

LUNCH

Soups, Salads & Light Bites

Baba Ganoush | Japanese eggplant, pistachio, coriander, herb feta, olive oil, flatbread 14

Soup Du Jour | farm inspired daily soup mkt

**Tuna Tartare* | ahi tuna, nopales, watermelon, lemon olive oil, micro cilantro, shallot, basil, coconut foam, wontons 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

Pan Fried Bay Scallops | panko, bay scallops, artichoke hearts, lemon, cucumber aioli 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

Seared Ahi-Tuna 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



Avocado Crab Sandwich | lump crab, avocado, red onion, grilled tomato, sprouts, herb aioli, croissant 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 1/2 Chicken | Free Bird chicken, 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 | gooseberry compote, lemon butter, Madeira cream, spinach, mushrooms, crispy shallot 42

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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