

# DINNER

## RAW BAR

### **Jumbo Shrimp Cocktail \$24**

House Cocktail Sauce, Preserved Lemon

### **Chilled Alaskan Snow Crab Legs \$MP**

1 LB, House Cocktail Sauce, Clarified Butter

## STARTERS

### **Manhattan Clam Chowder \$12**

Marzano Tomato, Onion, Celery, Carrot, Potato

### **Spicy Homemade Guacamole \$15**

Serrano Pepper, Avocado, Onion, Cilantro, Corn Chips. Add Lobster \$10

### **Grilled Spanish Octopus \$24**

Warm Marinated Artichokes, Mixed Olives, Orange Smoked Paprika Glaze

### **Crispy Point Judith Calamari \$18**

Flash-Fried, Sweet Drop Peppers, Scallions, Served with Lime Chipotle Aioli

### **Bistro Clams \$18**

Manila Clams, Steamed in White Wine and Tossed in an Artichoke-Dill Cream Sauce with Scallions, Tomatoes Topped with Frizzled Leeks, Served with Grilled Crostini

### **Pan Roasted Shishito Peppers \$14**

Sprinkled with Maldon Salt, Bonito Flakes

### **Margarita Flatbread \$16**

San Marzano Tomato Sauce, Fresh Mozzarella, Fresh Basil

### **Lobster Flatbread \$26**

Grilled Crust with Fontina Cheese, Buttered Lobster, Tomatoes, Garlic, Basil, Sweet Drop Peppers

### **Belgium Endive Citrus Salad \$18**

Citrus Segments, Roasted Pistachios, Red Onions, Mache Lettuce, Burrata Cheese, Rustic Gremolata

### **Sequoia Caesar Salad \$15**

Romaine Lettuce, Parmesan Focaccia Crostini, House Made Anchovies Dressing

### **Wedge Salad \$13**

Baby Iceberg Lettuce, Tomatoes Tossed in Shallots-Sherry Vinaigrette, Bacon, Chives, Bleu-Cheese Crumbles, Bleu-Cheese Dressing

### **Chicken Liver Pate Salad \$18**

Frisee Lettuce, Pistachios, Olives, Pickled Carrots and Shiitake Mushroom

### **Wagyu Beef Tartare \$28**

Liver Pate, Kagashima Wagyu Tartare, Sea Urchin Roe on Brioche French Toast

### **Pan Roasted Oxtail Terrine \$23**

Madeira Demi Glaze, Mache, Crostini

## ENTRÉE SALADS

### **Lobster & Shrimp Salad \$30**

Half Steamed & Chilled Maine Lobster, Shrimp Salad, Mixed Greens, Heirloom Tomatoes, Cucumbers, Scallions, Red Peppers, Pineapple Salsa

### **Marinated Grilled Chicken Paillard Salad \$24**

Baby Arugula, Tomatoes, Fennel, Red Onion Marmalade, Chives, Pickled Carrots & Shiitake Mushroom, Sriracha Vinaigrette

**Sesame Seared Tuna Salad \$28**

Thinly Sliced Ahi Tuna with Togarashi Sesame Spice, Served Rare, Mixed Greens, Cucumber, Red Onion, Dragon Fruit Salsa, Crispy Wontons

**Beef Tenderloin Salad \$27**

Pan-Seared Beef Tenderloin Served Rare, Baby Arugula, Fresh Fennel, Red Onion, Toasted Hazelnuts, Shaved Grana Padano and Grain Mustard Vinaigrette

**ENTRÉE****Maryland Jumbo Crab Cakes \$MP**

Oven Roasted Crab Cakes Served with Apple Caraway Seed Coleslaw, Garlic Salt Seasoned French Fries and Cornichon Remoulade Sauce

**Lobster Scampi \$42**

Grilled Maine Lobster Tail, Linguini Pasta in Light Garlicky Citrus Sauce, with Tomatoes, Leeks, Grana Padano and Minced Basil

**Sequoia Cioppino \$42**

Steamed Half Maine Lobster, Mussels, Shrimp, Clams, Seasonal Fish, in a Fisherman's Tomato Broth, Grilled Crostini

**Chilean Sea Bass \$43**

Fresh Horseradish Marinated Sea Bass, Prawn Bisque, Celeriac Puree, Seasonal Succotash

**Pan Seared Scottish Salmon \$38**

Coconut Red Curry, Lemongrass Scented Chickpea & Spinach Tomato Stew

**Chimichurri Chicken & Shrimp \$34**

Oven Roasted Amish Half Chicken with a Shrimp Skewer Basted with Garlic and Herb Sauce Served with Coconut Rice, Sweet Plantains, and Black Bean Sauce

**Skate Fish Wing \$38**

Plantains & Grapefruit Puree, Citrus Gremolata, Endive, Pineapple Salsa

**Painted Hills Farm Filet Mignon \$43**

Grilled and Topped with Loaded Compound Butter served with Yukon Gold Mashed Potatoes, Baby Carrots, Grilled Asparagus

**Angus New York Strip \$43**

Grilled and Served with Herb Roasted Fingerling Potatoes, Baby Carrots, Grilled Asparagus, Shallot Zinfandel Demi-Glaze

**Braised Short Rib \$36**

Braised in Piping Hill Red Wine, Local Herbs, Served Over Wild Mushroom Risotto

**Porcini Mushroom Agnolotti \$30**

Pan Roasted Wild Irwin Mushroom, Thyme Butter, Garlic Shallots Cream, Shaved Black Truffle

**Chili Crab Fried Rice \$32**

Egg, Wood Ear Mushroom, Curry Leaves, Kaffir Lime Leaves, Sambal Chili Sauce, Garlic Ginger Oyster Sauce

**Simple Spaghetti \$25**

San Marzano Tomato Sauce, EVOO, Grana Padano Cheese, Fresh Basil

**Mediterranean Vegetables \$24**

Oven Roasted Mediterranean Vegetables, Quinoa, Sweet Corn, Tomatoes, Grilled Avocado, Finished with Agave Vinaigrette

**SIDES****Chimichurri Carrots \$8**

**Grilled Spring Asparagus \$9**

**Coconut Basmati Rice \$7**

**Sweet Plantains \$8**

**Yukon Gold Mashed Potatoes \$8**

*\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*