



APPETIZERS

CALAMARI \$16

dijon aioli lemon brulee

POLPETTE \$16

mozzarella stuffed beef/pork meatballs (3)
arrabbiata sauce

ROASTED GARLIC HUMMUS \$16 VG

toasted naan

- gluten free option available per request (GF)

SHRIMP COCKTAIL CEVICHE \$18

poached shrimp | cucumber | mango |
red onions | cilantro | cocktail sauce

CAPRESE SALAD \$17 GF | VG

marinated mozzarella | heirloom tomatoes
basil | baby arugula | lemon vinaigrette
balsamic reduction

BURRATA \$19 VG

toasted hempseed pesto | roasted heirloom cherry
tomato | baby arugula | avocado olive oil | crostini

SALADS

WEDGE SALAD \$15 GF

heirloom cherry tomatoes | crispy
pancetta | hot house cucumber | micro
basil | green goddess dressing | bleu
cheese crumbles

CLASSIC CAESAR SALAD \$18

brioche croutons | 18 month aged grana
padano cheese | white anchovies | pickled
shallots | caesar dressing
• add grilled chicken \$12

LAGUNA LOCAL \$14 GF | VG

heirloom cherry tomatoes | hot house
cucumber | micro basil | julienne carrots
summer strawberries | balsamic dressing

ENTREES

COMPLIMENTARY ARTISAN BREAD AND BUTTER

SHRIMP SCAMPI \$38

spaghetti | roasted cherry tomato
lemon garlic shrimp | white wine sauce | fresh basil
• gluten free pasta upon request (GF)

RISOTTO PRIMAVERA \$32 VG

arborio rice | seasonal vegetables
hempseed pesto | aged grana padano
cheese

- vegan pesto upon request (V)

SEARED SCOTTISH SALMON \$40

roasted vegetable orzo | charred
broccolini | mustard cream sauce

SILKEN VEGAN PASTA DELIGHT \$36 V | GF

gluten free penne primavera | garlic |
shallots | vegan pesto sauce

BRAISED LAMB SHANK \$42 GF

honey fired harrisa carrots | crème fraiche
whipped potatoes

PALISADES RANCH CHICKEN \$38

24-hour herb marinated half chicken
couscous | sage brown sugar roasted
summer vegetables | truffle chicken jus

HANGER STEAK PRIME 8oz \$48 GF

8oz hanger steak prime | garlic herb fingerling
potatoes | roasted jumbo asparagus | black
garlic bordelaise sauce

SEASONAL RATATOUILLE \$28

GF | VG | V

eggplant | squash | zucchini | vine - ripened
tomatoes

DESSERTS

SLICE OF CHEESECAKE \$13

cream cheese | graham
cracker crust | berry compote topping
strawberry or blueberry

HORCHATA CRÈME BRÛLÉE \$15

creamy cinnamon custard

SORBET TRIO \$13

mango | raspberry | lemon

DARK CHOCOLATE POT DE CREME \$16

chocolate custard | honey citrus almonds |
berries

GF = GLUTEN FREE VG = VEGETARIAN V = VEGAN

A 4% service charge will be added as a gratuity to our fabulous kitchen staff
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Seating and reservations are allocated for a duration of 90 minutes

NO OUTSIDE ALCOHOL