

FOR THE TABLE

CHEESE BOARD | 10

assortment of three cheeses, artisan bread, lavender local honey, marcona almonds, and dried cranberries + charcuterie | 8

PRINCE EDWARD ISLAND MUSSELS | 15

P.E.I. mussels, celery, grape tomatoes, jalapeño, parsley with white wine dijon mustard broth served with artisan bread

G **GEORGE FRIES | 12**

hand cut fries, andouille sausage, cremini mushrooms, parmesan, feta, rosemary, sea salt, served with a trio of sauces

BACON MAC & CHEESE | 10

macaroni with sharp cheddar, mozzarella, bacon, and panko crust

STARTERS

PEAR GORGONZOLA ROSEMARY TART | 8

flaky puff pastry, green d'anjou pear, dolce gorgonzola, rosemary, arugula, scallions, walnuts, 18-year aged balsamic

GRILLED OCTOPUS | 13

char-broiled octopus, crispy fingerling potatoes, red onion parsley celery salad, olive oil

G **BONE MARROW | 13**

roasted bone marrow, pickled onions, radish and parsley bacon onion jam, rustic country bread

LUMP CRAB AVOCADO TARTINE | 14

toasted rustic bread, avocado basil mash, lump crab salad with tomato, basil, served with citrus fennel salad

AVOCADO MIXED GREENS SALAD | 8

mixed greens, avocado, tomatoes, pumpkin seeds, red pepper flakes, scallions, 18-year aged balsamic and olive oil

HEIRLOOM TOMATO AND BURRATA | 10

burrata, yellow and red heirloom tomato, 18-year aged balsamic, basil olive oil

G **TUNA CARPACCIO* | 14**

thinly sliced yellow fin tuna, sesame balsamic soy mayo, avocado, jalapeño, cilantro, sesame seeds, lemon oil

BEEF CARPACCIO* | 8

thinly sliced raw filet mignon, shaved parmesan, cherry tomatoes, baby arugula, 18-year aged balsamic, white truffle oil

SALADS

KALE & QUINOA | 11

kale, tricolor quinoa, cranberries, marcona almonds, avocado, walnut grain mustard olive oil dressing

FALL HARVEST SALAD | 13

roasted butternut squash, spinach, endives, scallions, dried cranberries, dolce gorgonzola, candied pecans, toasted pumpkin seeds, maple cider balsamic creamy dressing

G **CRAB & SHRIMP LOUIE | 16.5**

crab, shrimp, lettuce, grape tomatoes, hard-boiled egg, scallions, red bell pepper, cilantro, avocado, radishes, asparagus, and our signature creamy rosé dressing

+ grilled chicken | 4.5 + shrimp | 4.5 + salmon | 5

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

{ Extra dressings and sauces are 25c each. }

PASTA

G **FRUITS DE MER SQUID INK SPAGHETTI | 22**

handmade squid ink spaghetti, grilled shrimp, squid, tomatoes, garlic, scallions

ALFREDO PAPPARDELLE | 16

handmade pappardelle, creamy alfredo sauce, wild mushrooms, white truffle oil, parmesan, scallions

+ grilled chicken | 4.5 + shrimp | 4.5 + salmon | 5

MAINS

STEAK FRITES | 33

12 oz NY striploin, rosemary sea salt frites, herb butter

SHRIMP & GRITS | 15

parmesan cheese grits, blackened shrimp, andouille sausage, cremini mushrooms, olive oil

ROASTED CHICKEN | 19

48-hours brined roasted chicken, stuffed with lemon, thyme & rosemary, served with mashed potatoes, sautéed kale with garlic, marcona almonds & dried cranberries

G **BRAISED SHORT RIBS | 36**

short ribs, creamy mashed potatoes, grilled asparagus, exotic mushrooms, chives

RIBEYE STEAK | 39

16oz. split bone-in Chairman's Reserve ribeye, served with two sides of your choice

GRILLED SALMON | 25

grilled salmon creamy cauliflower purée, sautéed spinach, fava beans, basil oil

LAMB CHOPS | 36

New Zealand lamb chops marinated in rosemary garlic olive oil, herb parmesan gnocchi, wild mushrooms, fresh herb olive oil

G **CATCH OF THE DAY | MP**

SANDWICHES

served with hand cut rosemary sea salt fries or side salad with parmesan truffle potatoes | 2

GL BURGER ON BRIOCHE | 12.5

100% angus beef patty, arugula, heirloom tomato, pickled red onion, Tillamook sharp cheddar served with a trio of sauces (curry ketchup, basil mayo, roasted red bell pepper aioli) + bacon | 1.5 + avocado | 1.75

G **BONITA'S LOBSTER ROLL | 19**

Maine lobster, basil aioli, cucumber, micro radish + bacon | 1.5

G **PASTRAMI ON RYE | 14**

NY style pastrami, tricolor slaw, gruyère cheese, coarse mustard, cucumber, signature Russian dressing, marble rye bread

SIDES

CREAMY MASHED POTATOES WITH CHIVES | 5**GRILLED ASPARAGUS | 5****SAUTÉED SPINACH | 5****SAUTÉED EXOTIC MUSHROOMS | 6****TRUFFLE PARMESAN ROSEMARY FRIES | 7****PARISIAN HERB PARMESAN GNOCCHI | 8**