

THE TABLE

CHEF SIGNATURE MENU

82 PER PERSON | 110 WITH WINE PAIRINGS

Four Course Tasting Menu Created Nightly by Our Chefs | Entire Table Must Participate
Served Until 8:30 PM

SHARED & GREENS

ADD GRILLED CHICKEN OR GRILLED SHRIMP 8

- CAESAR 11 ROMAINE HEARTS | HERB BUTTER CROUTONS | PARMESAN | CAESAR DRESSING
- DUCK CONFIT FRISEE 13 FRISEE LETTUCE | SHREDDED DUCK CONFIT | SHALLOT | PORT SOAKED FIG VINAIGRETTE
- BEET SALAD 13 MIXED GREENS | GOLDEN BEETS | SHAVED FENNEL | PEPITA | PECORINO ROMANO | CIDER VINAIGRETTE
- SESAME CHICKEN SALAD 18 ROMAINE | CABBAGE | SWEET CHILI CHICKEN | WONTONS | SESAME SOY
- KALE SALAD 14 HONEY CRISP APPLE | TOASTED WALNUT | GRUYERE | WHITE BALSAMIC VINAIGRETTE
- TUNA CRUDO 17 FENNEL & CITRUS CURED | TOMATO & CHILI GEELE | YUCCA CHIP | MICRO FLOWER
- CHAR GRILLED OCTOPUS 18 WHITE BEAN HUMMUS | KALAMATA OLIVE | OLIVE OIL | LEMON | PEA TENDRIL
- FOIE GRAS 29 GRADE A FOIE GRAS | SOURDOUGH | ONION | PICKLED TOMATO | TRUFFLE CAULIFLOWER PUREE
- CRAB DIP 21 SERVED IN A SOURDOUGH BREAD BOWL
- CHAR SIU PORK BELLY 19 PICKLED DAIKON | SHISHITO PEPPERS | CHILI SPIKE KEWPIE MAYO
- APPLE & PROSCIUTTO FLATBREAD 16 GARLIC OIL | MOZZARELLA | ALL SPICE HONEY

MAINS

- FISH & CHIPS 21 BEER BATTERED ATLANTIC WHITE COD | LEMON-CAPER TARTAR
- STEAKHOUSE BURGER 20 CUSTOM BLEND ANGUS PATTY | PORK BELLY | CHEDDAR | ONION TANGLES | B2 SAUCE
- THE 55'ER 55 CUSTOM BLEND ANGUS PATTY | COLD WATER LOBSTER TAIL | TRUFFLE & SMOKED GOUDA MORNAY | TARRAGON AIOLI
- ROASTED VEGETABLES 23 SEASONAL VEGETABLES | WARM OLIVES | WHITE BEAN HUMMUS | GRILLED PITA | FETA
- WHOLE FISH MP SALT CRUSTED & BAKED | SERVED WITH HOPPIN' JOHN | LEMON | SWEET PICKLE TOMATO
- SEARED GROUPER 40 CARIBBEAN SPICED | PINEAPPLE PICO | COCONUT MILK RED CURRY | CILANTRO LIME RICE
- GRILLED SWORDFISH 43 ROASTED FINGERLING POTATOES | CREAMED SPINACH & CHARRED CORN | GARLIC HERB BUTTER
- DUCK CONFIT GNOCCHI 30 HOUSE CURED DUCK CONFIT | SORGHUM & HERB DUCK GLAZE | PARMESAN | MAPLE
- CANNELLONI 29 SHRIMP | CHORIZO | RICOTTA | CHARRED CORN | ROASTED PEPPERS | ONIONS | ROMESCO SAUCE
- HALF CHICKEN 29 SPICE RUBBED & ROASTED | CHARRED CARROT | PURPLE POTATO | FLEUR DE SEL
- 6OZ FILET 41 ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP
- 16OZ RIBEYE 50 ROASTED OR MASHED POTATOES | ASPARAGUS | CHOICE OF SAUCE ADD SHRIMP 8 ADD LOBSTER MP
- SHORT RIB 45 DR. PEPPER BRAISED SHORT RIB | YUKON GOLD MASHED POTATOES | ROASTED CARROT

