



DINNER

SPRING 2024

SERVED DAILY 4PM TO 9PM

SOUPS

pricing is for cup/bowl

Soup Du Jour | 6/8
Chef's daily soup

Tomato Bisque | 6/8
basil oil, cheese croutons **veg**

SMALL PLATES

Szechuan Lettuce Wraps | 14
ABF spiced chicken, ginger, Fresno chili, Thai basil, mint, cilantro, red onion **s**

Sweet Hot Shrimp | 14
Japanese eggplant, wild rock shrimp palm sauce

Kobe Sliders | 16
Wagyu beef, Calabrian ketchup, Swiss caramelized onions, iceberg, bacon baby cornichons

Midnight Spring Rolls | 14
Japanese chives, chayote, glass noodles cremini, tofu, green leaf, sweet chili sauce

Loaded Hummus | 11
red onion, feta, kalamata, peppers, tomato taro chips **gf, vg**

Tacos Nochis | 15
CAB slow braised short rib, marinated red onions, sabrosura avocado sauce, cilantro queso fresco, esquite **s**

SALADS

Antipasti Primavera | 15
farro, bocconcini, salami, prosciutto di Parma rocket arugula, tomato, hot house cucumber red onions, giardiniera, Mama Mia dressing

Spicy Thai Beef | 16
Banh-marinated sliced CAB short rib, romaine cilantro, Napa cabbage, cucumber, grape tomato, toasted rice, spicy Thai dressing (cannot be made with dressing on the side) **s**

Cobb | 14
herb-marinated fresh ABF chicken breast baby gem, Gorgonzola, grape tomato avocado, egg, uncured bacon buttermilk ranch **gf**

Lantern | 15
herb-marinated fresh ABF chicken breast crisp romaine, red & yellow peppers haricots vert, Asian pear, crispy wonton honey-citrus dressing

Pavo | 15
slow roasted fresh ABF turkey, corn, pepitas red onion, feta, cherry tomatoes, baby spinach, quinoa avocado guajillo, chili lime vinaigrette **gf**

Salmon Niçoise | 16
herbed fingerlings, green beans, egg, French radish, tomato, red onion, olives, homemade croutons, champagne dressing **gf**

Caesar | 10
baby gem, pepitas, rustic batard crouton

add a protein

herb-marinated fresh ABF chicken breast | 8
blackened wild caught salmon | 10
grilled tofu | 5

ENTRÉES

Manhattan Steak | 40
8 oz Prime Manhattan Cut New York, Maître d' butter, Yukon puree, asparagus **gf**

Branzino | 35
vierge sauce, farro, rainbow carrots, pinenuts basil oil

Bronzed Seared Scallops | 34
wild caught U-10 dry pack scallops, rainbow chard pancetta, asparagus, edamame, carrot & bell pepper compote **gf, s**

Miso Salmon | 29
wild caught salmon, organic miso glaze, forbidden rice, lemon sauce, spinach, rocket arugula asparagus, green onion **gf**

Shrimp Paesano | 27
wild caught Mexican shrimp, Chablis, cherry, basil tomatoes, capers, garlic, lemon sauce, capellini

Casablanca | 26
herb-marinated fresh ABF chicken breast, cremini asparagus, mozzarella, fontina, madeira Yukon puree

Chicken Bellagio | 26
herb-marinated fresh ABF chicken breast, uncured-hickory bacon, homemade seasoned breadcrumbs cremini, spinach, rocket arugula cream, bucatini, prosciutto dust

Jambalaya | 25
herb-marinated fresh ABF chicken breast, wild caught Mexican shrimp, andouille, red & yellow peppers red onion, Jasmine rice, Cajun butter **gf, s**

Whistle Stop Chop | 29
10 oz Oregon Hill Frenched pork chop, bourbon apple sauce, seasonal succotash, Yukon puree **gf**

Bucatini al' 'Carbonara' | 24
pancetta, uncured-hickory bacon, roasted garlic puree, English sweet peas, cream

Risotto con Pepitas | 24
shallots, carrot pepita puree, asparagus, spinach chives, English sweet peas, Pecorino Romano **vg**

Four Cheese | 23
Pecorino Romano, Fontina, fresh mozzarella ricotta, basil, penne, marinara **vg**

gf gluten-free | **veg** vegetarian | **v** vegan | **s** spicy



FERNANDO RODRIGUEZ, CHEF DE CUISINE
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef
Thoi Trinh, Food & Beverage Director
Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director of Hospitality & Culinary Operations



*Please note, a 20% auto-gratuity will be added to parties of 6 or more.