

caprice

FIRSTS

SOUP DU JOUR 10

WILD AHI TARTARE (FIJI), Avocado, Yuzu Tobiko, Hand-Cut Chips 20 / 35

BABY SQUID & Lemon Butter [Served Over Polenta +5] 14

LENTILS DU PUY, Chèvre, Tomato-Basil Salsa 14

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

WILD CRAB CAKES (Maryland), Microgreens & Rémoulade 19

SAUTÉED SHRIMP, Spicy Garlic Butter, Lemon 15

BABY ARTICHOKE CROSTINI, Burrata, Currant-Pine Nut Relish, Parmigiano 16

PROSCIUTTO CROSTINI, Burrata, Green Peas, Asian Pear, Parmigiano 17

ROASTED BONE MARROW, Rustic Toast Points, Herb Chimichurri 15

TOMATO TARTE TATIN, Puff Pastry, Tomato Confit, Chèvre, Olives, Pesto 15

SALMON CARPACCIO, Avocado, Wasabi Tobiko, Chives, Micro Greens, Sesame-Ponzu 20

GIANT WILD SHRIMP COCKTAIL, House-Made Cocktail Sauce, Lemon Zest 20

KUROBUTA PORK BELLY, Slow Braised, Spiced Apple Chutney, Salsa Roja, Sour Cream Crème Fraîche 19

FILET MIGNON CARPACCIO, Finely Sliced Brandt Filet, Shaved Parmesan, Capers, Olive Oil, Lemon Zest 27

ALMONDS 6 / **OLIVES** 6 / **CHEESE PLATE** 22

SALADS

BUTTER LETTUCE, Herbs, Pine Nuts [Warm Chèvre +3; Bacon +2] 11

QUINOA SALAD, Cucumber, Tomato, Olives, Arugula, Feta 15

HEIRLOOM TOMATO, Burrata Mozzarella, Olives, Pesto 15 / + Prosciutto 19

ROASTED BEET, Humboldt Fog Chèvre, Avocado, Pistachio 15 / + Trout or Chicken 20

CLASSIC GREEK SALAD 14 / Large with Chicken 22 / Large with Salmon 30

ROQUEFORT SALAD, Asian Pear, Beets, Walnuts, Belgian Endive 15 / Large with Chicken 25

CHINOISE SALAD, Vegetable Julienne, Eggplant, Nuts, Soy Vinaigrette / with Tofu or Chicken 22 / + Salmon 30

COBB SALAD with Grilled Chicken 25 / Salmon 32

PIZZA

PESTO, Tomato, Zucchini, Artichoke, Olives, Parmigiano 20 / + Chicken or Prosciutto 25

MEATBALL PIZZA, Wagyu Meatballs, Marinara, Mozzarella, Olives, Chives 20

GRILLED SAUSAGE, Grilled Onions & Gypsy Peppers 19

PASTA / GRAIN

- LASAGNA**, Eggplant, Mozzarella, Ricotta, Basil, Marinara 24
- ANGEL HAIR**, Sun-Dried Tomatoes, Baby Squid, Olives, Feta, Almonds 27
- SPICY ANGEL HAIR**, Grilled Lime Chicken, Vegetable Julienne, Peanuts, Jalapeno-Cilantro Jus 25
- PASTA RIBBONS & MEATBALLS**, Wagyu Meatballs, Roasted Tomato Marinara, Burrata Mozzarella 27
- PAPPARDELLE PASTA**, Grilled Shrimp, Spinach, Mushrooms, Lemon-Thyme Cream Sauce 30
- PASTA RIBBONS & PESTO**, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 30
- BUTTERNUT SQUASH RISOTTO**, Roquefort, Brussels Sprouts, Mushrooms, Spiced Pecans, Sage 26
- ORECCHIETTE**, Spicy Tomato Fondue, Roasted Vegetables, Burrata [Grilled Sausage +5] 25
- ORGANIC QUINOA**, Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis [Chicken +5; Salmon +12] 24

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 32
- 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 29
- LOCH DUART SALMON**, Braised Artichokes & Corn Succotash, Salsa Verde 38
- WILD YELLOWFIN TUNA (Fiji)**, Sesame, Spinach, Soybean, Ponzu 42
- LAMB CHOPS (Australia)**, Quinoa, Chimichurri, Olive Tapenade 44
- 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.
18% Gratuity will be added to parties of 6 or more; A maximum of two cards per table please*