



starters

CALAMARI & SALTED CASHEWS 16
spicy teriyaki, hon-shimeji mushrooms

JUMBO GULF SHRIMP COCKTAIL 23
avocado, cocktail sauce, chips

AHI TUNA TARTARE 20
ponzu, sesame, crispy wonton chips

CEVICHE 20
avocado, mango, chili

CHICKEN TENDERS 20
tempura batter, ranch, thyme fries

FRESH GAZPACHO 16
chilled and traditional

CRAB LOUIS LETTUCE WRAPS 18
dungeness crab, hard-boiled egg
tomato, bibb lettuce, louis dressing

from the garden

THE WEDGE 16
heirloom tomatoes, blue cheese, bacon

“SUMMER FAIR” CAESAR SALAD 23
roasted garlic funnel cake crouton

90210 COBB 24
avocado, egg, turkey, bacon dust
baby heirloom tomatoes, blue cheese

NIÇOISE 29
seared ahi tuna, haricot verts, quail
egg, olives, peewee potato

HEIRLOOM TOMATO SALAD 19
fennel, buratta, olive tapenade, crostini

Add Marinated Skirt Steak \$8
Chicken \$5, Prawns \$6, or Salmon \$6

bistro

“PRIME” BURGER 24
butter lettuce, vine-ripened tomato
maytag blue, cheddar, american, or swiss
thyme fries or baby greens

PULLED PORK SLIDERS 24
provolone and house-made coleslaw

TERIYAKI CHICKEN ON A SESAME BUN 24
pineapple, asian slaw, hoisin aioli
thyme fries or baby greens

AVOCADO PITA 22
jicama, beets, carrot, lemon dressing
on a whole wheat pita with terra chips

LOCAL HALIBUT TACOS 28
cotija cheese, lime slaw, avocado salsa
tortilla chips and pinto beans

entrées

SALMON ON SOBA NOODLES 32
bok choy, carrots, bell peppers
scallions, mushroom ponzu sauce
(tofu optional)

NEW ZEALAND JOHN DORY 32
citrus, torn basil, burnt butter

SEARED SEA BASS 38
corn, asparagus & mushroom ragout
lemon-herb sauce & orange reduction

BONE-IN CHICKEN BREAST 35
smashed mascarpone fingerlings
braised cipollini onions, spinach

COFFEE-CRUSTED NY STRIP 41
wild arugula, fourme d’ambert
bourbon caramel

flatbreads

MARGHERITA
tomatoes, basil, mozzarella
15

CAESAR
romaine, parmesan
grilled chicken breast
18

THE DINO
squash blossom, mozzarella
summer truffle
27

FIG
prosciutto, arugula, blue cheese
19