DESSERTS

- KENTUCKY BOURBON BREAD PUDDING 15 BOURBON CARAMEL SAUCE | VANILLA ICE CREAM
- CHEESECAKE 9 YOUR CHOICE OF CLASSIC | BERRY | TURTLE | ALL WITH WHIPPED CREAM
- CARAMEL APPLE PANNA COTTA 12
- CAMPFIRE 17 MOLTEN LAVA CAKE | 151 RUM | MARSHMALLOW | GRAHAM CRACKER

Parties of 6 or more are subject to a 20% gratuity | Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness: Especially if you have certain medical conditions. **Allergy cards are available upon request **

BEACH HOUSE

— BAR & GRILLE —

WINE

--CHARDONNAY--

14 HANDS- COLUMBIA VALLEY, WA	10	36
SIMI- SONOMA COUNTY, CA	14	52

--PINOT GRIGIO--

MASO CANALI- TRENTO, ITALY	10	36
SANTA MARGHERITA ADIGE RIVER VALLEY, ITALY	14	52

-- SAUVIGNON BLANC--

14 HANDS- COLUMBIA VALLEY, WA	10	36
KIM CRAWFORD- MARLBOROUGH, NZ	12	44
JOEL GOTT- SONOMA COUNTY, CA	13	48

-- RIESLING--

SCHLOSS VOLLRADS RHEINGAU, GERMANY	13	48
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--PINOT NOIR--

ERATH- DUNDEE HILLS, OR	14	52
DECOY- SONOMA COUNTY, CA	17	65

--CABERNET SAUVIGNON--

14 HANDS- COLUMBIA VALLEY, WA	10	36
DAOU- PASO ROBLES, CA	14	52
BUCK SHACK- LAKE COUNTY, CA <i>BOURBON BARREL AGED</i>	20	76

--REDS--

JUAN GIL- JUMILLA, SPAIN	19	72
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-- SPARKLING--

WYCLIFF BRUT- CALIFORNIA	9	32
LA MARCA PROSECCO- TREVISO, ITALY SPLIT		14

-- BOTTLE ONLY--

CAMBRIA VIOGNIER- SANTA MARIA COUNTY, CA	80
VUEVE CLIQUOT BRUT REIMS, FRANCE	120
CAYMUS CABERNET SAUVIGNON NAPA VALLEY, CA	250
CONUNDRUM RED BLEND MONTERAY COUNTY, CA	104

HAND CRAFTED

TWIST ON AN OLD FASHIONED 15

ANEJO TEQUILA | AGAVE SYRUP
SMOKED CHILI BITTERS

SAZERAC 15

KNOB CREEK RYE | TURBINADO SYRUP
PECHAUDS BITTERS | ABSINTHE RINSE

NAKED & FAMOUS 15

ILLEGAL MEZCAL | GREEN CHARTREUSE | APEROL

COFFEE & CIGARETTES 15

DEWARS SCOTCH | CRÈME DE CAFÉ | SWEET VERMOUTH
BLACK WALNUT BITTERS

OLD FASHIONED MP

CHOICE OF BOURBON | TURBINADO SYRUP
CHERRY & ORANGE BITTERS

BEER

-- DOMESTIC 7 --

BUD LIGHT | COORS LIGHT | JAI LAI | MICH ULTRA
MILLER LITE | SAM ADAMS | HEINEKEN 0.0

-- CRAFT & IMPORT 8.5 --

ANGRY ORCHARD | BLUE MOON | CORONA EXTRA
CORONA LIGHT | MODELO | STELLA | YUENGLING

-- HARD SELTZER 7 --

TRULY

ASK YOUR SERVER FOR LOCAL CRAFTS!

-- DRAFT --

ASK YOUR SERVER ABOUT OUR SEASONAL SELECTIONS!



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