

sharesnack

- oysters on the half shell** half dozen
west coast oysters, shallot mignonette 16 [g]
- crispy calamari** spicy aioli dip 11
- house-made guacamole** corn tortilla chips 8 [v]
- charcuterie** artisan selection of cured meats, mustard, pickled vegetables 17
- roasted garlic hummus** garden fresh vegetables, grilled naan 9 [v]
- avocado toast** queso fresco, corn, poblano cream 9 [v]
- buffalo style cauliflower** bleu cheese dip, apple slaw 8 [v]

firstround

- clams, mussels & chorizo** garlic, lemon, thyme, chardonnay, grilled toast 16
- butternut squash soup** toasted pumpkin seeds, chervil 8 [v] [g]
- french onion soup** crostini, melted gruyere 8
- mix green & endive salad** grapes, chevre, candied walnuts, sherry-mustard vinaigrette 8 [gv]
- kale & romaine caesar salad** creamy parmigiano-reggiano dressing, anchovies, grilled crostini 8
- duck confit salad** sourdough crisps, truffle-mushroom vinaigrette, mizuna greens, pine nuts 14

pizza

- fig & blue cheese pizza** aged balsamic vinegar, Point Reyes blue cheese, arugula, pine nuts 13 [v]
- prosciutto pizza** pecorino cheese, Calabrian chilis, baked egg, fresh basil 14
- pepperoni pizza** mozzarella, tomato sauce 14

substantialsalads

- steak salad** certified angus New York steak, red beets, Point Reyes blue cheese, grilled balsamic onions, fingerling potatoes, whole grain mustard vinaigrette 19
- superfood salad** roasted brussels sprouts, crispy farro, bloomsdale spinach, dried cranberries, candied walnuts, green onion, strawberry vinaigrette 14 [v]
add char-grilled chicken breast 6 -or- salmon 8

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

maincourse

- roasted artichoke & farro "risotto"** sundried tomatoes, roasted baby carrots, parmigiano-reggiano, balsamic reduction 18 [v]
- crispy hake** pancetta, chicory, maitake mushrooms, hazelnut cream, celery foam 26
- pan seared diver scallops** saffron risotto, English peas, lobster sauce 28 [g]
- char-grilled salmon** herb spätzle, collard greens, smoked tomato beurre blanc, 28
- cioppino** shrimp, clams, calamari, rock fish, salmon, fennel, tomato broth, rouille saffron toasts 29
- fish n'chips** fried batter dipped fresh fish, fries, tarter sauce, malt vinegar 22
- pan-roasted chicken** lemon thyme jus, mushrooms, fingerling potatoes, 23 [g]

butchercut

- bistro burger** all natural angus chuck, bacon, cheddar & jack cheese, lettuce, tomato, pickles, bistro fries 14
- grilled rack of california lamb** spinach, carrots, brie & parmesan polenta, strawberry-balsamic jus 39 [g]
- cider-brined berkshire pork chop** spiced brussels sprouts, beets, apple chutney 25
- new york strip** wild mushroom, sautéed spinach, fingerling potato, cider whole grain mustard 33
- filet mignon** angus beef, root vegetable gratin, roasted nante carrots, zucckerman farms asparagus port reduction 38 [g]
- red wine braised short ribs** celery root puree, endive gratin, crispy leek, chard 28

specialtonight

 seasonally inspired a.q.

onsunday

 house-smoked prime rib

served exclusively on Sunday evening
8 oz 19 / 12oz 24

ontuesday

 crispy fried chicken

mashed potatoes, pan gravy 22



*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

chef de cuisine mychel brewster