

DAILY 4PM-MIDNIGHT

**Oysters\***

zinfandel mignonette, green chile juice \$18 half/\$36 dozen

**Mussel "Texas Toast"\*\*\***

avocado, green curry, jalapeño ..... \$14

**Oeufs en Mayonnaise\***

trout roe, bacon, roasted garlic, smoky maple ..... \$7

**Chips & Dip**

smoked mackerel, lemon pepper jam, chips ..... \$7

**Rabbit and Prosciutto Terrine**

apricot-green pepper relish, frisée, herbs ..... \$8

**Pot de Canard**

duck rillettes, duck liver mousse, port gelée..... \$12

**Steak Tartare\***

Chinese sausage, broccoli, parmesan, cashew ..... \$16

**Charred Cabbage Salad**

strawberry, cheddar, green onion, ranch..... \$9

**Shrimp Toast\***

cucumber, avocado, chili mayo, furikake ..... \$12

**Foie Gras Dumplings\***

peanut sauce, apple, miso-roasted shallots ..... \$18

**Chicken Wings**

dry-fried, truffle ranch, truffle honey..... \$16

**Garlic Fries**

Gouda, chili, green goddess ..... \$6

**Spring Greens**

crunchy quinoa, honey herbs-de-Provence ..... \$7

**Roasted Carrots**

sweet-pea hummus, sesame, radish honey..... \$8

**Mushroom Salad**

garlic rosemary breadcrumbs, blue cheese..... \$11

**Baguette**, European butter, flaked sea salt ..... \$5

**Steam Burger\***

pickles, onion, mustard, American..... \$6ea

**Dry-Aged Petite New York\***

french onion soup sauce, swiss cheese toast..... \$20

**Duck Stack\***

pancakes, duck gravy, tabasco onions, duck egg... \$15  
add seared foie gras... \$15

**Swordfish Oscar\***

crab, asparagus, bearnaise ..... \$20

**Spaghetti**

artichoke, asparagus, dill, parmesan..... \$15

**Dessert**

**Chocolate Butterscotch Pie** ..... \$10

**Paris Brest**

strawberry, toasted coconut..... \$10

**Peanut Butter Fun Cone**

your choice of soft-serve ..... \$6

**Beaufort Cheese**

dates, honey, bread ..... \$14

**Soft Serve**

vanilla, flavor of the day or swirl..... \$4

**Happy Hour**

4-5pm & 10-Midnight Daily

**Oysters\***

zinfandel mignonette, green chile juice \$9 half/\$18 dozen

**Oeufs en Mayonnaise\***

trout roe, bacon, roasted garlic, smokey maple..... \$5

**Garlic Fries**

Gouda, chili, green goddess ..... \$4

**Rabbit and Prosciutto Terrine**

apricot-green pepper relish, frisée, herbs ..... \$6

**Steam Burger\***

pickles, onion, mustard, American..... \$3ea

**Selection of Aperitifs**

Lillet Blanc, Lillet Rose, Carpano Antica, Carpano Bianco, Imbue Petal & Thorn, Imbue Bittersweet, Punt e Mes, Dolin Dry, Dolin Blanc, Dolin Rouge, Cocchi Americano, Cocchi di Torino, Byrrh Violet, Bonal Gentian  
your choice, served on the rocks or with soda ..... \$5

**Canard**

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