

Caprice

FIRSTS

SOUP DU JOUR MP

WILD AHI TARTARE (FIJI), Avocado, Yuzu Tobiko, Microgreens, Ponzu Sauce, Hand-cut Chips 3 oz. 24 / 6 oz. 38

BABY SQUID, Lemon Butter 18 [Served Over Polenta +6]

LENTILS DU PUY, Chèvre, Tomato-Basil Salsa 18

FLATBREAD, Caramelized Onions, Roasted Squash, Chèvre, Gruyère, Pine Nuts, Brown Butter 19

WILD CRAB CAKES (Maryland), Microgreens & Rémoulade (2) 22 / (4) 36

SAUTÉED SHRIMP, Spicy Garlic Butter, Chili Oil, Lemon 20

BABY ARTICHOKE CROSTINI, Burrata, Currant-Pine Nut Relish, Parmigiano 20

PROSCIUTTO CROSTINI, Burrata, Snow Peas, Asian Pear, Parmigiano 20

ROASTED BONE MARROW, Rustic Toast Points, Herb Chimichurri 18

KOBE MEATBALLS, Fresh Tomato Sauce, Parmesan, Herbs, Rustic Toast Points 20

TOMATO TARTE TATIN, Puff Pastry, Tomato Confit, Chèvre, Tapenade, Pesto 19

SALMON CARPACCIO, Avocado, Tobiko, Onions, Microgreens, Sesame-Ponzu 24

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

ALMONDS 8 / OLIVES 8

SALADS

BUTTER LETTUCE, Herbs, Pine Nuts, Balsamic Vinaigrette 14 [Warm Chèvre +3 ; Bacon +2]

QUINOA SALAD, Arugula, Cucumber, Tomato, Olives, Feta, Champagne Vinaigrette 18

HEIRLOOM TOMATO, Arugula, Burrata Mozzarella, Olives, Pesto Balsamic Vinaigrette 18 / + Prosciutto 24

ROASTED BEET, Arugula, Humboldt Fog Chèvre, Avocado, Pistachio, Balsamic Vinaigrette 18 / + Trout 22 / + Chicken 26

CLASSIC GREEK SALAD, Cucumber, Tomato, Olives, Onion, Capers, Champagne Vinaigrette 18 / + Chicken 26 / + Salmon 32

ROQUEFORT SALAD, Asian Pear, Beets, Endive, Walnuts, Balsamic Vinaigrette 18 / + Chicken 26

CHINOISE SALAD, Vegetable Julienne, Eggplant, Peanuts, Soy Vinaigrette 18 / + Tofu or Chicken 26 / + Teriyaki Salmon 34

COBB SALAD, Avocado, Egg, Bacon, Tomato, Balsamic Vinaigrette 20 / + Grilled Chicken 28 / + Salmon 34

PIZZA

PESTO, Tomato, Zucchini, Artichoke, Parmigiano 24 / + Chicken or Prosciutto 28

KOBE MEATBALL PIZZA, Wagyu Meatballs, Marinara, Mozzarella, Olives, Chives 26

MARGHERITA, Marinara, Mozzarella, Garlic, Basil 24 / + Crispy Prosciutto 28

PASTA / GRAIN

LASAGNA, Eggplant, Mozzarella, Ricotta, Basil, Marinara 26

ANGEL HAIR, Sun-Dried Tomatoes, Baby Squid, Olives, Feta, Almonds 28 [Sub Shrimp +6]

SPICY ANGEL HAIR, Grilled Lime Chicken, Vegetable Julienne, Peanuts, Jalapeno-Cilantro Jus 28

PASTA RIBBONS & MEATBALLS, Wagyu Meatballs, Roasted Spicy Bacon Marinara, Burrata, Pesto 35

PAPPARDELLE PASTA, Grilled Shrimp, Spinach, Mushrooms, Lemon-Thyme Cream Sauce 34

PASTA RIBBONS & PESTO, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 36

BUTTERNUT SQUASH RISOTTO, Roquefort, Brussels Sprouts, Porcini & Cremini Mushrooms, Spiced Pecans, Sage 30

ORECCHIETTE, Spicy Tomato Fondue, Roasted Vegetables, Burrata 28 / + Grilled Sausage 34

ORGANIC QUINOA, Roasted Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis 26 / + Tofu or Chicken 34 / + Salmon 40

MAIN DISHES

RAINBOW TROUT, String Beans, Sliced Almonds, Lemon Brown Butter 30

CRISPY KUROBUTA PORK CHOP, Heirloom Carrots, Gremolata Butter, Lemon, Aioli 38

BRAISED BEEF SHORT RIBS, Polenta, Braising Juices, Cipollini Onions, Horseradish, Herbs 42

From the Grill

WAGYU BURGER, Comté Cheese, Butter Lettuce, Bacon, Teriyaki Onions & Mushrooms 25 / + Avocado 28

CHICKEN FILET BREAST PAILLARD, Chimichurri, Roasted Corn Fregola, Porcini Mushroom Sauce 32

LOCH DUART SALMON, Grilled Asparagus & Corn Succotash, Salsa Verde 38

WILD YELLOWFIN TUNA (Fiji), Sesame, Spinach, Soybean, Ponzu 46

LAMB CHOPS (Australia), Quinoa, Chimichurri, Olive Tapenade 46

PRIME BRANDT FARMS FLAT IRON STEAK (10oz), Roquefort and Herb Butter, Choice of Side 46

PRIME BRANDT FARMS FILET MIGNON (7oz), Bordelaise Sauce, Choice of Side 56

SIDES

Balsamic Brussels & Bacon / Roasted Carrots & Garlic / Baby Artichokes & Lemon / Smashed Potatoes & Herb Salsa / Cauliflower Gratin / Asparagus & Balsamic / String Beans & Almonds / Fries & Aioli / 12 each

We cook with only fresh organic meats; no hormones, antibiotics, or freezing. We source fresh wild fish *DAILY*
a 20% Gratuity is requested and appreciated for parties of 5 or more / Extra bread \$1.50 each