

THE
VIEW
DINNER

STARTERS

CALIFORNIA ARTISAN CHEESEBOARD 21

Chef Selected Cheeses | Local Honey
Almonds | Dried Fruit | Crackers
Add Charcuterie 4

SALT & PEPPER CALAMARI 20

Banana Peppers | Mae Ploy | Greens

LOCAL CRAB CAKES 24

Spicy Remoulade | Candied Lemon
Hearts of Frisee

TEMPURA MUSHROOMS 18

Parmesan Cheese | Ginger Gastrique

SALADS

CAESAR SALAD 16

Romaine Lettuce | Parmesan Crisp
Anchovy Dressing | Focaccia Croutons

ICEBERG WEDGE 16

Shaved Onion | Candied Bacon | Cherry Tomato
Pt. Reyes Blue Cheese Vinaigrette

LOCAL TOMATO & BURRATA SALAD 17

Burrata | Heirloom Tomatoes | Organic Greens
Stone Fruit | Breadcrumbs | Aged XO Sherry Vinegar

DIANA'S SALMON SALAD 24

Wild Salmon | Spring Mix | Pickled Onion
Mango Salsa | Soy-yaki Glaze

Additions: Chicken 8 | Salmon 9 | Steak 10

MAINS

WILD KING SALMON 38

Ginger Reduction | Mashed Potatoes
Pea Shoots | Pickled Onions

LOCAL HALIBUT 42

Macadamia Nut Crust | Mashed Potatoes
Coconut-Lemongrass Sauce | Mango Salsa

TUNA POKE BOWL 32

Wasabi Aioli | Cucumber | Wakame
Nori | Sushi Rice

ANGUS NY STEAK FRITES 60

House Fries | Truffle Aioli | Red Wine Demi
Horseradish Blue Cheese Butter

NEW BEDFORD JUMBO SCALLOPS 43

Pea Puree | Gremolata | Spring Peas

SHRIMP FETTUCCINE 34

Pancetta | Cured Tomatoes
Spring Peas | Roasted Garlic Cream

Veg option: Wild Mushrooms for Pancetta & Shrimp

BEE BURGER (SMASHED) 24

Half Pound Custom Angus Blend | LTO
Honey Bacon Jam | Secret Sauce

Kosher Pickle | Sesame Brioche Bun | Fries

Add on: Cheddar or Swiss 1.50

Avocado 5 | Bacon 3 | Sub Truffle fries 5

Sub Gluten Free Potato Bun

Vegan Option: Impossible & Black Bean Burger

VEGAN PESTO RAVIOLI 32

Yuzu Kosho | Watsonville Artichoke Heart
Rainbow Chard | Vegan Cream Sauce

SIDES

ROASTED WILD MUSHROOMS 12

MASHED POTATOES 10

ROASTED HONEY BACON

BRUSSELS SPROUTS 10

MAC 'N' CHEESE 10

HOUSE FRIES 8

TRUFFLE FRIES W/ PARMESAN

+ PARSLEY 12

DESSERT | 11

FLOURLESS CHOCOLATE CAKE

Ganache

ICE CREAM SANDWICH

House-made Gingersnap Cookie
Marianne's Ice Cream

RASPBERRY CHEESECAKE

Raspberry Coulis | Seasonal Berries

STICKY TOFFEE CAKE

Marianne's Ice Cream
Pecans & Caramel Sauce

Checks split up to maximum three.

A 4% surcharge added to all guest checks to help cover increases in labor costs and to support a higher minimum wage.

18% auto-gratuity added to groups of 6+.

Cross contamination may occur; please inform your server of any dietary restrictions or allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* Prices subject to change.

Gluten Free | Vegan | Dairy Free