

FLAT IRON GRILL

Starters

Picada Plate ~ 14

local cheeses, pork rilette, proscuitto, marcona almonds, olives, crostini & fig mustardo

Grilled Artichoke ~ 8

fluer de sel & roasted garlic aioli

Salsify Flan ~ 10

brown butter, parmigiano & grilled artisan bread

Rock Shrimp Cebiche* ~ 12

meyer lemon, cara-cara oranges, jalapeno, sweet onion, avocado & white corn tortilla chips

Figlets ~ 9

smoked Nueske's bacon, dried figs, goat cheese & saba

Fresh Mozzarella ~12

roasted red beets, watercress, olive oils & beet chips

Chori-Pan ~7

chorizo sausages, hawaiian snacker rolls, salsa criolla & chimichurri

Foie & Apples...17

roasted honeycrisp, brioche, apple cider gastrique

Daily Soup ~ Daily Price

Quinoa Salad ~ 11

currants, arugula, poblano, corn, feta, green onion & walnut champagne vinaigrette

Baby Spinach Salad* ~ 10

sweet onion, goat cheese, 6 minute poched egg, warm dijon vinaigrette

Flat Iron Steak Salad* ~ 16

tomato, bibb, pecans, pt reyes blue & worcestershire green peppercorn vinaigrette

Entrees

Jambalaya ~ 24

chicken, rock shrimp, san marzano tomatoes, prawn, chorizo & spanish rice

Sea Bass ~ 24

kabocha squash & potato hash, pancetta, pepitas, sage & salsify soubise

Ravioli ~ 20

fennel-sweet onion & goat cheese stuffed, porcini cream & arugula

Cider Braised Pork Shoulder ~ 22

foie fingerlings, honeycrisps, apple cider veal jus

Lamb Shank ~ 25

poblano goat cheese polenta, arugula & mole braising jus

Grill

All grill items are served a la carte and meant to be served family style with the side dishes of your choice.

We proudly serve only natural beef, having never received hormones or antibiotics.

Jumbo Prawns* ~ 20

citrus butter, salsa criolla & chimichurri

Terras Major Shoulder Tenderloin* 8oz ~16

brown butter, shallots, meyer lemon & watercress

Half Chicken ~ 14

garlic, pan jus & fines herbs

Hanger Steak* 10oz ~ 14

aged balsamic & pickled cippolinis

Center Cut New York* 10oz ~ 20

cerignola olive tapenade & arugula

Flat Iron* 10oz ~ 16

salsa criolla & chimichurri

Rib Steak* 20 oz ~ 36

bone in, foie butter & marcona sherry vinaigrette

Sides to Share

Roasted Cauliflower & Vintage White Cheddar ~ 7

Poblano Polenta with Montrachet ~ 6

Browned Foie Butter Fingerling Potatoes & Sea Salt ~ 7

Spicy Broccolini ~ 7

Brown Butter Brussels Sprouts ~ 6

Roasted Garlic Yukon Gold Mashed Potatoes ~ 7

Fries with Garlic & Sage ~ 6

*Washington state department of health requires us to inform you that eating anything not cooked through increases your chances of dying or enjoying anything.