

# LUNCH

## Soups, Salads & Light Bites

*Spicy Nduja | Journeyman spreadable salami, pickled vegetables, grain mustard, crispy sourdough 16*

*Soup Du Jour | farm inspired daily soup mkt*

*Crispy Ahi Tuna Wontons | ahi tuna, shiso, hemp seed chili crunch, mayonnaise, tobiko roe 22*

*\*Hamachi | passion fruit, purslane, dill, pickled nopales 18*

*Prime Berkshire Pork Belly | Slow braised, cherry Boshi, pickled shitake mushrooms, peppers 19*

*Chicken Liver Mousse | pani puri, huckleberry, cherry mostarda 13*

*Spinach Artichoke Crab Dip | bechamel, gruyere, Parmesan breadcrumbs, lump crab 24*

*XO Deviled Eggs | scallion, caviar, fresh herbs 12*

*Prime Filet Mignon Tartare | shallot, horseradish aioli, egg, caper, olive, sourdough 26*

*Whole Roasted Cauliflower | romesco Sauce, pomegranate molasses, herb chimichurri 16*

*Farmers Market Salad | greens, shaved vegetables, toasted hemp seed, Humboldt Fog cheese,  
garden herb vinaigrette 14*

*Baby Red Romaine Caesar Salad | shaved parmesan, Caesar dressing, sourdough crisp 15*

*Baja Watermelon Salad | compressed watermelon, Hope farms arugula, mint, watercress, feta,  
soy dijon vinaigrette 16*

## Salad Enhancements

*Steelhead 14*

*Baja Shrimp 9*

*Herb Chilled Chicken 7*

*6 oz Teres Major 21*

*Olive oil poached Tuna Salad 14*

*Anchovies 4*

*Succulent*  
FINE DINING

Please refrain from any form of smoking on our restaurant property. No outside decor allowed. Gratuity of 20% is added to parties of 6+. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illnesses.

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## Handhelds

*Choice of Fries, Salt & Vinegar Cucumbers, Farm Salad, or Caesar Salad*

*Pan Bagnat Tuna | oil poached tuna, romaine, red onion, tomato, herb aioli, croissant loaf 22*

*Kalbi Steelhead | marinated cucumber, cabbage, wasabi aioli, brioche 22*

*Crispy Chicken Tacos | lettuce, succulent salsa, queso enchilado 13*

*Sonoma Sandwich | lettuce, cucumber, avocado, white bean aioli, tomato, pickled nopales 13*

*Turkey BLTA | Framani turkey, bacon, lettuce, tomato, avocado aioli 22*

*Prime Burger | Arugula, Smoked Gouda, Mushrooms, Caramelized onions, Challah Bun 16*

## Lunch Entrees

*Maple Brown Butter Butternut Squash Agnolotti | chanterelle mushroom, foie gras torchon, basil 29*

*Herb Roasted Chicken Thighs | Free Bird chicken thighs seasoned potato, herb salad, zhoug 25*

*Prime Teres Major & Frites | Salsa Verde, Creamy Horseradish 32*

*Sesame-Hemp Seed Seared Ahi-Tuna | Calrose fried rice, dill kimchi, sauteed mushrooms, cabbage, teriyaki 42*

*Seasoned Steelhead | squash blossoms, sweet corn succotash, lemon butter 36*

*Shrimp Louie | little gem lettuce, cucumber, smoked trout roe, harissa Louie, boiled egg 21*

*Carrot Gnocchi | garden herb pistou, fresh peas, Parmigiano Reggiano 24*

*Cobb Salad | herbed chicken, romaine, cherry tomato, bacon, Point Reyes blue cheese,  
red onion, cucumber, avocado, farmers ranch 19*

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