

## The Beginning

### Ahi Tacos 16

Pacific Ahi | Avocado | Seasonal Fruit  
Crispy Wonton | Soy Ginger | Sesame Aioli |  
Cabbage Slaw

### Kale Caesar Salad 14

Organic Baby Kale | Parmesan | Bacon Lardon Lemon  
Parsley Gremolata | Red Wine Reduction  
Caesar Dressing

### Burrata & Prosciutto Crostini 13

San Daniele Prosciutto | Burrata | Estate Olive Oil  
Villa Manadori Balsamic | Garlic Rubbed Bread

### Fall Salad 17

Garden Arugula & Watercress | Delicata Squash  
Pomegranate Seeds | Drake's Farm Goat Cheese  
Avocado | Quinoa | Candied Walnuts | Brioche Crouton  
Pomegranate Vinaigrette

### Crab Cakes 15

Jumbo & Lump Crab Meat | Red Pepper Rémoulade  
Mango Salsa | Micro Cilantro

### Pier 39 Shrimp Scampi 14

Garlic | Lemon | White Wine | Parsley  
Crusty Bread

### Daily Soup 8

Seasonal Preparation

## The Mains

### Bucatini Carbonara 21

Crispy Pancetta | Herbed Cream | Parmesan  
Sous Vide Egg Yolk | Sweet Peas | Parsley

### Mary's Free Range Crispy Skin Half Chicken 24

Porcini Spätzle | Roasted Baby Carrots & Turnips  
Cipollini Onions | Pea Tendrils | Chicken Jus

### Pan Seared Snapper 26

Crispy Creamer Potatoes | Chinese Broccolini  
Wild Mushrooms | Shaved Radish & Watercress  
Meyer Lemon Beurre Blanc | Chive Oil

### Blackened Steelhead Salmon 25

Farro | Quinoa | English Cucumber  
Piquillo Peppers | Basil Vinaigrette  
Red Pepper Rémoulade

### Red Wine Braised Short Rib 33

Carrot Puree | Roasted Seasonal Vegetables  
Red Wine Demi | Pomegranate

### Grilled New Zealand Lamb Chop 34

Bloomsdale Spinach | Creamer Potato  
Tahini-mustard Sauce

### Kansas City Strip Loin 33

Pan-roasted Brussel Sprouts | Compound Butter  
Potato Sauce

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RESTAURANT + LOUNGE

## The Enhancements

### Fregola 7.50

Sundried Tomato | Wild Mushrooms |  
Cipollini  
Basil | Parmesan

### Poutine 11

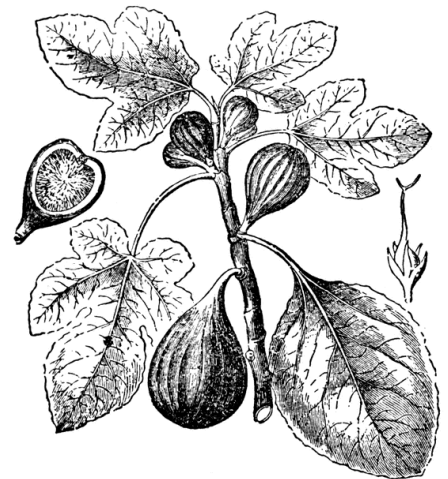
Braised Short Rib | Cheese Curds


### Brussel Sprouts 6

Bacon & Cipollini Onions

### Macaroni and Cheese 7.50

Add: bacon and jalapeño 1.50



 Denotes recipes that include ingredients from the USC Teaching Garden, a hydroponic urban farm located on campus.

20% gratuity will be added to all parties of 6 or more.

We care about the environment. Water is available upon request. 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.

Thank you for joining us!