

## LUNCH & DINNER

Served from 11:00 a.m. – 10:00 p.m.

### TO SHARE

#### California Cheese & Charcuterie

Honey, Stone Ground Mustard, Cornichons

#### Roasted Chicken Apple Sausage

Pickled Peppers, Aged Gouda,  
Maple-Dijon Vinaigrette

### APPETIZER

#### Soup of the Day

#### Roasted Tomato Soup

Crispy Parmesan, Basil Oil

#### Caramelized Onion Tart

California Goat Cheese, Thyme,  
Mustard Vinaigrette

#### Spice Seared Diver Scallops<sup>1,2</sup>

Celery Root Purée, Marcona Almonds,  
Spiced Carrot Emulsion, Celery Salad

### SANDWICHES

#### The Clement Burger<sup>2</sup>

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

#### Beyond Burger

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

### ENTRÉE

#### Garlic Roasted Beef Tenderloin<sup>2</sup>

Smoked Bacon & Thyme Whipped Potatoes,  
Dijon Brussels Sprouts

#### Smoked Salmon Flatbread

Roasted Garlic Cream Cheese, Pickled Onion,  
Avocado, Dill

#### Rack of Lamb

Charred Lemon, Fennel Purée, Green Olive &  
Caper Relish, Fennel Salad

#### Mustard Roasted Pork Tenderloin

White Bean Purée, Crispy Pancetta,  
Lemon Cauliflower

### SIDES

#### French Fries

#### Roasted Fingerling Potatoes

#### Mixed Green Salad

#### Sesame & Scallion Buckwheat Soba

#### Brussels Sprouts with Bacon

#### Roasted Butternut Squash

#### Poke Nachos<sup>1,2</sup>

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

#### Salinas Valley Greens

Roasted Butternut Squash, Toasted Walnuts,  
California Goat Cheese, Dried Cranberry,  
Aged Balsamic Vinaigrette

#### Heart of Romaine

Smoked Pancetta, Pickled Onion, Point Reyes Blue  
Cheese, Dill Buttermilk Dressing

#### Roasted Mushroom & Onion Grilled Cheese

Rosemary Sourdough, Gouda, Monterey Jack,  
Fig Jam, Arugula Salad

#### Smoked Turkey & Avocado

Grilled Sourdough, Butter Lettuce,  
Smoked Bacon, Balsamic Aioli

#### Sesame Seared Salmon<sup>2</sup>

Buckwheat Soba Noodles, Miso-Ginger Broth,  
Broccoli, Scallions, Soft Poached Egg

#### Rock Shrimp Risotto

Leeks, Mushrooms, Whipped Crème Fraîche,  
Parmesan, Arugula, Truffle Vinaigrette

#### Buttermilk Roasted Free Range Chicken

Herb & Goat Cheese Bread Pudding, Cipollini  
Onion Ragout, Brussels Sprouts

#### Roasted Vegetable Ravioli

Caramelized Cauliflower Purée, Butternut  
Squash, Balsamic Reduction

### DESSERT

#### Spiced Apple Cake

Buttermilk Syrup, Vanilla Ice Cream

#### Black Forest Chocolate Pudding

Chantilly Cream

#### IT's-IT Gourmet Ice Cream Sandwich

A Bay Area Tradition!

#### Tin Pot Creamery

Assorted Ice Cream

<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients

<sup>2</sup> 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