

## Dinner

### firstround

- french onion soup**  
sourdough crostini, gruyere cheese 8
- roasted heirloom tomato soup**  
basil truffle oil 7 [gv]
- heirloom tomato salad** arugula, Humboldt Fog goat cheese, rye croutons, balsamic 11 [v]
- chopped caesar salad** parmigiano-reggiano, anchovy, garlic croutons 7
- baby spinach & endive salad** strawberry, chevre, toasted walnut, poppy seed vinaigrette 11 [gv]
- pacific-atlantic crab cake** dungeness & blue crab, bean & corn succotash, spicy remoulade 16
- pan seared scallops** maitake mushroom risotto, parmigiano-reggiano, scallop jus 16 [g]
- steamed clams, mussels & chorizo** white wine, garlic, lemon, thyme, grilled toast 16

### maincourse

- roasted artichoke & farro "risotto"** sundried tomatoes, roasted baby carrots, parmigiano-reggiano, balsamic reduction 18 [v]
- seared halibut** longline caught, roasted beet, broccolini, shrimp vinaigrette 32
- char-grilled salmon** herb spätzle, smoked tomato beurre blanc, collard greens 28
- cioppino** shrimp, clam, calamari, rock fish, salmon, fennel, tomato broth, rouille saffron toasts 29
- rocky junior chicken** roasted half chicken, marble potatoes, mushrooms, lemon thyme jus 23 [g]

### butchercut

- bistro burger** all natural angus chuck, bacon, cheddar & jack cheese, lettuce, tomato, pickles, bistro fries 14
- grilled california lamb rack** spinach, brie & parmesan polenta, baby carrots, strawberry-balsamic jus 39 [g]
- cider-brined berkshire pork chop** brined cabbage, carrots, barbeque peach, yogurt mustard sauce 25
- new york strip** creamy red potatoes, baby carrots, brandy green peppercorn sauce 36
- filet mignon** angus beef, potato pave, roasted nante carrots, zuckerman farms asparagus, blackberry wine sauce 38 [g]

**tonight's special** chef's seasonally inspired creation a.q.

### share/snack

- oysters on the half shell** half dozen west coast oysters with cocktail sauce or vinegar mignonette 16 [g]
- crispy calamari** spicy aioli dip 11
- charcuterie** artisan selection of cured meats, pickled vegetables 17
- roasted garlic hummus** garden fresh vegetables, grilled naan 9 [v]
- grilled avocado toast** queso fresco, fresh corn, poblano pepper cream 9
- pesto pizza** scallion & green garlic pesto, feta & fontina cheese, castelvetrano olives 13 [v]
- prosciutto pizza** pecorino cheese, Calabrian chili, egg, fresh basil 14
- pepperoni pizza** mozzarella, tomato sauce 14
- house-made guacamole** white corn tortilla chips 8 [v]
- blistered shishito peppers** lemon oil, taro chips, sea salt 7 [gv]

### sideof

- mac 'n' cheddar cheese** 8 [v]
- broccolini** red chili spiced 6 [gv]
- roasted marble potato** duck fat & rosemary 6
- herb bistro fries** truffle aioli 5 [v]

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### onsunday

**house-smoked prime rib**  
*served exclusively on sunday evening*  
8oz 19 | 12oz 24  
jus & horseradish cream, mashed potatoes, pan-roasted vegetables

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### ontuesday

**crispy fried chicken**  
*served exclusively on tuesday evening* 22  
market vegetables, chicken jus

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*When dining in the Menlo Grill Bistro & Bar, we offer complimentary corkage service for up to 2 bottles of wine per table*



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*we can accommodate most dietary restrictions, notify your server of any food allergies.  
[v] suitable for vegetarians | [g] gluten free preparation.*

executive chef saul romero