

## starters

dungeness crab cakes  
cucumber-tomato salad, lime vinaigrette 14

sea of cortez scallops  
preserved lemon butter, herb crostini 13

prince edward island mussels & clams  
spanish chorizo, garlic, sherry 13

grilled "achiote" prawns  
tropical mango-pineapple marmalade 12

seared ahi stack  
crispy wonton, black sesame vinaigrette 13

chili dusted calamari  
sherry aioli & mojo verde dipping sauces 13

pacific seafood chowder  
rock shrimp, bay scallops, clams 8

roasted garlic & tomato soup 8

## salads

la jolla  
baby greens, tomatoes, carrots, candied nuts, champagne vinaigrette 8

baby caesar  
toasted garlic croutons, parmigiano-reggiano 9

wedge at the edge  
wedged iceberg lettuce, tomatoes, st. agur blue cheese, red wine vinaigrette 10

endive & watercress  
asian pear, goat cheese, sherry-walnut vinaigrette 9

## pastas

lobster linguine  
north atlantic tails, tomato confit, garlic, basil 29

chicken fettuccine  
wild mushrooms, parmigiano-reggiano tomato cream sauce 21

## entrees

farmers ranch vegetables  
steamed or roasted, garlic tamari sauce, jasmine rice 19

mediterranean chicken breast  
airline cut, roasted artichokes, asparagus, mushroom jus 22

roasted pork tenderloin  
garnet yam puree, mixed nut & apricot and mixed nut chutney 26

new zealand lamb rack  
traditional herb breading, white bean cassoulet 33


bone-in ribeye chop  
america's finest "prime", mid-west beef 36

new york strip steak  
grilled 12oz. cut, st. agur blue cheese, ladled demi glaze 38

filet mignon  
grilled tenderloin of beef, cognac peppercorn sauce 40

filet & lobster  
grilled tenderloin of beef, split tail of lobster, clarified butter & cognac peppercorn sauce 55

## entrees

grilled salmon   
sautéed spinach & sun dried tomato, truffle oil, pinot noir reduction 26

red curry crusted yellowfin tuna   
seared rare ahi, black sesame vinaigrette, wakame seaweed salad 29

pan seared halibut   
sustainable pacific halibut, kombu-dashi crusted, local japanese eggplant ragout, organic baby bok choy 38

cioppino  
prawns, scallops, crab, lobster, clams, mussels in a savory tomato & seafood broth 32

alaskan king crab legs  
1 lb, served traditionally with clarified butter market price

australian lobster tails  
baked, grilled, or steamed market price

## sides 6

field asparagus  
sautéed mushrooms  
roasted vegetables

au-gratin potatoes  
white bean cassoulet  
creamed spinach

Split plate charge is \$3.00. An 18% gratuity will be added to both, parties of six or more or unsigned tabs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise your server of all allergies; most common: tree nuts, peanuts, milk, eggs, shellfish, fish, soy & wheat.

