

caprice

FIRSTS

SOUP DU JOUR 10

WILD AHI TARTARE (FIJI), Avocado, Yuzu Tobiko, Hand-Cut Chips 20 / 36

BABY SQUID & Lemon Butter [Served Over Polenta +6] 14

LENTILS DU PUY, Chèvre, Tomato-Basil Salsa 15

FLATBREAD, Caramelized Onions, Roasted Squash, Chèvre, Pine Nuts, Brown Butter 16

WILD CRAB CAKES (Maryland), Microgreens & Rémoulade 20

SAUTÉED SHRIMP, Spicy Garlic Butter, Lemon 16

BABY ARTICHOKE CROSTINI, Burrata, Currant-Pine Nut Relish, Parmigiano 17

PROSCIUTTO CROSTINI, Burrata, Green Peas, Asian Pear, Parmigiano 18

ROASTED BONE MARROW, Rustic Toast Points, Herb Chimichurri 16

TOMATO TARTE TATIN, Puff Pastry, Tomato Confit, Chèvre, Olives, Pesto 18

SALMON CARPACCIO, Avocado, Wasabi Tobiko, Chives, Micro Greens, Sesame-Ponzu 24

GIANT WILD SHRIMP COCKTAIL, House-Made Cocktail Sauce, Lemon Zest 22

KUROBUTA PORK BELLY, Slow Braised, Spiced Apple Chutney, Salsa Roja, Sour Cream Crème Fraîche 20

FILET MIGNON CARPACCIO, Finely Sliced Brandt Filet, Shaved Parmesan, Capers, Olive Oil, Lemon Zest 28

ALMONDS 6 / **OLIVES** 7 / **CHEESE PLATE** 26

SALADS

BUTTER LETTUCE, Herbs, Pine Nuts [Warm Chèvre +3; Bacon +2] 12

QUINOA SALAD, Cucumber, Tomato, Olives, Arugula, Feta 16

HEIRLOOM TOMATO, Burrata Mozzarella, Olives, Pesto 16 / + Prosciutto 20

ROASTED BEET, Humboldt Fog Chèvre, Avocado, Pistachio 16 / + Trout or Chicken 22

CLASSIC GREEK SALAD 15 / Large with Chicken 24 / Large with Salmon 32

ROQUEFORT SALAD, Asian Pear, Beets, Walnuts, Belgian Endive 16 / Large with Chicken 25

CHINOISE SALAD, Vegetable Julienne, Eggplant, Nuts, Soy Vinaigrette / with Tofu or Chicken 24 / + Salmon 34

COBB SALAD with Grilled Chicken 26 / Salmon 34

PIZZA

PESTO, Tomato, Zucchini, Artichoke, Olives, Parmigiano 20 / + Chicken or Prosciutto 26

MEATBALL PIZZA, Wagyu Meatballs, Marinara, Mozzarella, Olives, Chives 22

GRILLED SAUSAGE, Grilled Onions & Gypsy Peppers 22

PASTA / GRAIN

- LASAGNA**, Eggplant, Mozzarella, Ricotta, Basil, Marinara 24
- ANGEL HAIR**, Sun-Dried Tomatoes, Baby Squid, Olives, Feta, Almonds 28
- SPICY ANGEL HAIR**, Grilled Lime Chicken, Vegetable Julienne, Peanuts, Jalapeno-Cilantro Jus 27
- PASTA RIBBONS & MEATBALLS**, Wagyu Meatballs, Roasted Tomato Marinara, Burrata Mozzarella 30
- PAPPARDELLE PASTA**, Grilled Shrimp, Spinach, Mushrooms, Lemon-Thyme Cream Sauce 32
- PASTA RIBBONS & PESTO**, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 34
- BUTTERNUT SQUASH RISOTTO**, Roquefort, Brussels Sprouts, Mushrooms, Spiced Pecans, Sage 28
- ORECCHIETTE**, Spicy Tomato Fondue, Roasted Vegetables, Burrata [Grilled Sausage +6] 25
- ORGANIC QUINOA**, Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis [Chicken/Tofu +6; Salmon +14] 25

MAIN DISHES

- POBLANO RELLENO** [Spicy], Corn, Black Bean, Gruyere, Wild Rice, Salsa Roja [Sliced Avocado +3] 22
- RAINBOW TROUT**, String Beans, Sliced Almonds, Brown Butter 25
- CRISPY KUROBUTA PORK CHOP**, Broccolini, Gremolata Butter, Lemon, Aioli 34
- BRAISED BEEF SHORT RIBS**, Polenta, Braising Juices, Pearl Onions, Horseradish, Gremolata 42

from the grill

- WAGYU BURGER**, Comté Cheese, Butter Lettuce, Bacon, Teriyaki Onions & Mushrooms [Avocado +3] 22
- CHICKEN BREAST**, Wrapped in Prosciutto, Parmigiano, Pesto & Sage, Charred Corn Fregola, Porcini Mustard 30
- LOCH DUART SALMON**, Braised Artichokes & Corn Succotash, Salsa Verde 38
- WILD YELLOWFIN TUNA (Fiji)**, Sesame, Spinach, Soybean, Ponzu 44
- LAMB CHOPS (Australia)**, Quinoa, Chimichurri, Olive Tapenade 46
- PRIME BRANDT FARMS FLAT IRON STEAK (10oz)**, Roquefort and Herb Butter, Choice of Side 40
- PRIME BRANDT FARMS FILET MIGNON (7oz)**, Bordelaise Sauce, Choice of Side 52

SIDES

Broccolini & Garlic / Baby Artichokes & Lemon / Smashed Potatoes & Herb Salsa / Cauliflower Gratin
Asparagus & Balsamico / String Beans & Almonds / Fries & Aioli / 10 each

*We cook with only fresh organic meats; no hormones, antibiotics, or freezing. We source fresh wild fish daily.
20% Gratuity will be added to parties of 6 or more; A maximum of two cards per table please*