

surf:sky:spirit

chef david warner features hand selected, all-natural meats, the finest seafood from sustainable sources, organic and locally grown produce. each creation is thoughtfully prepared for your culinary delight. enjoy.

SO RAW



- 70 **grande platter**
12 oysters, 6 jumbo prawns,
6 little neck clams, ½ lb. alaskan king crab
- 40 **petite platter**
6 oysters, 3 jumbo prawns,
3 little neck clams, ¼ lb. alaskan king crab
- 38 **chilled maine lobster**
- 21 **alaskan king crab** ½ lb
- 15 **oysters on the half** ½ dozen
kumamoto - california
chef's selections
- 21 **jumbo prawns** ½ dozen
- 10 **little neck clams on the half** ½ dozen
- 16 **hamachi sashimi** 7 pieces
ponzu, green onions,
marinated enoki mushrooms, sea beans

Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness.



way cool

- 10 **JRDN salad**
made to your personal specifications
- 13 **citrus salad**
brûléed goat cheese, pickled beets,
candied ginger, hazelnuts, shiso
- 12 **field green salad**
pear, candied walnuts, warm blue cheese popover,
banyuls vinaigrette
- 18 **pimentón marinated ahi tuna crudo**
saffron crème fraîche, pea shoots,
shaved sugar snap peas, meyer lemon
- artisanal cheese plate**
a selection of international creameries, served with
seasonal fruit accompaniments, honeycomb, and toast

sample of three 13 sample of five 19



getting warm

- 12 **steamed mussels**
chorizo, garlic, chardonnay, herb butter
- 11 **JRDN clam chowder**
potatoes, country ham, fennel pollen, cauliflower cream
- 14 **braised pork belly**
daikon, dates, apple butter, hazelnuts
- 18 **sonoma lamb loin**
pistachio, smashed chickpeas, black olives, parsley
- 13 **bbq baja octopus**
crispy pork cutlet, aioli, frisée, charred citrus
- 21 **lobster risotto**
truffle butter, parmesan, celery root

pure sizzle

- 32 **black cod**
sunchoke velouté, brussels sprouts, kumquat, watercress
- 31 **braised short ribs**
chestnut purée, smoked lentils, swiss chard, horseradish
- 42 **lobster 'pot pie'**
pea trio, pearl onions, lobster cream, puff pastry
- 29 **farmed raised striped bass**
fava bean ravioli, poached egg,
shaved finocchiona salumi, ricotta salata
- 30 **seared scallops**
brown butter polenta, escarole, meyer lemon, charmoula
- 26 **fulton farm's chicken breast**
wild mushrooms, broccolini, black rice, romesco sauce

burning up

JRDN serves: naturally fed, hand selected, humanely managed beef cuts.
all seafood is from environmentally friendly and sustainable sources.

CHOOSE A CUT:

MEYER RANCH MONTANA

- 46 **14oz. rib eye**
- 42 **8oz. tenderloin**
- 36 **6oz. tenderloin**

BRANDT BEEF CALIFORNIA PRIME

- 28 **8oz. sirloin steak**
- 42 **12oz. new york**
- 32 **10oz. skirt steak**

PASO PRIME GRASS FED CALIFORNIA

- 50 **16 oz. bone-in rib eye**
- 42 **8oz. tenderloin**

ADD A LOBSTER:

- 38 supplement any meat selection with a maine lobster

CHEF'S THUNDER:

- 3 an alternative to choosing a rub and sauce:
caramelized sweet onions, blue cheese + aged basalmic

A RUB:

- maitre d' hotel butter
- peppercorn
- JRDN rub
- truffle butter
- bone marrow and porcini mushroom

A SAUCE:

- classic béarnaise
- creamy horseradish
- au poivre
- mustard chimichurri

AND TWO SIDES:

- white beans with sausage + hocks
- skillet potato au gratin
- smoked potato puree
- brussels sprouts with bacon
- sugar snap peas with swiss chard + garlic
- sautéed wild mushrooms

AL A CARTE SIDES 5