

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.