

STARTERS & SHARES

CRUDITE \$10
fresh farm vegetables served with dipping sauces

ZUCCHINI & SWEET CORN FRITTER \$12
creamed corn, tomato preserve, dill crème fraiche

GRILLED SPANISH OCTOPUS TACOS \$16
marinated octopus, sweet corn relish, green garlic aioli, micro arugula

DEVEILED EGGS \$18
caviar, dill, red onion, caper berries, crème fraiche

WILD BOAR & WILD RICE \$14
meat ball, roasted red pepper sauce, wild rice risotto, banana peppers, farmer cheese

HAWAIIAN TUNA POKE CONES \$17
crispy waffle cone, kaiware sprout, cucumber, avocado

SALADS & VEGETABLES

JOY'S CAESAR SALAD \$12
baby romaine, toasted croutons, parmesan cheese, white anchovy

BURRATA & HEIRLOOM TOMATO \$15
heirloom tomatoes, sweet & sour onions, grilled bread, aged balsamic

SPICED WEDGE \$12
chipotle buttermilk dressing, corn bread croutons, fire roasted chilis, cilantro, avocado, baked black beans

RED QUINOA & TUSCAN KALE \$13
honey, apple, almond, parmesan, pickled shallot

CUCUMBER & VEGETABLE WRAPS \$12
pickled vegetables, sushi rice, cilantro, spicy mayo, soy

RAW & COLD

SEAFOOD TOWER \$175
selection of six king crab legs, one whole maine lobster, six oysters, six jumbo prawns, selection of daily nigiri

OYSTERS ON THE HALF SHELL \$18/30
whole and half dozen, yuzu mignonette, smoked tomato cocktail

COLLOSSAL SHRIMP COCKTAIL \$MP
smoked tomato, horseradish, lemon, pickled vegetables

SIDES & SH*T YUKON GOLD SMASHED POTATOES | CREAMED CORN | HEIRLOOM BABY CARROTS | GRILLED GREEN AND WHITE ASPARAGUS | HOUSE MADE TOTS OR FRIES | \$7 EACH

ROLLED & BOWLED

SPICY TUNA ROLL \$13
scallion, cucumber, chia seed, wasabi tobiko

SALMON "CALIFORNIA" ROLL \$15
king crab, avocado, cucumber, yuzu tobiko, micro shisho

SPICY TUNA HAMACHI ROLL \$15
jalapeno, cilantro, avocado, masago, spicy mayo

SHRIMP TEMPURA \$15
masago, avocado, cucumber, spicy mayo

CHARRED CHICKEN BOWL \$18
sesame, soy, ginger, sweet chili

AHI TUNA BOWL \$21
sesame, soy, ginger, lemon

SALMON BELLY BOWL \$19
sesame, soy, sambal, pink peppercorn

(all bowls served with sushi rice, scallion, cucumber, kaiware, avocado)

LOLLIPOPS

FRIED TRIPLE CREAM BRIE \$12
truffle honey, apple, chive (5)

SMOKED SPARE RIB \$17
nueske bacon, apple bourbon bbq (4)

CRISPY PHYLLO WRAPPED TIGER SHRIMP \$18
sweet chili, cilantro (5)

EXECUTIVE CHEF MATTHEW WILDE
SPRING 2016

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FISH & SEAFOOD

HIMALAYAN SALT SLAB ALASKAN HALIBUT \$46
HAVE IT FOR DINNER OR SHARE IT WITH A FRIEND OR TWO!
one pound of alaskan halibut served "lettuce wrap style",
marinated tomato, creamy slaw, pickled fresno, cilantro, scallion

PAN ROASTED RED SNAPPER \$29
coconut sticky rice, papaya relish, kaiware, carrot curry

GRILLED SALMON CIOPPINO \$27
pei mussels, clams, bay scallops, sweet shrimp, crushed tomato, toasted chili, garlic

SAUTÉED SEA SCALLOPS \$32
sweet pea risotto, cipolini onions, pea tendrils, shaved marcona almonds, white balsamic

STEAKS & CHOPS & MORE

14 OZ BONE-IN BERKSHIRE PORK CHOP \$33
bone marrow butter crust

14 OZ PRIME SKIRT STEAK \$38
caramelized onion, green peppercorn demi

14 OZ NEW YORK STRIP STEAK \$42
lobster brown butter sauce

ROASTED CHICKEN ROULADE \$25
chicken jus "simmered overnight" roasted carrot puree, grilled ramp chimichurri

"JUCY LUCY" SLAGEL FARM CHEESE BURGER \$16
filled with red rock cheddar, american cheese, grilled onion, raw onion, house made pickles (warning: messy but fun)

PORK LOIN SANDWICH "MILANESE STYLE" \$15
parmesan crusted, lemon garlic aioli, baby arugula
ADD farm fresh fried egg \$4

FRIED CHICKEN & CHAMPAGNE \$36
paprika honey butter, apple bourbon bbq, glass of champagne

WHIPPED TRUFFLE RICOTTA TORTELLINI \$16
smoked beech mushrooms, marinated artichoke, spring garlic, heirloom cherry tomato, lemon