

## The Beginning

### Kale Caesar Salad

Organic baby kale, parmesan, lemon parsley gremolata, red wine reduction, bacon lardon, Caesar dressing 12.50

### “Ham & Cheese”

Hand sliced prosciutto, burrata, estate olive oil, aged balsamic vinegar, garlic rubbed rustic bread 12

### Ahi Tacos

Pacific ahi, avocado, micro cilantro, crispy wonton, jalapeño slaw, sesame aioli, soy ginger sauce 16

### Crab Cakes

Jumbo and lump crab meat, red pepper rémoulade, mango salsa, micro cilantro 15

## The Mains

### Jidori Crispy Skin Half Chicken

Dill spätzle, roasted baby carrots, confit tomato, cipollini onions, chicken jus 23

### Pasta Primavera

Sweet basil, sugar snap peas, candied pancetta, vodka, San Marzano tomatoes, parmesan, ground shrimp sausage, fettuccini 22.50

### Red Snapper

Miso mirin glaze, bamboo rice, baby bok choy, shoe string carrots & leeks, sake beurre blanc 26

### Blackened Steelhead Salmon

Farro, quinoa, English cucumber, piquillo peppers, honey basil vinaigrette, tomato, red pepper rémoulade 24.50

### Snake River Farms Short Rib

Heirloom carrot & potato puree, root vegetable medley, red wine reduction, pomegranate seeds 32.50

### Grilled New Zealand Lamb Chop

Bloomsdale spinach, fingerling potato, tahini-mustard sauce 34

### Bone-in Filet

Grilled broccolini, potato gratin, onion soubise, red wine bordelaise 32.50



## Winter 2016

*Ficus macrophylla*, commonly known as the **Moreton Bay Fig**, is a large evergreen banyan tree of the Moreaceae family that is a native of most of the eastern coast of Australia, from the Atherton Tableland (17° S) in the north to the Illawarra (34° S) in New South Wales, and Lord Howe Island. Its common name is derived from Moreton Bay in Queensland, Australia. It is best known for its beautiful buttress roots.

moretonfig  
RESTAURANT + LOUNGE

## The Enhancements

### Crispy Sweet Potatoes 5

*Chimichurri*

### Poutine 10.50

Braised short rib, cheese curds

### Brussel Sprouts 5

*Bacon & cipollini onions*

### Macaroni and Cheese 7.50

*Add: bacon and jalapeño 1.50*

## Adult Libations

### Sword & Shield

Bourbon, Domaine de Canton  
Ginger Liqueur, lemon juice 12

### Apricot Blossom

Mount Gay Rum, Apry, freshly squeezed lemon juice, tea, mint 10

### Leather & Smoke

Aged rum, Carpano Antica,  
Laphroaig, Velvet Falernum,  
Angostura Bitters 12

### Luxardo Old Fashion

Bourbon, Luxardo soaked cherries,  
orange slice, dash of bitters,  
splash of soda 12

### The Alps Sangria

Riesling, St. Germain Elderflower  
Liqueur, pineapple juice, lemon juice 12

### Aperol Spritzer

Aperol, sparkling wine, soda water,  
orange twist 12

Many items can be prepared gluten free, vegetarian or vegan.

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.