

Appetizers

Vintage Salad

Mixed greens, heirloom tomatoes, cucumber,
gorgonzola vinaigrette

15

Burrata

Heirloom tomatoes, arugula, onion, balsamic caviar
and basil oil

20

Shrimp Cocktail

Four U-8 prawns, aleppo pepper and meyer lemon
marinade, cocktail sauce, microgreens

20

5/ea additional prawn

Cajun Oyster

Cajun spiced garlic broth, orange pepper aioli, pico
de gallo

15

Fresh Oyster

Champagne Mignonette *4.50 ea*

Add Idaho Caviar *2.50 ea*

Soup of the day

10/13

\$50 per 750 ml bottle wine glass set up fee.

Automatic 20% gratuity for parties of 6 or more.

\$7 split fee for shared *entrees* and \$4 for appetizers.

No split checks

Consuming raw or undercooked meats may increase your risk of food borne illness.

Entrees

Fresh Fish of the Day

Different kinds, different ways.

Market Price

BLT

Toasted roll, bacon, boston bib lettuce, heirloom
tomatoes, avocado, basil aioli

20

Chopped Green Salad

Chicken breast, boston bib lettuce, asparagus, green
beans, peas, mint, basil, pistachios, avocado,
vinaigrette

25

Prawn Salad

Patagonia prawns wrapped in prosciutto, organic
mixed greens, fresh pear, roasted bell peppers,
toasted pecans, goat cheese, balsamic vinaigrette

28

Smoked Duck Breast

Couscous timbale, house made chutney, orange and
microgreen salad, goat cheese, port wine sauce

28

Mason Family Fresh Pasta

Your server will tell you all about it.

Market Price