



MOTHER'S DAY BRUNCH

11AM TO 4PM

SOUPS

pricing is for cup/bowl

New England Style Clam Chowder | 6/8
Yukon potatoes, fresh Antarctic clams, cream

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

BRUNCH

Smoked Salmon Egg Benedict | 14
English muffin, tomato, dill, hollandaise

Buttermilk Pancakes | 8
choice of cinnamon streusel, blueberries, or
lemon curd **veg**

Chilaquiles | 14
braised pork, tomatillo chili sauce, scrambled
egg, poblano, tomatoes, cilantro, cotija corn
chips, queso fresco **gf,s**

Drunken French Toast | 12
Madagascan vanilla, maple-butter syrup **veg**

Braised Short Rib Hash | 14
Yukon smashed, peppers, red onion, tomato
cilantro, scrambled egg, jalapeno

Baja Breakfast Burrito | 12
turkey sausage or bacon, Yukon potato, Pico
de Gallo, cheddar cheese, scrambled egg
sabrosura sauce

Croissant Breakfast Sandwich | 12
scrambled eggs, cheddar, spinach, uncured
bacon and ham

SALADS

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

Roasted Beets and Goat Cheese | 15
spinach, arugula, candied walnuts, French radish
POM vinaigrette **veg**

Shrimp and Crab Cobb | 15
organic baby greens, grape tomato, uncured
bacon, avocado, egg, gorgonzola, Louie
dressing

Chinois Chicken Salad | 16
fresh ABF grilled chicken, napa, red cabbage,
wonton strips, snow peas, mandarin orange,
mango, red and yellow peppers, haricot verts
plum dressing

SHARE

Crab Cakes with Hollandaise | 19
jumbo lump crab, cherry tomato, quinoa
cucumber, red onion, organic baby lettuce

Cauliflower Tacos | 13
papaya slaw, pepitas, togarashi aioli **veg**

Kobe Sliders | 16
Wagyu, uncured bacon, Calabrian ketchup
caramelized onions, Swiss cornichons

Crispy Mac & Cheese Rolls | 15
marinara, Pecorino Romano, basil

Made to Order Spicy Guacamole | 13
Serrano, cilantro, red onion, Pico de Gallo
cotija corn chips

SANDWICHES & MORE

choice of organic side salad, skinny fries, or fresh fruit

Lobster Roll | 25
celery, capers, dill, mayo, brioche roll

Prime Rib French Dip | 24
horseradish sauce, arugula, batard, au jus

Mountain Burger | 16
hand formed signature blend of CAB sirloin
brisket, & chuck house made patty, uncured
bacon, tomato, caramelized onions, Swiss, sharp
cheddar, remoulade, iceberg, brioche bun

Smokehouse Burger | 16
hand formed signature blend of CAB sirloin
brisket & chuck, tomato, house made BBQ
Calabrian ketchup, red onion, green leaf
cheddar, uncured bacon, ciabatta

"All Grown Up" Short Rib Grilled Cheese | 16
slow-raised CAB, cheddar, bacon jam, marinated
red onions, arugula, lager dip brioche

Muffuletta | 17
capicola, mortadella, salami, uncured-hickory
ham, fresh roasted ABF turkey, provolone, olive
salad, tomato, Mama Mia dressing, rustic batard

Chicken & Avocado | 16
fresh grilled fresh ABF chicken, Swiss, uncured
bacon tomato, lemon aioli, iceberg sourdough

Blackened Halibut | 17
wild Alaskan Halibut, lemon aioli, green leaf
onion rings, brioche

Spicy Rainbow Salmon Bowl | 17
wild caught Scottish salmon, sashimi style or
cooked miso, mango, edamame, avocado
marinated red onions, carrots, cucumber, red
Fresno peppers, togarashi aioli, forbidden rice
black sesame seeds **s**

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.



MOTHER'S DAY

DINNER

4PM TO 9PM

SOUPS

pricing is for cup/bowl

6/8

New England Style Clam Chowder

Yukon potato, fresh Antarctic clams, cream

Tomato Bisque

*basil oil, cheese croutons **veg***

APPETIZERS

Crab Cakes with Hollandaise

jumbo lump crab, cherry tomato, quinoa cucumber, red onion, organic baby lettuce

19

Australian Wagyu Beef Carpaccio

*A-8 tenderloin, wasabi pesto, grapefruit peel, edamame puree, chilled raspberry, cucumber salad
pickled ginger*

23

Crispy Mac & Cheese Rolls

marinara, Pecorino Romano, basil

15

SALADS

Roasted Beets and Goat Cheese

spinach, arugula, candied walnuts, French radish, POM vinaigrette

15

Shrimp and Crab Cobb

organic baby greens, grape tomato, uncured bacon, avocado, egg, gorgonzola, Louie dressing

18

Chinois Chicken Salad

*fresh ABF grilled chicken, napa, red cabbage, wonton strips, snow peas, mandarin orange, mango
red and yellow peppers, haricot verts, plum dressing*

16

ENTRÉES

Parmesan Crusted Halibut

roasted rainbow carrots, shallot potato puree

34

Lemon Roasted Chicken

fresh ABF herb-marinated Jidori chicken, rainbow carrots, Yukon puree, au jus

24

Chiles en Nogada

*signature blend of CAB sirloin, brisket, chuck and ground pork, almonds, apple, pear
walnut cream sauce, cilantro rice, pomegranate, apricot*

24

Vegetarian Poblano Enchiladas

sweet corn, spinach, poblano, tomatillo chili sauce cilantro rice, Cuban black beans

21

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