

DINNER

SERVED MONDAY-FRIDAY 4:00PM-10:00PM



SALADS

SARABETH’S CHOPPED SALAD
market vegetables, salami, feta,
lemon vinaigrette **19**

POWER BOWL
shredded kale, quinoa, pistachios,
apples, beets, goat cheese,
sherry shallot vinaigrette **22**

Add avocado **+6**, grilled chicken **+8**
salmon **+14**, steak **+15**

SEAFOOD COBB SALAD
Maine lobster, crab meat, shrimp,
avocado, bacon, egg, tomato, onion,
blue cheese **33**

SANDWICHES

CLASSIC LOBSTER ROLL
rémoulade, slaw, chips **36**

ADULT GRILLED CHEESE
3 cheeses, pretzel bread,
housemade pickles,
tomato soup **24**
Add ham **+4**

CRAB CAKE SANDWICH
sesame bun, tartar sauce,
house cut french fries **27**

ONE GREAT BURGER
aged cheddar,
pickled green tomatoes,
bacon, sautéed onions,
jalapeño marmalade,
house cut French fries **25**

SIDES 12

FRENCH GREEN BEANS
shallots, dill

TRUFFLE FRIES
rosemary, garlic aioli

WILD MUSHROOM RAGOUT

EGGPLANT CAPONATA
capers and basil



APPETIZERS

CRAB & GUACAMOLE
housemade chips **22**

VELVETY TOMATO SOUP
cheddar cheese, dill **16**

MEATBALLS
pomodoro, basil, garlic focaccia bread **17**

CRISPY CALAMARI
spicy marinara, garlic aioli **20**

BANG BANG SHRIMP
ginger, sweet chili, avocado, micro mint **15**

BABY BEET SALAD
roasted rainbow beets, arugula,
crispy everything puff pastry,
herb fontina fondue **16**

FIVE LETTUCE CAESAR
shaved parmesan,
garlic & herb croutons **16**

CRISPY BURRATA
heirloom tomato concasse, grilled asparagus,
opal basil, white balsamic gastrique **18**

ENTRÉES

STEAK FRITES
house cut French fries, béarnaise sauce **36**

FAROE ISLAND SALMON
eggplant caponata, wilted spinach, basil oil **32**

FARM CHICKEN
confit chicken croquette, wild mushroom ragout,
sweet corn puree, black truffle jus **29**

SEAFOOD LINGUINE
lemon zest, tarragon, arugula **33**

SESAME CRUSTED AHI TUNA
chickpea hummus, summer vegetables,
sunny side quail eggs **33**

CHICKEN POT PIE
wild mushrooms, rainbow carrots,
fingerling potatoes, herb béchamel **29**

MENU

SATURDAY 5:00PM-10:00PM
& SUNDAY 5:00PM-9:00PM



SUMMER 2025 RESTAURANT WEEK

45

APPETIZERS

choice of

SUMMER WEDGE SALAD
bacon lardon, scallions,
roasted corn, Pt. Reyes bleu cheese

HEIRLOOM TOMATO GAZPACHO
watermelon, avocado, pepitas, cilantro

TUNA TARTARE LETTUCE WRAPS
pineapple, cucumber,
sesame citrus vinaigrette, potato crisp

ENTRÉES

choice of

PAN SEARED BRANZINO
corn succotash, pancetta, pea tendrils,
piquillo pepper vinaigrette

BLACKENED JUMBO SHRIMP
soft corn cheese polenta, wild greens,
smoked Creole sauce

LEMON & HERB BRAISED CHICKEN
roasted fennel, shallots, olives,
fingerling potatoes, herb beurre blanc

DESSERTS

choice of

STRAWBERRY SHORTCAKE
vanilla gelato

S’MORES IN A JAR
triple chocolate pudding

JOIN US
FOR WINE
WEDNESDAY!

Select bottles of
wine for only \$25
from 5pm-10pm

