

Appetizers

Baked Sweet Tasmanian Crab Cakes

bell pepper aioli

12

Antipasto Platter

selection of cured meats, olives, artichokes, charred
bell pepper, manchego, pickled green beans

15

Half-Dozen Oysters on the Half-Shell

strawberry-basil mignonette

16

Summer Corn Soup

garlic-parsley flan

11

Sandwiches

Lobster BLT.

toasted brioche, crispy bacon,
tomato, butter lettuce

23

Truffled Chicken Sandwich

oven-dried tomatoes, pickled red onion,
truffled cheese, watercress

18

Prosciutto Black Figs and Goat Cheese

arugula, honey
on cranberry walnut bread

17

Yellow Fin Tuna Salad

toasted french bread, hard-boiled egg

17

Vegetable Club

portobello mushroom, red onion,
oven-roasted tomato, watercress, melted brie,
balsamic dressing on a ciabatta roll

16

CLAES 1/2 lb. Burger

angus beef, gruyere cheese,
grilled onions and pommes frites

16

Entrées

Frutti di Mare

clams, shrimp, scallops,
tomato and saffron broth, fettuccine

23

Pan-Roasted Breast of Chicken

heirloom tomatoes, panzanella with saffron-citronette

21

Prime 21-Day-Aged Filet Mignon 8 oz.

mashed red potato bliss, salsa verde, demi glace

30

Fish and Chips

tempura battered fish,
sea-salt chips, caper remoulade

22

Sauteed Atlantic Salmon

cool cucumber, gaspacho,
sweet summer tomatoes

23

Chef's Creations of the Moment

Pan-Roasted Santa Barbara Sea Bass

stewed cranberry beans, fresh bean bagna cauda

26