



THE SHORES

DINE ON THE BEACH

Dinner Menu

START

SEASONAL MUSHROOMS AND ARTICHOKES	\$9
Candied Shallots, Smoked Almonds, Marsala Jus	
STEAMED CARLSBAD BLACK MUSSELS	\$8
Dark Beer, Criminis, Linguiça Grilled Sourdough	
PUMPKIN SEED CRUSTED SALMON CAKE	\$9
Cracked Wheat, Pickled Cucumber, Plum Wine Sauce	
BAJA SHRIMP FRITTER	\$11
Jicama Slaw, Chili Eggplant, Passion Fruit Mustard	
ORANGE AHI TUNA POKE	\$8
Sesame Seaweed Salad, Taro Chips, Wasabi Cream	
BLUE CRAB STUFFED CALIFORNIA AVOCADO	\$8
Hearts of Palm, Red Bell Pepper Jam Watercress Cream	
FARMSTEAD CHEESES	\$10
Crostini, Fig Jam Humbolt Fog, Goat, Cypress Grove Dairy Point Reyes Blue, Cow, Point Reyes Dairy Winchester Gouda, Cow, Winchester Cheese Company Green Hill Brie, Cow, Sweet Grass Dairy	

SOUP AND SALAD

HEARTS OF PALM AND BUTTER LETTUCE	\$8
Quinoa, Pink Grapefruit, Feta, Sprouts, Avocado Oil	
LEMON ANISE POACHED PEAR	\$9
Goat Cheese, Spinach, Hazelnuts, Fig Balsamic	
HOUSE ORGANIC GREENS	\$8
Maytag Blue, Pistachios, Dates, Sherry Vinaigrette	
FOREST MUSHROOM BISQUE	\$6
Potato Relish, Emmental, Pumpkin Seed Essence	
VINE RIPENED TOMATO GAZPACHO	\$7
Bocconcini Mozzarella, Pepitas Croutons Lemon Mosto Olive Oil	

SIDES

\$5

TRUFFLE STEAK FRIES
BRUSSELS SPROUTS
ALMOND GREEN BEANS
BOURSIN WHIPPED POTATOES
PORTOBELLO RISOTTO

SEA

YELLOW TAIL FISH AND CHIPS	\$19
Mango Napa Slaw, Organic Lemons Hot Curry Mayo	
PISTACHIO COATED NATURAL SALMON	\$21
Wheatberries, Bok Choy, Avocado Butter Coriander Vinaigrette	
POTATO THYME CRUSTED LOCAL HALIBUT	\$24
Green Pea Corn Succotash, Bacon Key Lime Leaf Butter	
PAN ROASTED DIVER SEA SCALLOPS	\$22
Three Grain Risotto, Brussels Sprouts Tangerine Reduction	
FISHERMAN'S PAELLA	\$19
Shrimp, Clams, Mussels, Chicken Chorizo, Saffron Rice	
DUROC BACON WRAPPED MONKFISH	\$23
Red Bliss Potatoes, Wilted Vegetables Apple Cider Sauce	

LAND

OREGON KOBE BEEF BURGER	\$17
Sweet Potato Fries, Grilled Onions Pepitas Bun, Truffle Ketchup, Béarnaise	
MIDWESTERN FILET MIGNON	\$26
Oyster Mushrooms, Steak Fries Gorgonzola, Old Vine Zinfandel	
CHARBROILED ANGUS SIRLOIN CULOTTE STEAK	\$24
Boursin Whipped Potatoes, Green Beans Five Peppercorn Sauce	
VANDE ROSE FARM APRICOT GLAZED PORK CHOP	\$21
Mascarpone Polenta, Mint Carrots Onion Jam, Sage Natural Jus	
HERB ROASTED RACK OF LAMB	\$23
Pecans, Sweet Potato Gratin, Asparagus Shiraz Thyme Reduction	
MOA RANCH JIDORI CHICKEN BREAST	\$19
Portabello Risotto, Broccolini, Black Muscat Sauce	
LEMON VERBENA RICOTTA RAVIOLI	\$18
Leeks, Tomota Confit, Tarragon Vermouth Cream	