

LUNCH & DINNER

Served from 11:00 a.m. – 10:00 p.m.

TO SHARE

Deviled Eggs

Crispy Shallots, Chive Gremolata

California Cheese & Charcuterie

Honey, Stone Ground Mustard, Cornichons

APPETIZER

Soup of the Day

Spring Vegetable & White Bean Soup

*Smoked Bacon, Asparagus, Radish,
Extra Virgin Olive Oil*

Asparagus & Fava Salad

*Shaved Radish, Chickpeas, Goat Cheese,
Citrus Poppy Seed Vinaigrette*

SANDWICHES

The Clement Burger²

*100% Angus Beef, Tillamook White Cheddar,
Smoked Bacon, Butter Lettuce, Tomato,
Pickled Onion, French Fries*

Beyond Burger

*Roasted Bell Pepper, Balsamic Onions, Arugula,
Tillamook White Cheddar, French Fries*

ENTRÉE

Fennel Seared Beef Tenderloin²

*Spring Vegetables, Sweet Pea Puree,
Caper-Dijon Vinaigrette*

Prosciutto & Asparagus Flatbread

*Roasted Tomato, Asiago, Ricotta
Pesto Crème Fraiche*

Dijon Roasted Rack of Lamb

Roasted Parsnip, Asparagus, Sauce Gribiche

Lemon & Thyme Roasted Veal Chop

*Ricotta Gnocchi, Green Vegetable Ragout,
Shaved Parmesan*

SIDES

French Fries

Roasted Fingerling Potatoes

Mixed Green Salad

Asparagus Sauté, Butter, Lemon

Sautéed Spring Vegetables

Veggie Fried Rice

Poke Nachos^{1,2}

*Marinated Ahi Tuna, Avocado, Serrano Pepper,
Wakame, Sriracha Aioli, Wonton Chips or
Lettuce Cups*

House Made Yukon Potato Chips

Caramelized Onion Dip

Pan Seared Diver Scallops^{1,2}

*Spring Onion Puree, Shiitake, Sesame,
Matsutake Shoyo*

Salinas Valley Greens

*Garlic Granola, Pickled Onion, Crispy Bacon,
Lemon Herb Emulsion*

Kampachi Crudo

*Yuzu, Radish, Daikon Sprouts, Black Onion Seed,
Extra Virgin Olive Oil*

Grilled Tofu Pita

*Feta, Mint, Cucumber, Pickled Onion,
Roasted Garlic Lemon Vinaigrette*

Smoked Turkey & Avocado

*Grilled Sourdough, Butter Lettuce,
Smoked Bacon, Balsamic Aioli*

Sesame Seared Salmon²

Brown Rice Stir Fry, Ginger Teriyaki, Scallions

Spring Vegetable Risotto

*Mushroom, Parmesan, Butter, Lemon, Mint Pesto,
Whipped Crème Fraiche, Truffle Vinaigrette*

Parchment Roasted Rock Cod²

*Spring Onions, Fingerling Potatoes, Castelvetro
Olive, Tomatoes, Fava Bean, Sauvignon Blanc,
Lemon Butter*

Seafood Chowder

*Pancetta, Leeks, Fingerling Potatoes,
Baby Carrots, Peas, Lemon, Grilled Sourdough*

DESSERT

White Chocolate & Pineapple Mousse

Almond Genoise, Vanilla Roasted Pineapple

Lemon Ricotta Cheesecake

*Almond Biscotti Crust, Strawberries
Crème Fraiche*

IT's-IT Gourmet Ice Cream Sandwich

A Bay Area Tradition!

Tin Pot Creamery

Assorted Ice Cream

¹ Served raw or undercooked or contains raw or undercooked ingredients

² Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions