

## Dinner

### firstround

french onion soup

sourdough crostini, gruyere cheese 8

roasted cauliflower & asparagus bisque

spiced cream 7 [v]

organic baby greens cucumbers, tomatoes, lemon

herb vinaigrette 6 [gv]

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]

miso-glazed halibut longline caught, forbidden rice,

braised baby bok choy, lemongrass-ginger broth 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 risen farms lamb rack spinach,

brie & parmesan polenta, baby carrots,  
strawberry-balsamic jus 39 [g]

cider-brined berkshire pork chop potato croquettes,

grilled asparagus, pickled mustard seed 25

braised short ribs parsnip puree, roasted carrots &

romanesco, red wine jus 24 [g]

filet mignon angus beef, yukon gold mashed

potatoes, sautéed blue lake beans 38 [g]

### tonight's special

chef's seasonally inspired creation a.q.

*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

### 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]

pesto pizza scallion & green garlic pesto, feta  
& fontina cheese, castelvetro olives 13 [v]

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.*

