



Dinner Menu

STARTERS

COCONUT TEMPURA SHRIMP (S) (E) 17
Bang Bang Aioli, Papaya Slaw, Sweet Chili, Cilantro

TUNA & LANGOUSTINE AVOCADO* (GF) (S) 21
Tuna Tartare, Soy-Ginger Glaze, Langostino Ceviche, Avocado, Bibb Lettuce, Spicy Mayo, Eel Sauce, Cilantro

FIG & PROSCIUTTO FLATBREAD (E) (GF) (VI) 19
Fig Preserves, Prosciutto, Mozzarella, Burrata, Arugula, Olive Oil, Balsamic Glaze
Pepperoni & Cheese Flatbreads Available Upon Server Request

PARMESAN & TRUFFLE CHURROS (E) (V) 12
Savory Parmesan & Marjoram Churros, Black Truffles, Smoked Olive Oil, Fancy Sauce

CAULIFLOWER LETTUCE WRAPS (V) 14
Blackened Cauliflower, Bibb Lettuce, Chimichurri, Pickled Onions, Kimchi

CRAB CREPES (S) (E) 22
Herb Crepes (2) Dungeness Crab, Smoked Goat Cheese, Leeks, Chervil, She-Crab Butter Sauce

PASTA

SEAFOOD SCAMPI (S) (GF) 34
Shrimp, Langostino, Capellini Pasta, Champagne Butter Sauce, Capers, Parsley, Concasse Tomatoes

LINGUINI WITH CLAMS (S) (GF) 31
Garlic, Clams, White Wine, Tomato Concasse, Parsley, Lemon, Merken

SUMMER BOUNTY PASTA (GF) (V) 24
Portofino Pesto, Basil, Shallots, Pine Nuts, Garlic, Orecchiette Pasta
Add Chicken Schnitzel +10 (E)

LONGVIEW MEAT SAUCE (GF) 28
Ragout of Beef, Pork, & Veal, Radiatore Pasta, Shaved Drunken Goat Cheese

FETTUCCINE ALFREDO (GF) (V) 21
Fettuccine Pasta, Garlic, Shallot, Aerated Mascarpone, Parmesan, Fine Herbs, Broccoli

SOUPS & SALADS

SHE CRAB SOUP (GF) (S) 10 / 15
Blue Crab Lollipops, Chervil

SUMMER SALAD (VI) (GF) 16
Spinach, Bibb Lettuce, Cornbread Croutons, Strawberries, Raspberries, Red Onion, Orange Supremes, Candied Walnuts, Pancetta, Blueberry-Poppyseed Vinaigrette

CAPRESE LOG 18
Peeled Heirloom Tomato, Vanilla Oil, Lime, Burrata, Thai Basil, Marcona Almonds, Plum-Infused White Balsamic

CAESAR SALAD (GF) 12
Large Focaccia 'Crouton', Shaved Romaine, Pecorino, Smoked Olive Oil, Caesar Dressing

WEDGE SALAD (VI) 14
Baby Iceberg, Benton's Bacon Lardons, Shallot, Herbs, Tomatoes, Marinated Carrots, Radish, Blue Cheese Crumbles, Bacon-Chive Dressing

HOUSE SALAD (V) 12
Bibb & Green Mix, Marinated Carrots, Cucumber, Radish, Avocado, Cherry Tomatoes, Shaved Red Onion

PROTEINS | 6oz Chicken +6 | Shrimp (5) +11 | 6oz Salmon* +12
4oz Tuna* +15 | 4oz Lobster +15 | 4oz Filet Tips* +16 | Tofu +6
Proteins Available Blackened

DRESSINGS | Balsamic, Ranch, Blue Cheese, Creamy Bacon-Chive, Honey Mustard, Green Goddess, Carrot-Ginger, Caesar

ENTRÉES

BBQ CHICKEN 28
Seared Half Chicken (deboned), Spätzle Pasta Salad, Plum BBQ Sauce

CEDAR PLANK SALMON (GF) 34
Charred Endive, Maple Mustard Glaze, Peach Salsa

BUTTER POACHED HALIBUT (E) 60
Hominy Hushpuppy Cake, Broken Red Chimichurri

SCALLOPS (S) 48
U10 Scallops (3), Peach Panzanella, Romesco Broth, Chervil & Mustard Greens
Add Scallop +15

NAVARIN LAMB CHOPS 50
Baby Carrots, Pearl Onion, Turnips, Peas, Brown Butter & Raisin Jus

STEAKS

All Steaks Finished in Herb Butter

*Add Lobster +15 | Add (1) Scallop +12 | (2) Scallops +21
Add (5) Shrimp +12*

BEEF FILET* 55

Angus 8oz Filet, Plum Demi-Glace, Fingerling Mash
Make Au Poivre +3 | Make Porcini Dusted +2

STRIP AU POIVRE* 65

16oz Bone-In Strip, Pepper Crusted, Cognac Au Poivre
Sauce, Fingerling Mash Make Porcini Dusted +2

PORCINI RIBEYE* 70

Porcini Dusted 16oz Ribeye, Aged Balsamic, Arbequina
Olive Oil, Fingerling Mash

SIDES

Serves 2-3 People

WATERMELON SALAD (V) 8

Watermelon, Pickled Rinds, Feta, Mint, Apple Cider
Vinaigrette, Spiced Pepitas

SHROOMS (V) 14 / 10 HALF

Charred Local Mushrooms, Asparagus Purée,
Asparagus Tip Salad

SPINACH (V) 10

Wilted Spinach, Aerated Mascarpone, Hazelnuts

MAC & CHEESE (GFI) 15

Aged Cheddar Mornay, Shell Pasta
Add Lobster | 15

ARTICHOKES & FINGERLINGS (V) 10 / 6 HALF

Olive Oil & Lemon Vinaigrette, Arugula

BAKED MURASAKI POTATO (V) 10

Japanese Sweet Potato, Carolina Sorghum Miso Butter,
Chili Crunch

OLIVE OIL MASHED FINGERLINGS (V) 10 / 5 HALF

Fingerlings, Arbequina Olive Oil, Herbs, Feta

ONION RINGS 12

Beer Battered Onion Rings, Spiced Kimchi Ketchup

FRENCH FRIES 7

SWEET POTATO WAFFLE FRIES 7

- (V) Vegetarian (VI) Can be prepared Vegetarian
- (GF) Gluten Free (GFI) Can be prepared Gluten Free
- (E) Contains Egg (S) Shellfish Allergy

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food born illness.*

