



Wednesday, May 21, 2025

Starters & Small Plates

House Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Nantes Carrot & Ginger Soup	\$12
Carrot Top Pesto	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Pistachios ~ Caramelized Onion Jam	

Entrées

Chopped Wedge Salad with Poached Gulf Prawns	\$22
B&L Bacon ~ Sun Dried Tomatoes ~ Croutons ~ Blue Cheese Dressing	
Riverdog Arugula Salad with with Roasted Mary's Chicken Breast	\$21
Strawberries ~ Candied Pistachios ~ Cotija ~ Mustard Sherry Vinaigrette	
Shaved New York Steak on Sourdough	\$21
Pepperjack ~ Sauteed Peppers & Onions ~ B&L Chips	
Black Cod with Panang Curry	\$28
Jasmine Rice ~ Braised Spring Vegetables ~ Chile Oil	
Hand Cut Semolina Tagliatelle with CA GROWN Asparagus	\$24
English Peas ~ Fiddlehead Ferns ~ Peruvian Pesto	
Single-Cut Bledsoe Pork Chop with Stone Fruit Mostarda	\$25
Creamy Polenta ~ Klein Asparagus	