



dinner menu

starters

grilled naan flatbread 9
smoked salmon, garlic herb cheese

roasted beets and cara cara orange 9 
feta cheese, fresh mint, orange oil

dungeness crab cake 12
cucumber, carrot, scallion slaw, chile aioli

lobster ravioli 12
glazed lobster cognac cream

baked marin petite camembert en croute 10
wrapped in phyllo pastry, cranberry relish



salads

west coast chopped salad 16 
roasted chicken breast, apple wood smoked bacon,
egg, bleu cheese, champagne vinaigrette

caesar salad 13
garlic croutons, shaved asiago cheese and creamy
caesar dressing
with grilled chicken 15
with herbed prawns 17

sandwiches

kobe burger 18
lean ground kobe beef, bibb lettuce, tomato, pickle,
french fries and
your choice of cheddar, blue or swiss cheese
add crispy bacon 1.5 add sliced california avocado 2
add fried egg 3

kurobuta barbeque pork sandwich 16.5
pulled pork with chipotle barbeque sauce, brioche
bread

grilled fulton valley chicken breast 16.5
pesto, roasted portabello, gouda cheese, pain de mie



entrées

roasted eggplant ziti pasta 19 
with goat cheese, pine nuts and winter squash

roasted fulton valley chicken 20
glazed grapes verjus saba sauce, duck confit ravioli

roasted tapenade crusted northwest pacific salmon 24
monterey corn fingerling potato hash, melted leek ragout

fisherman's wharf cioppino 28 
a st. francis favorite, fresh seafood and shellfish in a tomato fennel chardonnay broth

pan seared day boat sea scallops 26
steamed jasmine rice, wasabi scallion sake sauce

herb and rock salt crusted angus beef prime rib 26
idaho baked potato, au jus, creamy horseradish

merlot braised angus beef shortribs 24 
boursin cheese mashed potatoes, merlot thyme sauce

grilled angus beef flat iron steak 25
asiago custard potato, shiso shallot butter

grilled angus beef filet mignon 34
asiago custard potato, cabernet rosemary sauce



signature oak room dish