

# PACIFIC'S EDGE

## STARTERS

### market tasting board\*

seasonal cheeses | cured meats | grapes | nuts  
local honey | marinated olives | dried fruit  
**twenty-one**

### calamari fritto misto\*

rings & tentacles | garlic aioli | cocktail sauce  
lemon wedges | parsley  
**twenty-one**

### farmers tomato burrata\* <sup>GF</sup>

heirloom tomatoes | burrata | arugula | lemon  
agrumato | balsamic | micro-basil | farm bread  
**twenty-two**

### gambas al ajillo\* <sup>GF</sup>

prawns | local garlic | olive oil | grape tomato | gigante  
bean | chili flake  
**twenty-four**

### mussels & farm bread

shallots | butter | white wine | garlic | lemon | parsley  
**twenty-four**

## SALAD

### heirloom beets <sup>V</sup>

hazelnut praline | local seasonal berries | almond cheese | balsamic | red & gold heirloom beets  
**twenty**

### caesar salad \*

baby romaine hearts | six minute egg | boquerones | shaved parmesan | house made dressing | crouton  
**fifteen**

### baby spinach & berries <sup>GF</sup>

goat cheese | candied pecan | local seasonal berries | citrus vinaigrette | red onion  
**nineteen**

<sup>GF</sup> - gluten free <sup>V</sup> - vegan

*for your convenience, an 18% service charge is automatically added to all parties of 6 or more*

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

\*Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.  
Please alert your service staff to any food allergies or dietary concerns.  
We will gladly adjust preparation (where possible) to accommodate your request.



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## ENTREES

### braised short rib bourguignon\* (GF)

6oz prime short rib | potato puree | pickled red onion | red wine demi | baby rainbow carrots  
*forty*

### pan roasted chicken breast\* (GF)

8oz airline chicken | chimichurri | seasonal zucchini | root vegetables | black garlic demi glace  
*thirty-five*

### bone-in black angus ribeye\* (GF)

16oz black angus ribeye | porcini powder | fingerling potatoes | broccolini | chimichurri  
*sixty-two*

### highlands burger\*

double 4oz strauss certified beef | brioche | cheddar | lettuce | tomato | red onion | pickle | fries  
*twenty-five*

### pan seared pacific halibut\* (GF)

6oz halibut filet | citrus risotto | beurre blanc | shaved fennel | radish | pickled leek  
*forty-two*

### fresh catch sandwich\*

catch of the day | brioche | meyer lemon aioli | lettuce | tomato | red onion | fries  
*twenty-nine*

### mushroom risotto\* (GF)

trumpet & oyster mushrooms | truffle vinaigrette | shallot | mascarpone  
*twenty-eight*

## SIDES

roasted mushrooms | potato puree | broccolini | sautéed baby carrots | fries  
*ten*

Executive Sous Chef: Joshua Kinzer

(GF) - gluten free    (V) - vegan