

BREADS

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

SALADS

CAPRESE	22.	CHOPPED	23.
beefsteak tomatoes, fresh mozzarella, basil, aged balsamic vinegar		olives, cucumber, romano beans, bell peppers, radish, feta, tomatoes	
CAESAR	23.	CASTELFRANCO	23.
little gem, white anchovies, croutons, parmesan cheese		figs, asian pears, pumpkin seeds, delicata squash, aged sherry vinaigrette	

APPETIZERS

CRISPY ARTICHOKEs	23.	SOUP DU JOUR	15.
meyer lemon, espelette aioli		Chef's daily special	
BARBECUED PRAWNS	28.	BEEF TARTARE	28.
new orleans style, anson mills grits		pickled quail egg, cornichons, smoked egg, potato chips	
FRIED CALAMARI	23.		
fresh local squid, spicy pomodoro			

PRIME STEAKS served with bordelaise

TENDERLOIN 6oz	45.	STEAK FRITES	
TENDERLOIN 10oz.....	69.	10oz hanger	
30 DAY DRY AGED STRIP 14oz	72.	steak,	
40 DAY DRY AGED RIBEYE 32oz	149.	bearnaise,	
40 DAY DRY AGED PORTERHOUSE 32oz	149.	french fries	38.

SANDWICHES

FRENCH DIP	27.	FAVA BEAN FALAFEL	22.
prime roast beef, baguette, provolone, french fries, au jus		pita, confit fennel, preserved lemon, yogurt	
ROASTED CHICKEN BREAST	26.	MONTEREY BURGER	29.
broccolini, piquillo peppers, pickles, baguette, french fries		10oz dry aged beef, vidalia onions, american cheese, hawaiian bun, chili aioli, pickles, french fries	

ENTREES

TRUFFLE LASAGNA	36.	BRANZINO	41.
black truffle fonduta		roasted cauliflower, caper berries, romesco sauce	
OMELET	26.	SZECHUAN CHILI FRIED CHICKEN	27.
hen of the wood mushrooms, comtè, truffle sauce		cy eats chili oil, ginger cabbage, honshemeji mushrooms	
PAN ROASTED SALMON	40.	LUMACHE PRIMAVERA	27.
creamed corn, jimmy nardelo peppers, chanterelle mushrooms		pesto, summer vegetables, burrata	

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.

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 "Pr��stige," Reims NV	32.

ROS  

Cotes de Provence, Peyrassol. France 2023	18.
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WHITE

Trebbiano di Lugana, Buglioni, Veneto, Italy 2023	16.
Albari��o, Columna, R��as Baixas, Spain 2024	18.
Pouilly-Fum��, 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

C��tes du Rh��one, Vignobles Edmond Latour "Vieilles Vignes," France 2022	16.
Chianti Classico, Volpaia, Tuscany, Italy 2022	20.
Oregon Pinot Noir, R��sonance, Willamette Valley 2022	25.
Burgundy, Santenay "Les Charmes," Domaine Bachey- Legros, France 2022	32.
Bordeaux, Chateau Noaillac, M��doc, 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 12oz	11	Threes Vliet Pils 16oz	14
Ayinger Brauweiss 11oz	12	Allagash White 12oz	11
Hitachino Saison 12oz	16	Oxbow Farmhouse 12oz ...	14
Firestone Walker 12oz	12	Grimm IPA 16oz	14
Aval Cider 11oz	12	Eric Bordelet Poir�� 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.
XXX Stoli Vanilla Vodka, Passionfruit, Lemon, Basil, Ros�� Champagne Ice Ball 22.