

## EVENING AFFAIRS

### SMALL PLATES

BREAD & BUTTER TRIO | \$7  
truffle, garlic herb, parmesan peppercorn

BBQ CHICKEN SKEWERS | \$16  
potato salad, micro parsley

GINGERSNAP 'LAMB POPS' | \$22  
goat cheese, brandied fig sauce

HABANERO-HONEY SHRIMP | \$20  
avocado & corn salsa, cilantro crema

BURRATA CAPRESE | \$14  
basil, heirloom tomatoes, balsamic glaze

TOGARASHI SPICED TUNA | \$21  
wasabi cream, seaweed salad, wonton chips

WAGYU MEATBALLS | \$16  
marinara, basil, toasted baguette

COCONUT CRAB CAKES | \$18  
cajun remoulade

LAVENDER GOAT CHEESE  
FRITTERS | \$14  
rosemary honey

CHEESE TRIO | \$18  
cypress grove goat, marin brie, purple moon cheddar  
fig jam, crostini, grapes

### SALADS

ADD: CHICKEN \$12, SALMON \$14, STEAK \$18, SHRIMP \$16, AHI TUNA \$18

ROASTED BEET SALAD | \$14  
kale & candied walnuts

LITTLE GEM CAESAR | \$14  
asiago, anchovies, herb croutons

GARDEN GREENS | \$12  
baby lettuce, cucumber, cherry tomatoes  
shaved carrots, champagne vinaigrette

QUINOA NICOISE SALAD | \$14  
mixed greens, kalamata olives, red onions  
potatoes, green beans, cherry tomatoes  
hard boiled egg, balsamic caper vinaigrette

# WEST

DINNER DAILY 5PM - 10PM

## MAIN COURSE

SKIRT STEAK FRITES | \$38  
truffle butter, peppercorn demi

MISO ROASTED CHILEAN SEABASS | \$58  
ginger broccolini, teriyaki shiitakes

OVEN-ROASTED WILD SALMON | \$44  
spicy green beans, charred lemon, beurre blanc

LEMON PEPPER PAPPARDELLE | \$26  
asparagus, leeks, tomato, asiago  
add: chicken \$12, salmon \$14, steak \$18, shrimp \$16, ahi tuna \$18

GRILLED LAMB RACK | \$48  
herb polenta, cucumber raita

SEARED BRANZINO | \$40  
corn purée, vegetable rice pilaf

SURF & SEA | \$48  
jumbo scallops & shrimp  
wild mushroom & pea risotto, garlic bechamel

PAN SEARED PORK CHOP | \$36  
sweet potato & apple hash, fig demi-glace

WAGYU BURGER & TRUFFLE FRIES | \$32  
boschetto cheese, sautéed mushrooms, dijon aioli  
(beyond meat substitution available)

WANDERING CHICKEN | \$34  
rainbow carrots, fingerlings, pan gravy

14OZ ANGUS RIBEYE | \$46  
brown butter mashed, asparagus, demi

16OZ PORTERHOUSE | \$60  
smashed fingerlings, garlic spinach

## SIDES | 10

BROWN BUTTER MASHED

SMASHED FINGERLING POTATOES

GINGER BROCCOLINI

GARLIC SAUTÉED SPINACH

CRISPY BRUSSEL SPROUTS

PARMESAN TRUFFLE FRIES

THYME ROASTED CORN

GRILLED ASPARAGUS