

## ON THE ROCKS

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### VINEYARD OYSTERS | 16

½ dozen

### VINEYARD LITTLENECKS | 14

½ dozen

## TO START

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### FRESHEST CATCH CEVICHE | *Market Price*

### HOUSE SMOKED BLUEFISH PATÉ | 12

*Crackers*

### GRILLED OYSTERS ROCKEFELLER | 18

*Bacon, Spinach, Brie*

### FRITTO MISTO LOCAL CALAMARI | 15

*Smashed Avocado, Pickled Jalapeño, Charred Lime*

### HENRY'S CLAM CHOWDER | 9

*Vineyard Littlenecks, Slab Bacon, Leeks, Potato, Celery*

### CHARCUTERIE | 16

*Grilled Pugliese, Artisan Cheese, Pickles, Mustard*

### LOBSTER TACOS | 15

*Avocado, Sweet Chili Sauce*

## LIGHTER SIDE

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### SUMMER GREENS | 10

*Local Strawberries, Croutons, Feta, White Balsamic*

### GRAIN BOWL | 12

*100% Vegan, Veggies, Greens, Crispy Crunchy Toppings*

### CHOPPED SALAD | 14

*Neuske's Bacon, Cave-Aged Cheddar, Egg, Crispy Shallots, Chipotle Ranch*

### TUNA NICOISE | 24

*Greens, Marinated Olives, Green Beans, New Potatoes, White Balsamic*

**ADD** *Crystal Valley Chicken | 8 Grilled Steak | 14*

*Grilled Shrimp | 10 Chilled Lobster Salad | 14*



## SIGNATURES

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### SHORE DINNER | *Market Price*

*Broiled Lobster, Mussels, Corn, Baby Potatoes, Chorizo Broth*

### SCALLOPS | 30

*Ham Hock, English Peas, New Potatoes, Over-Roasted Carrot, Tendrils*

### 8-HOUR LAMB SHOULDER | 28

*Heirloom Tomato, Pesto, Gnocchi, Pine Nuts, Goat Cheese*

### SLOW ROASTED CRYSTAL VALLEY CHICKEN | 27

*Dumplings, Carrots, Mustard Greens*

### STRUBE RANCH WAGYU BURGER | 19

*Aged Cheddar, Rosemary Truffle Fries*

### "FARMER'S PLATE" | 25

*100% Vegetarian, Toasted Grains, Local Veggies*

### BAKED RIGATONI | 27

*Short Rib, Porcini Cream, Petite Mushrooms, Braising Greens, Crispy Topping*

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## FROM THE GRILL

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PASTURE-RAISED BEEF AND PORK. FED ON LOCALLY GROWN ALFALFA, CORN, BARLEY & HAY. NO ANTIBIOTICS. NO HORMONES. LOCAL FISH.

*Each selection comes with a choice of two sides*

### ON SHORE

FILET MIGNON 7 OZ/10 OZ | 32/39

MARINATED FLAT IRON 8 OZ | 29

BONE-IN RIBEYE "COWBOY CUT" | 46

MAPLE BRINED KUROBUTA

PORK CHOP | 31

### CHOICE OF SAUCES

*Béarnaise Chimichurri Peppercorn Brandy*

### OFF SHORE

BLACKENED SWORDFISH | 28

FRESHEST CATCH | *Market Price*

NORTH ATLANTIC SALMON | 26

### ENTRÉE ADDITIONS

GRILLED SHRIMP | 10

FOIE GRAS ROYALE | 10

LOBSTER TAIL | 14

### ON THE SIDE | 6

CAST IRON SEARED MUSHROOMS

TOASTED GRAINS ROASTED WITH RICE VINEGAR

YUKON GOLD POTATO PURÉE

FARMED VEGETABLES CHEF'S SELECTION

TRUFFLE & PARMESAN FRIES

WE INVITE OUR GUESTS TO SHARE ANY ALLERGIES, DIETARY RESTRICTIONS, AND INGREDIENT PREFERENCES WITH US SO THAT WE CAN TAILOR THE MENU TO EACH INDIVIDUAL ORDER.

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