

STARTER

HOUSEMADE BUNS (4)

HONEY BUTTER FROM OUR OWN HIVES \$12

CRISPY CAULIFLOWER

GARDEN GREEN GODDESS DRESSING \$18

DISCO FRIES

STEAK FRIES, HERBED BROWN GRAVY, BURRATA, PICKLED JALAPENO \$18

SHRIMP COCKTAIL (6)

COCKTAIL SAUCE, LEMON \$21

SPINACH ARTICHOKE DIP

CREAMY DIP, HOUSEMADE TORTILLA CHIPS \$16

SOUP DU JOUR

ASK ABOUT OUR DAILY SOUP SPECIAL \$15

SALAD

FALL HARVEST

PICKLED FENNEL, GALA APPLE, RADISH, FRISEE, SPINACH, PECANS, HONEY CINNAMON VINAIGRETTE \$19

CAESAR SALAD

CRISP ROMAINE, BRIOCHE CROUTONS, WHITE ANCHOVY, PARMIGIANO REGGIANO \$18

PASTA

CRAB BUCATINI

HOUSEMADE BUCATINI, LUMP CRAB, GREMOLATA, CALABRIAN CHILI, LEMON \$28 / \$48

WAGYU BOLOGNESE

HOUSEMADE PAPPARDELLE, STONE CREEK RANCH WAGYU, SAN MARZANO TOMATO, BASIL \$31 / \$51

MAIN

DOCK TO DISH

ASK ABOUT TODAY'S SPECIAL \$MP

STONE CREEK RANCH STEW

WAGYU BEEF, ROOT VEGETABLES, CRISPY ONION, MASHED POTATOES \$48

VEGAN CHILI

THREE BEAN BLEND, FIRE ROASTED TOMATOES, AVOCADO, FRIED TORTILLA, JASMINE RICE \$32

RHI SMASH BURGER

4 OZ PRIME BURGER, AGED CHEDDAR, LETTUCE, TOMATO, CARAMELIZED ONION, RAM ISLAND AIOLI, FRIES \$20 ADD A PATTY FOR +\$6