

## Dinner

### firstround

french onion soup

sourdough crostini, gruyere cheese 8

manhattan clam chowder baby clams, tomato broth, oyster crackers 8

organic greens from county line farms, lemon herb vinaigrette 6 [gv]

chopped caesar salad shaved parmigiano-reggiano, garlic croutons 7

baby kale salad pear, laura chenel goat cheese, walnuts, balsamic vinaigrette 11 [gv]

red quinoa cake wild arugula, parmesan, whole grain mustard sauce 9 [v]

pan seared scallops arborio risotto, parmigiano-reggiano, maitake mushroom, scallop jus 16

house-made smoked salmon pate sourdough toast, pickled pearl onions, blistered cherry tomato 15

### maincourse

tonight's special seasonally inspired a.q.

roasted artichoke & farro "risotto" sundried tomato, roasted baby carrots, parmigiano-reggiano, balsamic reduction 18 [v]

miso-glazed chilean sea bass longline caught, sticky rice, shiitake mushroom, steamed broccolini, taro root chips, roasted mushroom broth 29

char-grilled loch duart salmon capellini pasta, braised kale, broccoli romanesco, white wine butter sauce 28

ahi tuna niçoise tomatoes, egg, olives, fennel, roasted peppers, caper vinaigrette 23 [g]

rocky junior chicken roasted half chicken, pan-roasted vegetables, madeira jus 18 [g]

bistro burger all natural angus chuck, bacon, cheddar & jack cheese, lettuce, tomato, pickles, bistro fries 14

### butchercut

grilled colorado lamb loin thyme & parmesan polenta, baby carrots, sugar snap peas, minted lamb jus 34 [g]

berkshire cider-brined pork chop potato croquette, grilled asparagus, pickled mustard seeds 25

braised short ribs parsnip puree, roasted carrots and romanesco, red wine jus 24

filet mignon angus beef, yukon gold mashed potatoes, sautéed blue lake beans 38

### share/snack

oysters on the half shell half dozen west coast oysters with cocktail sauce or mignonette 16 [g]

crispy calamari spicy aioli dip 11

spinach and artichoke dip applewood smoked bacon, smoked gouda, grilled crostini 13

charcuterie artisan selection of cured meats, pickled vegetables 18

roasted garlic hummus garden fresh vegetables, grilled naan 8 [v]

prosciutto pizza mozzarella, arugula pesto, pine nuts 14

house-made guacamole white corn tortilla chips 8 [v]

fried brussel sprouts toasted hazelnuts, red wine vinegar 6 [v]

### sideof

mac 'n' cheddar cheese 8 [v]

bloomsdale spinach pine nuts & muscat raisins 6 [gv]

broccolini red chili spiced 6 [gv]

roasted butternut squash maple glaze, toasted pecans 7 [gv]

risotto style farro parmigiano-reggiano, balsamic reduction 6 [v]

bistro fries with garlic aioli 4 [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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*Due to the California drought, water served upon request only.*

*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

