	15
Pecorino, Shallots, Coachella Yellow Corn	
BOURSIN CHEESE MASHED POTATO	15
Whipped With Garlic and Herb Cheese	
MACARONI AND CHEESE	14
Smoked Gouda Cheese Sauce, Potato Crumbs	
PAN ROASTED ASPARAGUS	12
Lemon Zest, Garlic, Shaved Pecorino	
FARRO RISOTTO	13
Local Kale, Fresh Herbs, Shaved Pecorino	
SAUTÉED FRENCH GREEN SALAD	10
SHERRY GLAZE, CRUSHED MARCONA ALMONDS	
CORN SUCCOTASH SALAD	15
Coachella Valley Yellow corn, Heirloom Tomato, Green Onion, Bacon, Fava Beans	
GLAZED CARROTS	11
Honey Glazed, Thyme and Rosemary	
STEAK ADDITIONS	
STEAK SAUCES	2
Bordelaise, Béarnaise, Mushroom, Green Peppercorn	
GORGANZOLA CHEESE CRUST	5
HORSERADISH GREMOLATA	5
OSCAR 2 oz.	9



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Chef De Cuisine
Andrew Verrier

