

BREADS

BALLOON SESAME LAVASH carrot tahini, merguez spiced almonds	15.	COMTE & ONION BREAD chive crème fraîche	18.
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SALADS

CAPRESE beefsteak tomatoes, fresh mozzarella, basil, aged balsamic vinegar	23.	CHOPPED olives, cucumber, romano beans, bell peppers, radish, feta, tomatoes	23.
CAESAR little gem, white anchovies, croutons, parmesan cheese	23.	CASTELFRANCO figs, asian pears, pumpkin seeds, delicata squash, aged sherry vinaigrette	23.

APPETIZERS

CRISPY ARTICHOKEs meyer lemon, esepette aioli	23.	FRIED CALAMARI fresh local squid, spicy pomodoro	23.
ROASTED OCTOPUS orange harissa sauce, grapefruit, caramelized endive	29.	BEEF TARTARE pickled quail egg, cornichons, smoked egg, potato chips	28.
BARBECUED PRAWNS new orleans style, anson mills grits	28.	FOIE GRAS TORCHON rhubarb, pistachio, soubise, challah	34.

STEAKS, CHOPS & BIRDS

TENDERLOIN 6oz	45.
TENDERLOIN 10oz.....	69.
30 DAY DRY AGED STRIP 14oz	72.
40 DAY DRY AGED RIBEYE 32oz	149.
40 DAY DRY AGED PORTERHOUSE 32oz	149.

STEAK FRITES 43.
10oz hanger steak,
bearnaise, french fries

RACK OF LAMB 55.
vegetable farrotto, lamb jus

MONTEREY BURGER 34.
10oz dry aged beef, vidalia
onions, american cheese,
hawaiian bun, chili aioli,
french fries



BRICK PRESSED CHICKEN 36.
shishito peppers, ginger
sauce

BERKSHIRE PORK
PORTERHOUSE 20oz 45.
brown butter & caper
sauce, spring onions

PASTA

LUMACHE PRIMAVERA 27. pesto, summer vegetables, burrata	LOBSTER EL DIABLO MP. 3lb lobster, spicy pomodoro, tequila	TRUFFLE LASAGNA 36. black truffle fonduta
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ENTREES

BRANZINO 41. salsa verde, avocado, charred red onions, watercress	GRILLED TUNA 46. roasted cauliflower, caper berries, romesco sauce
JAPANESE EGGPLANT 29. guajillo sauce, hen of the wood mushroom, pumpkin seed & peanut crumble, basmati rice	PAN ROASTED SALMON 40. creamed corn, jimmy nardelo peppers, chanterelle mushrooms

PLATEAUX

MONTEREY 130.



8 oysters
8 shrimp
6 clams
tuna tartare
half lobster

GRANDE 225.

10 oysters
10 shrimp
10 clams



hokkaido scallops
tuna tartare
whole lobster

RAW BAR	
OYSTERS on the half shell (6)	24.
LITTLE NECK on the half shell (6)	20.
WHOLE CHILLED LOBSTER 1.5 lb cocktail sauce	MP.
SHRIMP COCKTAIL cocktail sauce	26.
TUNA TARTARE gazpacho, avocado, cucumber, sweet onion, crouton	31.
SALMON BELLY mustard oil, green apple, horseradish	26.
HOKKAIDO SCALLOPS cucumber, daikon radish	29.
SIDES 15.	
POTATO PUREE olive oil	
RÖSTI POTATO duck fat, onion, chive sour cream	
CREAMED CORN scallions	
FRENCH FRIES dijonnaise	
BLISTERED SHISHITO PEPPERS smoked salt	
BROCCOLINI garlic, red chili	
CREAMED KALE bechamel, garlic	
TOMATO AND VIDALIA ONIONS olive oil, sea salt, basil	
ROASTED MUSHROOMS shallot	

BY THE GLASS	
CHAMPAGNE & SPARKLING	
Prosecco, Bisol, Veneto, Italy NV	18.
Brut Rose, Mirabelle by Schramsberg, CA. NV	26.
Champagne, Taittinger "Préstage," Reims NV	32.
ROSÉ	
Cotes de Provence, Peyrassol. France 2023	18.
WHITE	
Trebbiano di Lugana, Buglioni, Veneto, Italy 2023	16.
Albariño, Columna, Rias Baixas, Spain 2024	18.
Pouilly-Fumé, Domaine Landrat-G., Loire 2022	21.
Cali Chardonnay, Carpe Diem, Anderson Valley 2022	22.
Bourgogne Chardonnay, Pierre Boisson, Burgundy '21	28.
California Chardonnay, Grgich Hills, Napa Valley '22	34.
RED	
Côtes du Rhône, Vignobles Edmond Latour "Vieilles Vignes," France 2022	16.
Chianti Classico, Volpaia, Tuscany, Italy 2022	20.
Oregon Pinot Noir, Résonance, Willamette Valley 2022	25.
Burgundy, Santenay "Les Charmes," Domaine Bachey- Legros, France 2022	32.
Bordeaux, Chateau Noillac, Médoc, France 2015	22.
Sonoma Cabernet Blend, "Rassi", California 2023	26.
Super Tuscan, Tenuta San Guido (Sassicaia) "Guidalberto," Tuscany, Italy 2022	36.
Napa Valley Cabernet Sauvignon, Turley, California '22	45.

BEERS	
Rothaus Pils 12oz11	Threes Vliet Pils 16oz14
Ayinger Brauweiss 11oz ...12	Allagash White 12oz11
Hitachino Saison 12oz16	Oxbow Farmhouse 12oz14
Firestone Walker 12oz12	Grimm IPA 16oz14
Aval Cider 11oz12	Eric Bordelet Poiré 25oz 38

COCKTAILS

THE ULTIMATE EXTRA- CHILLED
MONTEREY MARTINI

Served from the freezer directly in your glass,
Hendricks Gin, Dolin Dry Vermouth, Orange
Bitters, Seasonal Garnish 24.

BITTERSWEET CITRUS SPRITZ

Amante 1530 Aperitivo Amaro,
Lucano Limoncello, Prosecco 18.

CALIFORNIA GNT

Grey Whale Gin, Fever Tree Mediterranean
Tonic, Botanicals, Citrus 18.

SMOKY PALOMA

400 Conejos Mezcal, Pink Grapefruit,
Soda, Tajin Salted Rim, Rosemary 20.

SPICY TROPICAL MARGARITA

Chipotle infused Mijenta Blanco, Tamarind,
Pineapple, Lime, Tajin Salted Rim 22.

CARMEL VALLEY OLD FASHIONED

Black Mission Fig infused Great Jones NY
Bourbon, Black Walnut & Orange Bitters 24.

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Stoli Vanilla Vodka, Passionfruit, Lemon,
Basil, Rosé Champagne Ice Ball 22.