

DINNER

SMALL PLATES

warm three cheese bread twists house made marinara VEG	7
socal citrus marinated olives V GF	9
local corn soup crème fraîche, american sturgeon caviar, chili oil VEG GF	12
cauliflower bites spicy ginger sauce, pickled red jalapeño, sesame seeds V	14
crispy brussels sprouts pomegranate, cotija cheese, chipotle vinaigrette VEG GF	14
shishito peppers soy aioli, pickled mustard seeds VEG	13

APPETIZERS

maryland style crab cake old bay remoulade, chili oil	22
peruvian ceviche cucumber, pico de gallo, avocado crema, lemon coconut broth GF	18
edamame mint hummus chermoula, falafel, pickled onions V GF	16
salmon rillette poached & smoked salmon, shallots, chives, mayonnaise, lemon, crostini	17
charred beef tips ginger brown sugar bbq, sweet potato crisps, arugula	18

GREENS

<i>add: grilled chicken 9 ny steak 10 ahi tuna* 12 salmon 12 shrimp* 12</i>	
caesar garlic croutons, shaved parmesan	13
cobb pecanwood smoked bacon, tomato, point Reyes blue cheese, egg, pickled red onion, avocado, buttermilk ranch GF	14
baby beets spinach, ginger, goat cheese mousse, marcona almonds, feta cheese, dried fruits VEG GF	13
strawberry caprese burrata, heirloom cherry tomatoes, red onion, ginger dressing VEG GF	14
baby wedge point Reyes blue cheese, smokey bacon, tomato, spiced pecans, green goddess GF	14

VEG vegetarian **V** vegan **GF** gluten-free

To Go Orders are subject to a 10% service charge.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

MAINS

herb marinated jidori chicken cheese polenta, bell pepper and orange marmalade, bitter greens salad	33
roasted barramundi seasonal vegetable salsa, romesco sauce GF	34
pan seared salmon sautéed beets, ginger potato strings, tunisian chimichurri GF	35
grilled ahi tuna basil jasmine rice, sautéed spinach, black olive and tomato concasse GF	36
cauliflower steak vegetable and white bean succotash V	29
jumbo shrimp scampi angel hair pasta, caper shallot butter	37
mixed paella shrimp, chicken, mussels, clams, chorizo, saffron rice GF	39
BluEmber Burger* arugula, white cheddar, rosemary aioli, red wine caramelized onion, brioche bun <i>Add pecanwood smoked bacon 2</i>	20

STEAK

<i>enhancements: lump crab oscar 15 jumbo shrimp 12</i>	
16oz. rib eye mashed potatoes, seasonal vegetable, horseradish italian salsa verde GF	56
14oz. new york mashed potatoes, seasonal vegetable, tomato confit, chimichurri GF	46
9oz. fillet mashed potatoes, seasonal vegetable, tomato confit, port wine sauce GF	52
braised short rib mashed potatoes, heirloom carrot, horseradish jus GF	38

SIDES

honey-thyme roasted carrots V GF	10
truffle parmesan fries	12
boursin whipped yukon potatoes	12
jasmine rice V GF	10
garlic broccolini V GF	10
three cheese mac	12



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